CHESAPEAKE'S

SEAFOOD BAR



each 4.25 or 4 for 16

OYSTERS ROCKEFELLER

creamy spinach bacon Italian cheese blend *each 4.75* or *4 for 17*

OYSTERS CHESAPEAKE

creamy blue crab mushrooms Benton's bacon each 4.75 or 4 for 17 GRILLED SHRIMP drawn butter 16SMOKED TROUT 16

SMOKED SALMON 16.25

- **③** OYSTERS ON THE 1/2 SHELL*
- **SHRIMP COCKTAIL** 16
- **LUMP BLUE CRAB COCKTAIL** 17
- SEAFOOD TOWER* 100
 MINI TOWER* 68

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

SALADS

HOUSE SALAD

tomatoes | feta | cucumber | bacon croutons *8.75*

GAESAR SALAD

romaine | parmesan | croutons 8.75

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles bacon | avocado ranch dressing 8.75

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 | tomatoes | feta egg | fresh greens | avocado ranch 17

SEARED AHI TUNA SALAD*

blackened Rare over spinach romaine & Asian slaw mixture oriental noodles | wasabi peas soy ginger vinaigrette *17*

EDGEWATER SALAD

fresh field greens | spinach | romaine feta | craisens | candied pecans strawberries | balsamic vinaigrette

Topped with your choice of: grilled salmon *18* | chicken *16* | shrimp *17*

Housemade Dressings:

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CHESAPEAKES.COM **f** chesapeakes **o** @chesapeakes

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.

STARTERS

CRAB BISQUE Cup 6 Bowl 9

MUSHROOMS STUFFED WITH CRAB 16

FRIED CALAMARI marinara sauce | mustard sauce 16

MARYLAND CRAB CAKE baked | lump blue crab imperial | tartar sauce 17

ONION RING PLATTER 13.5

SEARED AHI TUNA* blackened Rare over Asian slaw wasabi paste | soy ginger sauce 16

BAY BBQ SHRIMP seasoned butter Worcestershire | fresh ground pepper 16

BAKED CRAB DIP lump crab | cream cheese cheddar cheese | crostini 22

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH tartar sauce 20.5

GRILLED CHICKEN SANDWICH peppercorn dressing 13.75

HAMBURGER* 13

FRIED FISH SANDWICH 15

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo | side of soy ginger 17

ON THE SIDE

SHRIMP AND GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 21.25

LUNCH ENTRÉES

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

GRILLED YELLOWFIN TUNA* blackened | soy ginger sauce 17

FRIED CLAM STRIPS cocktail sauce 15

FRIED SHRIMP cocktail sauce 17.75

FRESH FRIED OYSTERS cocktail sauce 17.75

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp clam strips | tartar sauce cocktail sauce 24.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp Maryland Crab Cake tartar sauce | drawn butter 24.5

FRESH MARYLAND CRAB CAKES baked | lump blue crab imperial tartar sauce 21.5

GRILLED SHRIMP ON A SKEWER 17.75

GRILLED CHICKEN BREAST roasted red pepper butter 16

MARYLAND CHICKEN fried | cream sauce 16

- FILET MIGNON* 33
- BIBEYE STEAK* 38.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8.75

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur chocolate cookie crust hot fudge sauce | candied pecans chantilly cream 9

HOUSEMADE CHEESECAKE 8.75

Ask your server for today's special flavor selection

ORANGE SHERBET 8

BREAD PUDDING

lemon sabayon sauce 8.75