

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 12.5

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

FROM THE GRILL

 **GRILLED SHRIMP** drawn butter 12.5

OYSTERS ROCKEFELLER


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

 **GRILLED JUMBO
YORK RIVER OYSTERS**
3.35 each or 4 for 12.25

OYSTERS CHESAPEAKE

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

ON ICE

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

see oyster card for availability

 **SEAFOOD TOWER**

Lobster Tails
Cocktail Shrimp
Mussels | Crab
Oysters on the 1/2 Shell
9.5

SMOKED TROUT 12.5

SMOKED SALMON 12.5

 **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 16.75

 **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 | shrimp 15.5

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 6.75

 **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 23

FILET* & SALMON COMBO

4 oz tenderloin | grilled wild Alaska salmon filet 22

 **SHRIMP AND GRITS**

andouille sausage | fried egg
bacon & cheddar grits 20

FILET MIGNON* Neva's Potatoes 28

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