

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

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 SHRIMP drawn butter 16

OYSTERS ROCKEFELLER

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

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

OYSTERS CHESAPEAKE

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

SEAFOOD TOWER* 112

MINI TOWER* 74

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

OYSTERS ON THE 1/2 SHELL*

SMOKED TROUT 16.5

SMOKED SALMON 16.75

SHRIMP COCKTAIL 16.5

SALADS

Housemade Dressings: **Cheddar 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 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**

drawn butter 30

BROILED SEAFOOD PLATTER

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

FRIED SEAFOOD PLATTER

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


FRESH FRIED OYSTERS


cocktail sauce 37

FRIED SHRIMP

cocktail sauce 30

FRESH SEA SCALLOPS

 · pan blackened | drawn butter

 · grilled | drawn butter 35

SHRIMP CHESAPEAKE

baked | shrimp with crab imperial
seasoned breadcrumbs 32.5

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.

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

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

 **SUCCOTASH**

 **BACON & CHEDDAR CHEESE GRITS**

BROWN RICE AND QUINOA BLEND

5.75