

# CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

## STARTERS

### CRAB BISQUE

Cup 6.75 Bowl 9.5

### SEARED AHI TUNA\*

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

### BAY BBQ SHRIMP

seasoned butter  
Worcestershire | fresh ground pepper 16.5

### FRIED CALAMARI

marinara sauce | mustard sauce 16.85

### MARYLAND CRAB CAKE

baked lump blue crab imperial | tartar sauce 18.5

### ONION RING PLATTER 13.85

### BAKED CRAB DIP

lump crab | cream cheese  
cheddar cheese | crostini 23

## SEAFOOD BAR

### GRILLED JUMBO YORK RIVER OYSTERS } *each 4.5 or 4 for 17*

### OYSTERS ROCKEFELLER

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

### OYSTERS CHESAPEAKE

creamy blue crab | mushrooms  
Benton's bacon  
*each 5 or 4 for 19*

### GRILLED SHRIMP drawn butter 16.5

SMOKED TROUT 16.5

SMOKED SALMON 16.75

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

 SHRIMP COCKTAIL 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

## 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

## 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

## SALADS

### HOUSE SALAD

tomatoes | bacon | cucumber | feta | 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 | feta

eggs | 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

## 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

### RICE PILAF

5.75

## SHRIMP AND GRITS

**spicy** andouille sausage | fried egg

bacon cheddar grits 22

## ENTRÉES

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

### GRILLED YELLOWFIN TUNA\*

blackened | soy ginger sauce 18

### 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

tartar sauce | drawn butter 26

### FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial

tartar sauce 22.5

### GRILLED CHICKEN BREAST

roasted red pepper butter 17

### MARYLAND CHICKEN

fried | cream sauce 17

### FILET\* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 29

### FILET\* & SALMON COMBO

4 oz tenderloin

grilled wild Alaska salmon filet 28

### FILET MIGNON\* 36.5

### RIBEYE STEAK\* USDA prime grade 43

## 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