

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR

HOUSE	5
ABSOLUT	6
ABSOLUT PEPPAR	6
STOLICHNAYA	6
TITO'S	8
GREY GOOSE	8
CHOPIN	9
BELVEDERE	9
SORUS	8
DEEP EDDY LEMON	6
ABSOLUT CILANTRO	6

STARTERS

CRAB BISQUE	Cup 4.5	Bowl 7
MUSHROOMS STUFFED WITH CRAB	12	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce 13.5	
 NEW ORLEANS BBQ SHRIMP	in the shell butter Worcestershire fresh ground pepper 13	
FRIED CALAMARI	marinara sauce mustard sauce 12	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 12	
ONION RING PLATTER	8.5	

SEAFOOD BAR FROM THE GRILL

GRILLED SHRIMP

drawn butter or Old Bay butter 12

OYSTERS ROCKEFELLER

creamy spinach
Italian cheese blend
3.5 each or 4 for 12

GRILLED JUMBO JAMES RIVER OYSTERS

3.25 each or 4 for 12

OYSTERS CHESAPEAKE

creamy blue crab
mushrooms
Benton's bacon
3.75 each or 4 for 14

ON ICE

SMOKED TROUT 12

SMOKED SALMON 12

OYSTERS ON THE 1/2 SHELL

see oyster card for availability

SEAFOOD TOWER

Lobster Tails
Cocktail Shrimp
Mussels | Crab
Oysters on the 1/2 Shell
90

SHRIMP COCKTAIL 12

BLUE CRAB COCKTAIL 15

KING CRAB COCKTAIL 20

PETITE LOBSTER TAILS 17

BRUNCH ENTRÉES

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

SPINACH, MUSHROOM & CRAB OMELET 13.5

WESTERN OMELET

ham | cheddar cheese
tomatoes | peppers & onions 12

VEGGIE OMELET

mushrooms | green peppers
onions & tomatoes 12

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce* | toasted English muffins 16

SALMON, EGGS & SPINACH

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* | braised spinach 15

EGGS CHESAPEAKE

grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 15

BELGIAN WAFFLE maple syrup 10

CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 12

 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.

SANDWICHES

Served with choice of side dish.

MARYLAND CRAB CAKE

baked | lump blue crab imperial
tartar sauce 16.75

 **HAMBURGER*** 10

GRILLED YELLOWFIN TUNA*

blackened on a Brioche bun
wasabi mayo | side of soy ginger 13

Add **BENTON'S HICKORY
SMOKED BACON** to any menu item 5


SALADS

 **HOUSE SALAD**

tomatoes | feta | croutons 6.5

CAESAR SALAD

romaine | parmesan | croutons 6.5

 **WEDGE OF LETTUCE**

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 6.5

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops
fresh greens | avocado ranch 15

 **EDGEWATER SALAD**


fresh field greens | spinach | romaine
feta | craisens | candied pecans
strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 15.5 | chicken 13.5 | shrimp 14.5

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**

 **FRUIT CUP**

4

ENTRÉES

Served with fresh baked bread and choice of side dish.

GRILLED YELLOWFIN TUNA*

blackened | rice | soy ginger sauce 15

FRIED SHRIMP

cocktail sauce | creamy cole slaw 14

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | creamy cole slaw
tartar sauce | cocktail sauce 18

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | rice | tartar sauce
drawn butter 18

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce | creamy cole slaw 16.75

 **GRILLED CHICKEN BREAST**

roasted red pepper butter | rice 13

MARYLAND CHICKEN

fried | cream sauce | rice 14

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 22

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 20

 **SHRIMP AND GRITS**

andouille sausage | fried egg
bacon & cheddar grits 20

Add a **HOUSE, CAESAR or
WEDGE SALAD** to any item 5

DESSERTS

KEY LIME PIE fresh chantilly cream 5.5

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust | hot fudge sauce
candied pecans | chantilly cream 6.5

HOUSEMADE CHEESECAKE 6

Ask your server for today's special flavor selection

 **ORANGE SHERBET 5**

BREAD PUDDING lemon sabayon sauce 6.5