

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

APPETIZERS

BAKED CRAB DIP

lump crab | cream cheese
cheddar cheese | crostini 23

CRAB BISQUE

Cup 6.75 Bowl 9.5

MUSHROOMS STUFFED WITH CRAB 16.85

 SHRIMP COCKTAIL 16.5

SMOKED SALMON* 16.75

FRIED CALAMARI

marinara sauce | mustard sauce 16.85

MARYLAND CRAB CAKE baked

lump blue crab imperial | tartar sauce 18.5

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 17

 GRILLED SHRIMP 16.5

SMOKED TROUT 16.5

ONION RING PLATTER 13.85

 LUMP BLUE CRAB COCKTAIL 18

 SEAFOOD TOWER* 112

 MINI TOWER* 74

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

BRUNCH ENTRÉES

All brunch items are served with Delmarva potatoes or bacon cheddar grits and fresh baked bread.

 SPINACH, MUSHROOM & CRAB OMELET 16

 WESTERN OMELET

ham | cheddar cheese
tomatoes | peppers | onions 14

 VEGGIE OMELET

mushrooms | green peppers | cheddar cheese
onions | tomatoes 13.75

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce*
toasted English muffins 20

 SALMON & EGGS

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 17

 EGGS CHESAPEAKE

grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 21

BELGIAN WAFFLE


maple syrup or bourbon maple syrup 12.5
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 16

Add BENTON'S HICKORY SMOKED BACON to any item 6

HOUSEMADE SALADS

 HOUSE SALAD tomatoes | feta
toasted almonds | croutons 9

 CAESAR SALAD
romaine | parmesan | croutons 9

 WEDGE OF LETTUCE
tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 9

 MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops
tomatoes | egg | feta | fresh greens
avocado ranch 18

 EDGEWATER SALAD*

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

Topped with your choice of:

grilled salmon 19 | chicken 17 | shrimp 18

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
each 5 or 4 for 19

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
each 5 or 4 for 19

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 22

ENTRÉES

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

FRIED SHRIMP

cocktail sauce 18

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 26

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake 26

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 22.5

GRILLED CHICKEN BREAST

roasted red pepper butter 17

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 29

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 28

GRILLED YELLOWFIN TUNA*

blackened | side of soy ginger 18

FILET MIGNON* 36.5

RIBEYE STEAK*

USDA prime grade 43

SANDWICHES

Served on fresh baked buns with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 21

HAMBURGER* 14

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 18

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

FRESH FRUIT

SPICY SPINACH MAC & CHEESE

RICE PILAF

5.75

DESSERTS

KEY LIME PIE fresh chantilly cream 9.5

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 10

HOUSEMADE CHEESECAKE 9.5

Ask your server for today's special flavor selection

ORANGE SHERBET 9

BREAD PUDDING lemon sabayon sauce 9.5