

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR

HOUSE	6.5
ABSOLUT	7.5
ABSOLUT PEPPAR	7.5
TITO'S	8.5
GREY GOOSE	8.5
CHOPIN	9.5
BELVEDERE	9.5
SORUS	8.5
DEEP EDDY LEMON	7.5
WHEATLEY	7.5
VOLUNTEER	6.5

STARTERS

CRAB BISQUE	Cup 5.5	Bowl 8.75
MUSHROOMS STUFFED WITH CRAB	15.5	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce 15.5	
 BAY BBQ SHRIMP	seasoned butter Worcestershire fresh ground pepper 15.5	
FRIED CALAMARI	marinara sauce mustard sauce 15.5	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 16.5	
ONION RING PLATTER	12.5	

SEAFOOD BAR

GRILLED JUMBO YORK RIVER OYSTERS

4 each or 4 for 15

OYSTERS ROCKEFELLER
creamy spinach | bacon
Italian cheese blend
4.5 each or 4 for 16

OYSTERS CHESAPEAKE
creamy blue crab | mushrooms
Benton's bacon
4.5 each or 4 for 16

 GRILLED SHRIMP drawn butter 15.5

SMOKED TROUT 15.5

SMOKED SALMON 15.95

 OYSTERS ON THE 1/2 SHELL*

 SHRIMP COCKTAIL 15

 LUMP BLUE CRAB COCKTAIL 16.75

 SEAFOOD TOWER* 100


MINI TOWER* 65


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 14.5

 WESTERN OMELET
ham | cheddar cheese
tomatoes | peppers & onions 12.75

 VEGGIE OMELET
mushrooms | green peppers | cheddar cheese
onions & tomatoes 12.5

CRAB CAKE BENEDICT
crab cakes | 2 fresh poached eggs*
Hollandaise sauce*
toasted English muffins 18.5

 SALMON & EGGS
grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 15.75

 EGGS CHESAPEAKE
grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 17.5

BELGIAN WAFFLE
maple syrup or bourbon maple syrup 11
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE
fried chicken tenders | Belgian waffle 14

Add BENTON'S HICKORY SMOKED BACON to any item 5.5

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

HAMBURGER* 12

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo

side of soy ginger 16.5

SALADS

HOUSE SALAD

tomatoes | bacon | cucumber | feta | croutons 8

CAESAR SALAD

romaine | parmesan | croutons 8

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles

bacon | avocado ranch dressing 8

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta

eggs | fresh greens | avocado ranch 16.5

EDGEWATER SALAD

fresh field greens | spinach | romaine

feta | craisens | candied pecans

strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 17.75 | chicken 15.5 | shrimp 16.75

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

SHRIMP AND GRITS

spicy andouille sausage | fried egg

bacon & cheddar grits 20.5

ENTRÉES

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

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 16.5

FRIED SHRIMP cocktail sauce 17.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips

tartar sauce | cocktail sauce 22.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake

tartar sauce | drawn butter 22.5

MARYLAND CRAB CAKES

baked | lump blue crab imperial

tartar sauce 20.5

GRILLED CHICKEN BREAST

roasted red pepper butter 15.5

MARYLAND CHICKEN

fried | cream sauce 15.5

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25.5

FILET* & SALMON COMBO

4 oz tenderloin

grilled wild Alaska salmon filet 25.5

FILET MIGNON* 32

RIBEYE STEAK* 37.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur

chocolate cookie crust | hot fudge sauce

candied pecans | chantilly cream 8

HOUSEMADE CHEESECAKE 8

Ask your server for today's special flavor selection

ORANGE SHERBET 7

BREAD PUDDING lemon sabayon sauce 8.5