

# 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 13.5	
 BAY BBQ SHRIMP	seasoned butter   Worcestershire fresh ground pepper 13.5	
FRIED CALAMARI	marinara sauce   mustard sauce 12.5	
MARYLAND CRAB CAKE	baked lump blue crab imperial   tartar sauce 12.5	
ONION RING PLATTER	10	
SPICED BLUE CRAB FINGERS	13.5	


## SEAFOOD BAR


 GRILLED SHRIMP drawn butter 14





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

 GRILLED JUMBO  
YORK RIVER OYSTERS }  
3.5 each or 4 for 13.25

OYSTERS CHESAPEAKE  
creamy blue crab  
mushrooms  
Benton's bacon  
3.85 each or 4 for 14.25

SMOKED TROUT 12.75  
SMOKED SALMON 12.75  
 OYSTERS ON THE  
1/2 SHELL\*


 SEAFOOD TOWER 95  
Lobster Tails  
Cocktail Shrimp  
Mussels | Crab  
Oysters on the 1/2 Shell


 SHRIMP COCKTAIL 14  
 BLUE CRAB COCKTAIL 15.5  
 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

 WESTERN OMELET  
ham | cheddar cheese  
tomatoes | peppers & onions 12.5

 VEGGIE OMELET  
mushrooms | green peppers | cheddar cheese  
onions & tomatoes 12

CRAB CAKE BENEDICT  
crab cakes | 2 fresh poached eggs\*  
Hollandaise sauce\* | toasted English muffins 16.5

 SALMON, EGGS & SPINACH  
grilled wild Alaska salmon | 2 poached eggs\*  
Hollandaise sauce\* | braised spinach 15.5

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

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

CHICKEN & WAFFLE  
fried chicken tenders | Belgian waffle 12.75

## SANDWICHES

Served with choice of 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 14.5

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


## SALADS

 **HOUSE SALAD**

tomatoes | feta | croutons 6.75

### CAESAR SALAD

romaine | parmesan | croutons 6.75

 **WEDGE OF LETTUCE**

tomatoes | blue cheese crumbles  
bacon | avocado ranch dressing 6.75

 **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 choice of side dish.

### GRILLED YELLOWFIN TUNA\*

blackened | rice | soy ginger sauce 15.5

### FRIED SHRIMP

cocktail sauce | creamy cole slaw 14.5

### FRIED SEAFOOD PLATTER

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

### BROILED SEAFOOD PLATTER

cod | 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 CHICKEN BREAST**

roasted red pepper butter | rice 14.5

### MARYLAND CHICKEN

fried | cream sauce | rice 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**

andouille sausage | fried egg  
bacon & cheddar grits 20

 **FILET MIGNON\*** Neva's Potatoes 28.5

 **PRIME GRADE RIBEYE STEAK**

Neva's Potatoes 36.5

## 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 7

 **HOUSEMADE CHEESECAKE** 6.75

Ask your server for today's special flavor selection

 **ORANGE SHERBET** 5.5

**BREAD PUDDING** lemon sabayon sauce 7