

# 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
WHEATLEY	6
VOLUNTEER	6

## STARTERS

CRAB BISQUE	Cup 4.75	Bowl 7.5
MUSHROOMS STUFFED WITH CRAB	14	
SEARED AHI TUNA*		
blackened Rare over Asian slaw wasabi paste   soy ginger sauce 14		
 BAY BBQ SHRIMP		
seasoned butter   Worcestershire fresh ground pepper 14		
FRIED CALAMARI		
marinara sauce   mustard sauce 14		
MARYLAND CRAB CAKE	baked	
lump blue crab imperial   tartar sauce 14		
ONION RING PLATTER	10	

## SEAFOOD BAR

 GRILLED SHRIMP drawn butter 14

OYSTERS ROCKEFELLER  
creamy spinach  
bacon  
Italian cheese blend  
3.85 each or 4 for 14.5

 GRILLED JUMBO  
YORK RIVER OYSTERS }  
3.5 each or 4 for 13.5

OYSTERS CHESAPEAKE  
creamy blue crab  
mushrooms  
Benton's bacon  
3.85 each or 4 for 14.5

SMOKED TROUT 14


 SEAFOOD TOWER 95

 SHRIMP COCKTAIL 14

SMOKED SALMON 14

Lobster Tails  
Cocktail Shrimp  
Mussels | Crab

 BLUE CRAB COCKTAIL 15.5

 OYSTERS ON THE  
1/2 SHELL\*

Oysters on the 1/2 Shell

 KING CRAB COCKTAIL 22

 PETITE LOBSTER TAILS 18.5

## BRUNCH ENTRÉES

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

 SPINACH, MUSHROOM & CRAB OMELET 13.5

 SALMON & EGGS

 WESTERN OMELET

ham | cheddar cheese  
tomatoes | peppers & onions 12.5

grilled wild Alaska salmon | 2 poached eggs\*  
Hollandaise sauce\* 15.5

 VEGGIE OMELET

mushrooms | green peppers | cheddar cheese  
onions & tomatoes 12

 EGGS CHESAPEAKE

grilled beef tenderloin\* | béarnaise sauce\*  
2 fresh poached eggs\* | blue crab meat  
toasted English muffins 15.5

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs\*  
Hollandaise sauce\* | toasted English muffins 16.75

BELGIAN WAFFLE

maple syrup or bourbon maple syrup 10  
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 12.75

Add BENTON'S HICKORY SMOKED BACON to any item 5

## SANDWICHES

Served with your choice of one side dish.

### MARYLAND CRAB CAKE

baked | lump blue crab imperial  
tartar sauce 17.5

 **HAMBURGER\*** 11

### GRILLED YELLOWFIN TUNA\*

blackened | wasabi mayo  
side of soy ginger 15


## SALADS

 **HOUSE SALAD**

tomatoes | feta | croutons 7

 **CAESAR SALAD**

romaine | parmesan | croutons 7

 **WEDGE OF LETTUCE**

tomatoes | blue cheese crumbles  
bacon | avocado ranch dressing 7

 **MARYLAND SEAFOOD SALAD**

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

 **EDGEWATER SALAD**

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

Topped with your choice of:

grilled salmon 16.5 | chicken 14.5 | shrimp 15.75

## 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**

 **FRUIT CUP**

4

## ENTRÉES

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

### GRILLED YELLOWFIN TUNA\*

blackened | soy ginger sauce 15.5

### FRIED SHRIMP

cocktail sauce 15.5

### FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips  
tartar sauce | cocktail sauce 19.5

### BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake  
tartar sauce | drawn butter 19.5

### FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial  
tartar sauce 18.5

 **GRILLED CHICKEN BREAST**

roasted red pepper butter 14.5

### MARYLAND CHICKEN

fried | cream sauce 14.5

### FILET\* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 24

 **FILET\* & SALMON COMBO**

4 oz tenderloin  
grilled wild Alaska salmon filet 23

 **SHRIMP AND GRITS**

**spicy** andouille sausage | fried egg  
bacon & cheddar grits 20

 **FILET MIGNON\*** 28.5

 **PRIME GRADE RIBEYE STEAK** 36.5

## DESSERTS

**KEY LIME PIE** fresh chantilly cream 7

### SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur  
chocolate cookie crust | hot fudge sauce  
candied pecans | chantilly cream 7

### HOUSEMADE CHEESECAKE 7

Ask your server for today's special flavor selection

 **ORANGE SHERBET** 6

**BREAD PUDDING** lemon sabayon sauce 7