

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 5	Bowl 8
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* 100
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 16

BELGIAN WAFFLE
maple syrup or bourbon maple syrup 10.5
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE
fried chicken tenders | Belgian waffle 13

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE

tartar sauce 17.5

HAMBURGER* 11

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo

side of soy ginger 15.5

SALADS

HOUSE SALAD

bacon | cucumber | 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 | tomatoes | feta
egg | 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

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 15.5

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

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

FILET MIGNON* 28.5

RIBEYE STEAK* 36.5

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