

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 14	
 BAY BBQ SHRIMP	seasoned butter Worcestershire fresh ground pepper 14	
FRIED CALAMARI	marinara sauce mustard sauce 14	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 14	


SEAFOOD BAR


 GRILLED SHRIMP drawn butter 14



OYSTERS ROCKEFELLER
creamy spinach
bacon
Italian cheese blend
3.85 each or 4 for 14.5

 GRILLED JUMBO
YORK RIVER OYSTERS }
3.5 each or 4 for 13.5

OYSTERS CHESAPEAKE
creamy blue crab
mushrooms
Benton's bacon
3.85 each or 4 for 14.5

 OYSTERS ON THE
1/2 SHELL*
SMOKED TROUT 14


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


SMOKED SALMON 14
 SHRIMP COCKTAIL 14
 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 16.75

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

 SALMON & EGGS
grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 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 your choice of one 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 15

SALADS

 **HOUSE SALAD**

tomatoes | feta | croutons 7

 **CAESAR SALAD**

romaine | parmesan | croutons 7

 **WEDGE OF LETTUCE**

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 7

 **MARYLAND SEAFOOD SALAD**

blue crab | shrimp | scallops
fresh greens | avocado ranch 15.5

 **EDGEWATER SALAD**

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

Topped with your choice of:

grilled salmon 16.5 | chicken 14.5 | shrimp 15.75

DESSERTS

KEY LIME PIE fresh chantilly cream 7

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust | hot fudge sauce
candied pecans | chantilly cream 7

HOUSEMADE CHEESECAKE 7

Ask your server for today's special flavor selection

 **ORANGE SHERBET** 6

BREAD PUDDING lemon sabayon sauce 7

ENTRÉES

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

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 15.5

FRIED SHRIMP

cocktail sauce 15.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
tartar sauce | cocktail sauce 19.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp Maryland Crab Cake
tartar sauce | drawn butter 19.5

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 18.5

 **GRILLED CHICKEN BREAST**

roasted red pepper butter 14.5

MARYLAND CHICKEN

fried | cream sauce 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**


spicy andouille sausage | fried egg
bacon & cheddar grits 20

 **FILET MIGNON*** 28.5

 **PRIME GRADE RIBEYE STEAK** 36.5

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