

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	12.5	
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

FROM THE GRILL

 GRILLED SHRIMP drawn butter 12.5

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


 GRILLED JUMBO
YORK RIVER OYSTERS
3.35 each or 4 for 12.25

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

ON ICE

SMOKED TROUT 12.5

SMOKED SALMON 12.5

 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
95

 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 16.75

 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 | shrimp 15.5

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 15.5

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 23

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 22

 SHRIMP AND GRITS

andouille sausage | fried egg
bacon & cheddar grits 20

FILET MIGNON Neva's Potatoes 28

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 6.75

 HOUSEMADE CHEESECAKE 6.75

Ask your server for today's special flavor selection

 ORANGE SHERBET 5.5

BREAD PUDDING lemon sabayon sauce 7