

CHESAPEAKE'S

LUNCH

APPETIZERS

CRAB BISQUE Cup 6.75 | Bowl 9.5

FRIED CALAMARI

marinara sauce | mustard sauce 16.85

FRESH 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

BAKED CRAB DIP lump crab | crostini

cream cheese | cheddar cheese 23

ONION RING PLATTER 13.85

SMOKED SALMON 16.75

MUSHROOMS STUFFED WITH CRAB 16.85

 **GRILLED SHRIMP** 16.5

SMOKED TROUT 16.5

 **SHRIMP COCKTAIL**

cocktail sauce 16.5

 **LUMP BLUE CRAB COCKTAIL** 18









 **SEAFOOD TOWER*** 112

 **MINI TOWER*** 74

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

HOUSEMADE SALADS

Housemade Dressings:


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

 **HOUSE SALAD**

tomatoes | feta | croutons
toasted almonds 9

 **CAESAR SALAD**

romaine | parmesan | croutons 9

 **WEDGE OF LETTUCE**


tomatoes | blue cheese crumbles | bacon
avocado ranch dressing 9

FEATURED CAESAR SALAD

each day we select a special item to
place atop your Caesar Salad *Priced Daily*

MARYLAND SEAFOOD SALAD

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

 **SEARED AHI TUNA SALAD***

blackened Rare over spinach
oriental noodles | wasabi peas
romaine & Asian slaw mixture
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

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

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 21

 **GRILLED CHICKEN SANDWICH**

peppercorn dressing 15

 **HAMBURGER*** 14

FRIED FISH SANDWICH 16

GRILLED YELLOWFIN TUNA*

blackened

wasabi mayo

side of soy ginger 18

ALASKAN SALMON & BROCCOLI

grilled | pasta | broccoli
maitre'd cream sauce 19

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 22

LUNCH ENTRÉES

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

FRIED SHRIMP cocktail sauce 18

FRESH FRIED OYSTERS

cocktail sauce 18.5

FRIED SEAFOOD PLATTER

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

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | tartar sauce 26

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 22.5

 **GRILLED SHRIMP ON A SKEWER** 18

 **GRILLED CHICKEN BREAST**

roasted red pepper butter 17

MARYLAND CHICKEN

fried | cream sauce 17

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 18

 **FILET MIGNON*** 36.5

 **RIBEYE STEAK***

USDA prime grade 43

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

 **BACON & CHEDDAR CHEESE GRITS**

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

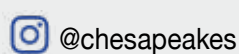
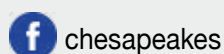
BREAD PUDDING

lemon sabayon sauce 9.5

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.



CHESAPEAKES.COM

If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

 Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50

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