

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR

HOUSE	6.5
ABSOLUT	7.5
ABSOLUT PEPPAR	7.5
TITO'S	8.5
GREY GOOSE	8.5
CHOPIN	9.5
BELVEDERE	9.5
SORUS	8.5
DEEP EDDY LEMON	7.5
WHEATLEY	7.5
VOLUNTEER	6.5

STARTERS

- CRAB BISQUE** Cup 5.5 Bowl 8.75
- MUSHROOMS STUFFED WITH CRAB** 15.5
- SEARED AHI TUNA***
blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 15.5
-  **BAY BBQ SHRIMP**
seasoned butter | Worcestershire
fresh ground pepper 15.5
- FRIED CALAMARI**
marinara sauce | mustard sauce 15.5
- MARYLAND CRAB CAKE** baked
lump blue crab imperial | tartar sauce 16.5


SEAFOOD BAR

-  **GRILLED SHRIMP** drawn butter 15

OYSTERS ROCKEFELLER
creamy spinach
bacon
Italian cheese blend
4.5 each or 4 for 16

 **GRILLED JUMBO YORK RIVER OYSTERS**
4 each or 4 for 15

OYSTERS CHESAPEAKE
creamy blue crab
mushrooms
Benton's bacon
4.5 each or 4 for 16

 **OYSTERS ON THE 1/2 SHELL***

SMOKED TROUT 15.5

 **SEAFOOD TOWER*** 100

 **MINI TOWER*** 65

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

SMOKED SALMON 15.95

 **SHRIMP COCKTAIL** 15

BRUNCH ENTRÉES

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

 **SPINACH, MUSHROOM & CRAB OMELET** 14.5


 **WESTERN OMELET**
ham | cheddar cheese
tomatoes | peppers & onions 12.75

 **VEGGIE OMELET**
mushrooms | green peppers | cheddar cheese
onions & tomatoes 12.5

CRAB CAKE BENEDICT
crab cakes | 2 fresh poached eggs*
Hollandaise sauce* | toasted English muffins 18.5

Add **BENTON'S HICKORY SMOKED BACON** to any menu item 5.5

 **SALMON & EGGS**
grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 15.75

 **EGGS CHESAPEAKE**
grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 17.5

BELGIAN WAFFLE
maple syrup or bourbon maple syrup 11
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE
fried chicken tenders | Belgian waffle 14

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

HAMBURGER* 12

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo

side of soy ginger 16.5

SALADS

HOUSE SALAD

bacon | cucumber | tomatoes | feta | croutons 8

CAESAR SALAD

romaine | parmesan | croutons 8

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles

bacon | avocado ranch dressing 8

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta
egg | fresh greens | avocado ranch 16.5

EDGEWATER SALAD

fresh field greens | spinach | romaine

feta | craisens | candied pecans

strawberries | balsamic vinaigrette

Topped with your choice of:

· grilled salmon 17.75

· chicken 15.5

· shrimp 16.75

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

 FRESH FRUIT

BROWN RICE AND QUINOA BLEND

5

SHRIMP AND GRITS

spicy andouille sausage | fried egg
bacon & cheddar grits 20.5

ENTRÉES

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

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 16.5

FRIED SHRIMP

cocktail sauce 17.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp

tartar sauce | cocktail sauce 22.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake

tartar sauce | drawn butter 22.5

MARYLAND CRAB CAKES

baked | lump blue crab imperial

tartar sauce 20.5

GRILLED CHICKEN BREAST

roasted red pepper butter 15.5

MARYLAND CHICKEN

fried | cream sauce 15.5

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25.5

FILET* & SALMON COMBO

4 oz tenderloin | grilled wild Alaska salmon filet 25.5

FILET MIGNON* 32

RIBEYE STEAK* 37.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur

chocolate cookie crust | hot fudge sauce

candied pecans | chantilly cream 8

HOUSEMADE CHEESECAKE 8

Ask your server for today's special flavor selection

ORANGE SHERBET 7

BREAD PUDDING lemon sabayon sauce 8.5