

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 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	
SPICED BLUE CRAB FINGERS	steamed Old Bay seasoning drawn butter 13.5	


SEAFOOD BAR

 **GRILLED SHRIMP** drawn butter 14


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

 **GRILLED JUMBO
YORK RIVER OYSTERS**
3.5 each or 4 for 13.25

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

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

SMOKED TROUT 12.75

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

SMOKED SALMON 12.75


 **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 16.5

 **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 17.5

 HAMBURGER* 11

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 14.5

Add **BENTON'S HICKORY
SMOKED BACON** to any menu 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 14.5 | shrimp 15.75

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 7

 HOUSEMADE CHEESECAKE 6.75

Ask your server for today's special flavor selection

 ORANGE SHERBET 5.5

BREAD PUDDING lemon sabayon sauce 7

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 24

FILET* & SALMON COMBO

4 oz tenderloin | grilled wild Alaska salmon filet 23

 SHRIMP AND GRITS

andouille sausage | fried egg
bacon & cheddar grits 20

 FILET MIGNON* Neva's Potatoes 28.5

 PRIME GRADE RIBEYE STEAK

Neva's Potatoes 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