

APPETIZER PLATTERS

HOT APPETIZER PLATTER

grilled shrimp | fried calamari
baked oysters Rockefeller
baked oysters Chesapeake
crab-stuffed mushrooms | drawn butter
mustard sauce | marinara sauce
76

COLD APPETIZER PLATTER

chilled peel 'n eat shrimp
smoked salmon* | lump blue crab cocktail
fresh oysters on the half-shell*
mustard sauce | cocktail sauce
76

APPETIZERS & SEAFOOD CLASSICS

CRAB BISQUE Cup 6.75 Bowl 9.5

SMOKED TROUT 16.5

BAKED CRAB DIP lump crab | cream cheese
cheddar cheese | crostini 23

 **GRILLED SHRIMP** 16.5

MUSHROOMS STUFFED WITH CRAB 16.85

FRIED CALAMARI
marinara sauce | mustard sauce 16.85

 **SHRIMP COCKTAIL** cocktail sauce 16.5

MARYLAND CRAB CAKE lump blue crab meat
seasoned bread crumbs | tartar sauce 18.5


 **LUMP BLUE CRAB COCKTAIL** 18

ONION RING PLATTER 13.85









SMOKED SALMON* 16.75

SEARED AHI TUNA*
blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 17


 **SEAFOOD TOWER*** 112

 **MINI TOWER*** 74
Lobster Tails | Cocktail Shrimp | Mussels
Crab | Oysters on the 1/2 Shell

HOUSEMADE SALADS

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

 **HOUSE SALAD,  CAESAR SALAD,
 WEDGE OF LETTUCE** 9

 **MARYLAND SEAFOOD SALAD**
blue crab | shrimp | scallops | feta | tomato
egg | fresh greens | avocado ranch 18

SEARED AHI TUNA SALAD*
blackened Rare over spinach
romaine & Asian slaw mixture | oriental noodles
wasabi peas | soy ginger vinaigrette 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

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 18.5*

 **STEAMED SEAFOOD FEAST**
live Maine lobster | mussels
Maryland spiced shrimp | clams | oysters
Lobster Price Plus 21

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

SANDWICHES

Served 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

FRESH OYSTERS

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

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

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

SHRIMP SCAMPI

heirloom tomatoes | pasta 31.5

SHRIMP AND GRITS

spicy andouille sausage | fried egg | bacon
cheddar grits 31.5

TRADITIONAL SEAFOOD FAVORITES

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

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial | tartar sauce 34.85

🌿 **GRILLED SHRIMP ON A SKEWER** 30

SHRIMP CHESAPEAKE

baked | seasoned breadcrumbs
shrimp with crab imperial 32.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | tartar sauce 43

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips
tartar sauce | cocktail sauce 43

FRESH FRIED OYSTERS cocktail sauce 31

FRIED SHRIMP cocktail sauce 30

FRESH SEA SCALLOPS

- 🌿 · pan blackened | drawn butter
- 🌿 · grilled | drawn butter
- fried | tartar sauce 35

🌿 **MARYLAND STEAMED SHRIMP**

in the shell with Old Bay® seasoning
drawn butter 30

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

FROM THE LAND

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

🌿 **GRILLED CHICKEN BREAST**
roasted red pepper butter 19

MARYLAND CHICKEN

fried | cream sauce 19

🌿 **FILET MIGNON*** 7 oz. 36.5 | 9 oz. 42

🌿 **FILET MIGNON* & GRILLED SHRIMP** 49

🌿 **RIBEYE STEAK***

USDA prime grade 43

Add a **MARYLAND CRAB CAKE** to any entrée 18

🌿 Add **SKEWER OF GRILLED SHRIMP** to any entrée 16

Add **ALASKAN KING CRAB** 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**

RICE PILAF

🌿 **BAKED POTATO**

NEVA'S POTATOES

FRENCH FRIES

🌿 **BRAISED SPINACH**

SPICY SPINACH MAC & CHEESE

🌿 **BACON & CHEDDAR CHEESE GRITS**

5.75

BANQUETS & PRIVATE DINING

Private rooms are available for any function ranging from cocktail parties to luncheons or dinners for up to 50 people.

Call **865.673.3433** to arrange your function.