

CHESAPEAKE'S

LUNCH

SEAFOOD BAR

GRILLED SHRIMP

drawn butter 15

OYSTERS ROCKEFELLER

creamy spinach
bacon
Italian cheese blend
4 each or 4 for 15

GRILLED JUMBO YORK RIVER OYSTERS

3.75 each or 4 for 14.5

OYSTERS CHESAPEAKE

creamy blue crab
mushrooms
Benton's bacon
4 each or 4 for 15

OYSTERS ON THE 1/2 SHELL*

 SEAFOOD TOWER* 100

 MINI TOWER* 65

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

SMOKED TROUT 15

SMOKED SALMON 15.5

 SHRIMP COCKTAIL 15

 PETITE LOBSTER TAILS 19.5

SALADS

HOUSE SALAD

tomatoes | feta | cucumber | bacon
croutons 8

CAESAR SALAD

romaine | parmesan | croutons 8

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 8

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta
egg | fresh greens | avocado ranch 16

SEARED AHI TUNA SALAD*

blackened Rare over spinach
romaine & Asian slaw mixture
oriental noodles | wasabi peas
soy ginger vinaigrette 16




EDGEWATER SALAD

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

Topped with your choice of:

- grilled salmon 17.75
- chicken 15.5
- shrimp 16.75

Housemade Dressings:

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

CHESAPEAKES.COM



chesapeake




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Before placing your order, please inform your server if a person in your party has a food allergy.

 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STARTERS

CRAB BISQUE

Cup 5.5 Bowl 8.75

MUSHROOMS STUFFED WITH CRAB 15

FRIED CALAMARI

marinara sauce | mustard sauce 15

MARYLAND CRAB CAKE

baked | lump blue crab imperial
tartar sauce 16

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 15

BAY BBQ SHRIMP

seasoned butter | Worcestershire
fresh ground pepper 15

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

HAMBURGER* 11.5

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 16

GRILLED CHICKEN SANDWICH

peppercorn dressing 12.75

FRIED FISH SANDWICH 13.5

DESSERTS

KEY LIME PIE

fresh chantilly cream 7.75

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust | hot fudge sauce
candied pecans | chantilly cream 7.75

HOUSEMADE CHEESECAKE 7.75

Ask your server for today's special flavor selection

ORANGE SHERBET 6.75

BREAD PUDDING

lemon sabayon sauce 8

LUNCH ENTRÉES

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

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 16

FRIED SHRIMP

cocktail sauce 17

FRESH FRIED OYSTERS

cocktail sauce 16

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
cocktail sauce | tartar sauce 22

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | Maryland Crab Cake
drawn butter | tartar sauce 22

MARYLAND CRAB CAKES

baked | lump blue crab imperial | tartar sauce 20

GRILLED SHRIMP ON A SKEWER

drawn butter 17

GRILLED CHICKEN BREAST

roasted red pepper butter 15

MARYLAND CHICKEN

fried | cream sauce 15

FILET MIGNON* 31

RIBEYE STEAK* 37

ON THE SIDE 5

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