

CHESAPEAKE'S

LUNCH

APPETIZERS

CRAB BISQUE Cup 4.75 | Bowl 7.5

FRIED CALAMARI

marinara sauce | mustard sauce 12.5

MARYLAND CRAB CAKE

baked | lump blue crab imperial
tartar sauce 12.5

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 13.5

ONION RING PLATTER 10

SMOKED SALMON 12.5

 **MUSHROOMS STUFFED WITH CRAB** 12.5

 **GRILLED SHRIMP** 12.5

SMOKED TROUT 12.5

 **SHRIMP COCKTAIL**

cocktail sauce 14

 **BLUE CRAB COCKTAIL** 15.5

 **KING CRAB COCKTAIL** 22

SPICED BLUE CRAB FINGERS

steamed | Old Bay seasoning

drawn butter 13.5

FRESH OYSTERS

 **OYSTERS ON THE 1/2 SHELL*** check our oyster card for fresh shucked oyster availability

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
3.85 each or 4 for 14.25

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
3.85 each or 4 for 14.25

HOUSEMADE SALADS

 **HOUSE SALAD**

tomatoes | feta | carrots
croutons | toasted almonds 6.75

CAESAR SALAD

romaine | Parmesan | croutons 6.75

 **WEDGE OF LETTUCE**

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 6.75

FEATURED CAESAR SALAD

each day we select a special item to
place atop your Caesar Salad *Priced Daily*

 **MARYLAND SEAFOOD SALAD**

blue crab | shrimp | scallops
fresh greens | avocado ranch 15.5

SEARED AHI TUNA SALAD*

blackened Rare over spinach
romaine & Asian slaw mixture
oriental noodles | wasabi peas
soy ginger vinaigrette 15

Housemade Dressings:

Avocado Ranch | Balsamic Vinaigrette
Basil Vinaigrette | Olive Oil & Red Wine Vinegar
Blue Cheese | Honey Mustard | Cheddar Cheese
Creamy Garlic & Peppercorn | Ranch

SANDWICHES


MARYLAND CRAB CAKE SANDWICH tartar sauce 16.75

 **GRILLED CHICKEN SANDWICH** peppercorn dressing 12

 **HAMBURGER*** 11

FRIED FISH SANDWICH 12.5

GRILLED YELLOWFIN TUNA* blackened | wasabi mayo | side of soy ginger 14.5

 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH ENTRÉES

Served with choice of side dish, fresh baked breads.

FRIED SHRIMP

cocktail sauce | creamy cole slaw 14.5

FRESH FRIED OYSTERS

cocktail sauce | creamy cole slaw 14.75

FRIED SEAFOOD PLATTER

fresh fish | scallops | oysters
shrimp | clam strips | tartar sauce
cocktail sauce | creamy cole slaw 19.5

BROILED SEAFOOD PLATTER

fresh fish | scallops | shrimp
Maryland Crab Cake | rice
tartar sauce | drawn butter 19.5

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce | creamy cole slaw 18.5

 **GRILLED SHRIMP ON A SKEWER**
over pasta 14.5

 **GRILLED CHICKEN BREAST**
roasted red pepper butter | rice 14.5

MARYLAND CHICKEN

fried | cream sauce | rice 14.5

ALASKA SALMON & BROCCOLI

grilled | pasta | broccoli
maitre'd cream sauce 15.75

GRILLED YELLOWFIN TUNA*

blackened | rice | soy ginger sauce 15.5

FILET MIGNON*

Neva's Potatoes 28

PRIME GRADE RIBEYE STEAK

Neva's Potatoes 36.5

ON THE SIDE

BAKED SPINACH MARIA

 CREAMY COLE SLAW

 BAKED CINNAMON SPICED APPLES
HAND BREADED ONION RINGS

 BROCCOLI

 FRESH VEGETABLE OF THE DAY

 BAKED POTATO

NEVA'S POTATOES

 FRENCH FRIES

 BRAISED SPINACH

SPICY SPINACH MAC & CHEESE

4

DESSERTS

KEY LIME PIE

fresh chantilly cream 6.5

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 6.75

HOUSEMADE CHEESECAKE 6.75

Ask your server for today's special flavor selection

 ORANGE SHERBET 5.5

BREAD PUDDING




lemon sabayon sauce 7

BANQUETS & PRIVATE DINING

Private rooms are available for any function
ranging from cocktail parties to luncheons or dinners for up to 50 people.

Call **865.673.3433** to arrange your function.

CHESAPEAKES.COM

 chesapeake  @chesapeakestn  @chesapeake

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