

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

STARTERS

CRAB BISQUE

Cup 6 Bowl 9

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 16

BAY BBQ SHRIMP

seasoned butter
Worcestershire | fresh ground pepper 16

FRIED CALAMARI

marinara sauce | mustard sauce 16

MARYLAND CRAB CAKE

baked lump blue crab imperial | tartar sauce 17

ONION RING PLATTER 13.25

BAKED CRAB DIP

lump crab | cream cheese
cheddar cheese | crostini 22

SEAFOOD BAR

GRILLED JUMBO YORK RIVER OYSTERS

each 4.25 or 4 for 16

OYSTERS ROCKEFELLER

creamy spinach | bacon
Italian cheese blend
each 4.75 or 4 for 17

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms
Benton's bacon
each 4.75 or 4 for 17

GRILLED SHRIMP drawn butter 16

SMOKED TROUT 16

SMOKED SALMON 16.25

OYSTERS ON THE 1/2 SHELL*

 SHRIMP COCKTAIL 16

 LUMP BLUE CRAB COCKTAIL 17

 SEAFOOD TOWER* 100

MINI TOWER* 68

Lobster Tails | Cocktail Shrimp | Mussels
Crab | Oysters on the 1/2 Shell

BRUNCH ENTRÉES

All brunch items are served with Delmarva potatoes or bacon cheddar grits and fresh baked bread.

 SPINACH, MUSHROOM & CRAB OMELET 15

 WESTERN OMELET

ham | cheddar cheese
tomatoes | peppers & onions 13

 VEGGIE OMELET

mushrooms | green peppers | cheddar cheese
onions & tomatoes 13

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce*
toasted English muffins 19

 SALMON & EGGS

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 16

 EGGS CHESAPEAKE

grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 18.5

BELGIAN WAFFLE

maple syrup or bourbon maple syrup 11.75
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 15

Add BENTON'S HICKORY SMOKED BACON to any item 5.75

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 20.5

HAMBURGER* 13

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo

side of soy ginger 17

SALADS

HOUSE SALAD

tomatoes | bacon | cucumber | feta | croutons 8.75

CAESAR SALAD

romaine | parmesan | croutons 8.75

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles

bacon | avocado ranch dressing 8.75

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta

eggs | fresh greens | avocado ranch 17

EDGEWATER SALAD

fresh field greens | spinach | romaine

feta | craisens | candied pecans

strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 18 | chicken 16 | shrimp 17

ON THE SIDE

BAKED SPINACH MARIA

CREAMY COLE SLAW

BAKED CINNAMON SPICED APPLES

FRESH VEGETABLE OF THE DAY

DELMARVA POTATOES

FRENCH FRIES

BRAISED SPINACH

BACON & CHEDDAR CHEESE GRITS

FRESH FRUIT

RICE PILAF

5.5

SHRIMP AND GRITS

spicy andouille sausage | fried egg

bacon cheddar grits 21.25

ENTRÉES

Served with fresh baked bread and your choice of one side dish.

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 17

FRIED SHRIMP cocktail sauce 17.75

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips

tartar sauce | cocktail sauce 24.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake

tartar sauce | drawn butter 24.5

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial

tartar sauce 21.5

GRILLED CHICKEN BREAST

roasted red pepper butter 16

MARYLAND CHICKEN

fried | cream sauce 16

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 26.5

FILET* & SALMON COMBO

4 oz tenderloin

grilled wild Alaska salmon filet 26.25

FILET MIGNON* 33

RIBEYE STEAK* 38.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8.75

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur

chocolate cookie crust | hot fudge sauce

candied pecans | chantilly cream 9

HOUSEMADE CHEESECAKE 8.75

Ask your server for today's special flavor selection

ORANGE SHERBET 8

BREAD PUDDING lemon sabayon sauce 8.75