

STARTERS

CRAB BISQUE

Cup 5.75 Bowl 8.85

MUSHROOMS STUFFED WITH CRAB 15.85

FRIED CALAMARI

marinara sauce | mustard sauce 15.75

MARYLAND CRAB CAKE

baked lump blue crab imperial | tartar sauce 16.85

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 15.85

BAY BBQ SHRIMP seasoned butter
Worcestershire | fresh ground pepper 15.75

BAKED CRAB DIP lump crab | cream cheese
cheddar cheese | crostini 21.5

LIVE MAINE LOBSTER

The American lobster, commonly known as the Maine lobster, thrives from the coast of Cape Hatteras to as far north as Nova Scotia. At Chesapeake's we carry several sizes of Maine lobster to please all appetites. Served with your choice of one side dish.

1 1/2 LB. LIVE MAINE LOBSTER
steamed, drawn butter *Market Price*

Lobsters are available in larger sizes at Market Price for each additional 1/2 lb over the 1 1/2 lb. price.

STUFFED MAINE LOBSTER

Crab Imperial *Lobster Price Plus* 16.75

STEAMED SEAFOOD FEAST

live Maine lobster | mussels
Maryland spiced shrimp | clams | oysters
Lobster Price Plus 18.75

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

SEAFOOD BAR

GRILLED SHRIMP drawn butter 15.75

OYSTERS ROCKEFELLER

creamy spinach | bacon
Italian cheese blend
each 4.5 or 4 for 16.5

**GRILLED JUMBO
YORK RIVER OYSTERS**
each 4 or 4 for 15.5

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms
Benton's bacon
each 4.5 or 4 for 16.5

SEAFOOD TOWER* 100

MINI TOWER* 68

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

OYSTERS ON THE 1/2 SHELL*

SMOKED TROUT 15.75

SMOKED SALMON 15.95

SHRIMP COCKTAIL 15.75

SALADS

Housemade Dressings: **Cheddar Cheese** | **Honey Mustard** | **Ranch**
Basil Vinaigrette | **Blue Cheese** | **Olive Oil and Red Wine Vinegar**
Creamy Garlic & Peppercorn | **Avocado Ranch** | **Balsamic Vinaigrette**

HOUSE SALAD, CAESAR SALAD, WEDGE OF LETTUCE 8.5

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta | egg
fresh greens | avocado ranch 16.85

SEARED AHI TUNA SALAD

blackened Rare over spinach
romaine & Asian slaw mixture | oriental noodles
wasabi peas | soy ginger vinaigrette 16.85

EDGEWATER SALAD

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

Topped with your choice of: grilled salmon 17.85 | chicken 15.75 | shrimp 16.85

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19.85

HAMBURGER* 12.5

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 16.75

SHRIMP AND GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 29.75

TRADITIONAL SEAFOOD FAVORITES

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

MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 32.85

GRILLED SHRIMP ON A SKEWER

drawn butter 29.75

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake
tartar sauce | drawn butter 38.75

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
tartar sauce | cocktail sauce 38.75

FRESH FRIED OYSTERS

cocktail sauce 28.75

FRIED SHRIMP

cocktail sauce 29.75

FRESH SEA SCALLOPS

- pan blackened | drawn butter
- grilled | drawn butter 30.75

SHRIMP CHESAPEAKE

baked | shrimp with crab imperial
seasoned breadcrumbs 29.85

DESSERTS

KEY LIME PIE fresh chantilly cream 8.5

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust | hot fudge sauce
candied pecans | chantilly cream 8.5

HOUSEMADE CHEESECAKE 8.5

Ask your server for today's special flavor selection

ORANGE SHERBET 7.5

BREAD PUDDING lemon sabayon sauce 8.75

FROM THE LAND

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

MARYLAND CHICKEN

fried | cream sauce 17.75

GRILLED CHICKEN BREAST

roasted red pepper butter 17.75

FILET MIGNON* 7 oz. 32.5 | 9 oz. 36.5

FILET MIGNON* & GRILLED SHRIMP 45.5

NEW YORK STRIP* 37.75

RIBEYE STEAK* 37.75

Add a MARYLAND CRAB CAKE to any entrée 16.5

Add SKEWER OF GRILLED SHRIMP to any entrée 14.5

Add ALASKAN KING CRAB LEGS to any entrée MKT

ON THE SIDE

BAKED SPINACH MARIA

CREAMY COLE SLAW

BAKED CINNAMON SPICED APPLES

HAND BREADED ONION RINGS

BROCCOLI

FRESH VEGETABLE OF THE DAY

BAKED POTATO

NEVA'S POTATOES

FRENCH FRIES

BRAISED SPINACH

SPICY SPINACH MAC & CHEESE

SUCCOTASH

BACON & CHEDDAR CHEESE GRITS

BROWN RICE AND QUINOA BLEND

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