

STARTERS

- CRAB BISQUE** Cup 6.75 Bowl 9.5
- MUSHROOMS STUFFED WITH CRAB** 16.85
- 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
- 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
- BAKED CRAB DIP** lump crab | cream cheese
cheddar cheese | crostini 23

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

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

SALADS

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

- HOUSE SALAD, CAESAR SALAD, WEDGE OF LETTUCE** 9
- MARYLAND SEAFOOD SALAD**
blue crab | shrimp | scallops | tomatoes | feta | 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 | raisins | candied pecans | strawberries | balsamic vinaigrette
Topped with your choice of:
grilled salmon 19 | chicken 17 | shrimp 18

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

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

FRIED CLAM STRIPS cocktail sauce 23

 **GRILLED SHRIMP ON A SKEWER** drawn butter 30

BROILED SEAFOOD PLATTER

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

SHRIMP CHESAPEAKE

baked | shrimp with crab imperial
seasoned breadcrumbs 32.5


FROM THE LAND

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

MARYLAND CHICKEN

fried | cream sauce 19

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

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

 **FILET MIGNON* & GRILLED SHRIMP** 49

 **NEW YORK STRIP*** 40

 **RIBEYE STEAK***
USDA prime grade 43

Add a MARYLAND CRAB CAKE to any entrée 18

 *Add SKEWER OF GRILLED SHRIMP to any entrée 16*

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

ON THE SIDE 5.75

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**
RICE PILAF