

# CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm








## BLOODY MARY BAR

HOUSE	6
ABSOLUT	7
ABSOLUT PEPPAR	7
TITO'S	8
GREY GOOSE	8
CHOPIN	9
BELVEDERE	9
SORUS	8
DEEP EDDY LEMON	7
WHEATLEY	7
VOLUNTEER	6

## STARTERS


CRAB BISQUE	Cup 5	Bowl 8
MUSHROOMS STUFFED WITH CRAB		14.5
SEARED AHI TUNA*		
blackened Rare over Asian slaw wasabi paste   soy ginger sauce		14.5
 BAY BBQ SHRIMP		
seasoned butter   Worcestershire fresh ground pepper		14.5
FRIED CALAMARI		
marinara sauce   mustard sauce		14.5
MARYLAND CRAB CAKE	baked lump blue crab imperial   tartar sauce	15.5

## SEAFOOD BAR

 GRILLED SHRIMP	drawn butter	14
OYSTERS ROCKEFELLER	creamy spinach bacon Italian cheese blend	3.95 each or 4 for 14.95
 GRILLED JUMBO YORK RIVER OYSTERS		3.65 each or 4 for 13.95
OYSTERS CHESAPEAKE	creamy blue crab mushrooms Benton's bacon	3.95 each or 4 for 14.95
 OYSTERS ON THE 1/2 SHELL*		
SMOKED TROUT		14.5
 SEAFOOD TOWER*		100
 MINI TOWER*		65
	Lobster Tails Mussels Cocktail Shrimp Crab Oysters on the 1/2 Shell	
	SMOKED SALMON	15
 SHRIMP COCKTAIL		14.5
 PETITE LOBSTER TAILS		18.95

## BRUNCH ENTRÉES

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

 SPINACH, MUSHROOM & CRAB OMELET	13.75	 SALMON & EGGS	
 WESTERN OMELET		grilled wild Alaska salmon   2 poached eggs* Hollandaise sauce*	15.5
ham   cheddar cheese tomatoes   peppers & onions	12.75	 EGGS CHESAPEAKE	
 VEGGIE OMELET		grilled beef tenderloin*   béarnaise sauce* 2 fresh poached eggs*   blue crab meat toasted English muffins	16.95
mushrooms   green peppers   cheddar cheese onions & tomatoes	12		
CRAB CAKE BENEDICT		BELGIAN WAFFLE	
crab cakes   2 fresh poached eggs* Hollandaise sauce*   toasted English muffins	17.75	maple syrup or bourbon maple syrup	10.75
		CHOICE OF: blueberry   strawberry   pecan	
		CHICKEN & WAFFLE	
		fried chicken tenders   Belgian waffle	13.75

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

## SANDWICHES

Served with your choice of one side dish.

### MARYLAND CRAB CAKE SANDWICH

tartar sauce 18.5

### HAMBURGER\* 11.5

### GRILLED YELLOWFIN TUNA\*

blackened | wasabi mayo

side of soy ginger 15.75

## SALADS

### HOUSE SALAD

bacon | cucumber | tomatoes | feta | croutons 7.5

### CAESAR SALAD

romaine | parmesan | croutons 7.5

### WEDGE OF LETTUCE

tomatoes | blue cheese crumbles

bacon | avocado ranch dressing 7.5

### MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta  
egg | fresh greens | avocado ranch 15.95

### 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

 FRUIT CUP

BROWN RICE AND QUINOA BLEND

4

## SHRIMP AND GRITS

spicy andouille sausage | fried egg  
bacon & cheddar grits 20

## ENTRÉES

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

### GRILLED YELLOWFIN TUNA\*

blackened | soy ginger sauce 15.85

### FRIED SHRIMP

cocktail sauce 16.95

### FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp

tartar sauce | cocktail sauce 20

### BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake

tartar sauce | drawn butter 20

### MARYLAND CRAB CAKES

baked | lump blue crab imperial

tartar sauce 19.5

### GRILLED CHICKEN BREAST

roasted red pepper butter 14.95

### MARYLAND CHICKEN

fried | cream sauce 14.95

### FILET\* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25

### FILET\* & SALMON COMBO

4 oz tenderloin | grilled wild Alaska salmon filet 24

### FILET MIGNON\* 30

### PRIME GRADE RIBEYE STEAK\* 36.75

## DESSERTS

KEY LIME PIE fresh chantilly cream 7.5

### SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur  
chocolate cookie crust | hot fudge sauce  
candied pecans | chantilly cream 7.5

### HOUSEMADE CHEESECAKE 7.5

Ask your server for today's special flavor selection

### ORANGE SHERBET 6.5

BREAD PUDDING lemon sabayon sauce 7.5