

CHESAPEAKE'S

LUNCH

SEAFOOD BAR

GRILLED JUMBO YORK RIVER OYSTERS
each 4 or 4 for 15.5

OYSTERS ROCKEFELLER

creamy spinach
bacon
Italian cheese blend
each 4.5 or 4 for 16.5

OYSTERS CHESAPEAKE

creamy blue crab
mushrooms
Benton's bacon
each 4.5 or 4 for 16.5

GRILLED SHRIMP drawn butter 15.75

SMOKED TROUT 15.75

SMOKED SALMON 15.95

OYSTERS ON THE 1/2 SHELL*

SHRIMP COCKTAIL 15.75

LUMP BLUE CRAB COCKTAIL 16.85

SEAFOOD TOWER* 100

MINI TOWER* 68

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

SALADS

HOUSE SALAD

tomatoes | feta | cucumber | bacon
croutons 8.5

CAESAR SALAD

romaine | parmesan | croutons 8.5

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 8.5

FEATURED CAESAR SALAD

each day we select a special item
to place atop your Caesar Salad
Priced Daily

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta
egg | fresh greens | avocado ranch 16.85

SEARED AHI TUNA SALAD*

blackened Rare over spinach
romaine & Asian slaw mixture
oriental noodles | wasabi peas
soy ginger vinaigrette 16.85

EDGEWATER SALAD

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

Topped with your choice of:

grilled salmon 17.85 | chicken 15.75 | shrimp 16.85

Housemade Dressings:

Cheddar Cheese | Honey Mustard | Blue Cheese
Basil Vinaigrette | Ranch | Balsamic Vinaigrette
Olive Oil and Red Wine Vinegar | Avocado Ranch
Creamy Garlic & Peppercorn

CHESAPEAKES.COM



chesapeake



@chesapeakestn



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If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STARTERS

- CRAB BISQUE** Cup 5.75 Bowl 8.85
MUSHROOMS STUFFED WITH CRAB 15.85
FRIED CALAMARI
marinara sauce | mustard sauce 15.75
MARYLAND CRAB CAKE
baked | lump blue crab imperial | tartar sauce 16.85
ONION RING PLATTER 12.75
SEARED AHI TUNA*
blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 15.85
🌿 **BAY BBQ SHRIMP** seasoned butter
Worcestershire | fresh ground pepper 15.75
BAKED CRAB DIP lump crab | cream cheese
cheddar cheese | crostini 21.5

SANDWICHES

Served with your choice of one side dish.

- MARYLAND CRAB CAKE SANDWICH**
tartar sauce 19.85
🌿 **GRILLED CHICKEN SANDWICH**
peppercorn dressing 13.5
🌿 **HAMBURGER*** 12.5
FRIED FISH SANDWICH 14.75
GRILLED YELLOWFIN TUNA*
blackened | wasabi mayo | side of soy ginger 16.75

ON THE SIDE

- BAKED SPINACH MARIA**
🌿 **CREAMY COLE SLAW**
🌿 **BAKED CINNAMON SPICED APPLES**
HAND BREADED ONION RINGS
🌿 **BROCCOLI**
🌿 **FRESH VEGETABLE OF THE DAY**
🌿 **BAKED POTATO**
NEVA'S POTATOES
FRENCH FRIES
🌿 **BRAISED SPINACH**
SPICY SPINACH MAC & CHEESE
🌿 **SUCCOTASH**
🌿 **BACON & CHEDDAR CHEESE GRITS**
RICE PILAF

5

SHRIMP AND GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 20.75

LUNCH ENTRÉES

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

- GRILLED YELLOWFIN TUNA***
blackened | soy ginger sauce 16.75
FRIED CLAM STRIPS
cocktail sauce 14.75
FRIED SHRIMP cocktail sauce 17.75
FRESH FRIED OYSTERS
cocktail sauce 16.75
FRIED SEAFOOD PLATTER
cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 22.75
BROILED SEAFOOD PLATTER
cod | scallops | shrimp
Maryland Crab Cake
tartar sauce | drawn butter 22.75
MARYLAND CRAB CAKES
baked | lump blue crab imperial
tartar sauce 20.75
🌿 **GRILLED SHRIMP ON A SKEWER** 17.5
🌿 **GRILLED CHICKEN BREAST**
roasted red pepper butter 15.75
MARYLAND CHICKEN
fried | cream sauce 15.75
🌿 **FILET MIGNON*** 32.5
🌿 **RIBEYE STEAK*** 37.75

DESSERTS

- KEY LIME PIE** fresh chantilly cream 8.5
SLOWER DELAWARE PIE
coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 8.5
HOUSEMADE CHEESECAKE 8.5
Ask your server for today's special flavor selection
🌿 **ORANGE SHERBET** 7.5
BREAD PUDDING
lemon sabayon sauce 8.75