

# GLUTEN FREE MENU

## APPETIZERS

### SHRIMP COCKTAIL

Beautiful chilled shrimp, accented with fire roasted lemon & house-made cocktail sauce 11.99

### SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a chipotle aioli & tri-color tortilla chips 14.99

### ALASKAN KING CRAB LEGS

Full pound of King crab legs & claws served with drawn butter & house-made cocktail sauce 42.99

### MARYLAND CRAB NACHOS

Tri-color tortilla chips smothered in Maryland blue claw crab, pepperjack cheese sauce, avocado mousse, pico de gallo, & jalapenos 16.99

### EAST COAST OYSTERS

High salinity with a grassy finish these fresh oysters are served with house-made cocktail sauce, horseradish, & mignonette  
14.99 ½ doz 28.99/doz

## SALADS

### CHESAPEAKE HOUSE SALAD

Baby greens with grape tomatoes, fresh-cut cucumbers, & tossed with a roasted garlic honey balsamic dressing 8.99

### CLASSIC CAESAR SALAD

crisp romaine lettuce & grana padano cheese in our house-made caesar dressing 9.99

### BEET & KALE SALAD

Roasted gold & red beets tossed with goat cheese, quinoa, & dried cherries in a warm walnut vinaigrette 12.99

Add shrimp, chicken, salmon, or crabmeat

## ENTREES

### TWIN FILET & LUMP CRAB

Grilled 4oz medallions topped with lump crab meat with lemon butter sauce over mashed potatoes & vegetable du jour 38.99  
2 medallions no crab 32.99

### SHRIMP & MASHED

mashed potatoes served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato  
½ portion 15.99 Full portion 22.99

### CPK BURGER or CHICKEN

*Your choice of:*

our butcher-block beef patty or tender chicken breast, grilled and served with small house salad 12.99

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Chipotle Aioli
American	Jalapenos	
Pepper Jack	Caramelized Onion	

### LOBSTER TAIL

Baked 6oz lobster tail with sherry & drawn butter, vegetable du jour & your choice of rice pilaf or mashed potatoes 27.99

### ALASKAN KING CRAB LEGS

Full pound of King crab legs & claws served with drawn butter, vegetable du jour & your choice of rice pilaf, mashed potatoes, cheesy grits, or fries 45.99

## SIMPLE SELECTION ENTREES- CHOICE OF:

SEARED LARGE SHRIMP	15.99 / 22.99
SAUTEED SEA SCALLOPS	19.99 / 29.99
BAKED ATLANTIC COD	16.99 / 23.99
SEARED SALMON	16.99 / 23.99
	Half/Full

*Choice of Sauce:*

 Chesapeake Scampi

 Lemon Butter

 N'awlins Cajun Cream

*served with your choice of rice pilaf or mashed potatoes with vegetable du jour*

## DESSERT

### ICE CREAM

chocolate or vanilla ice cream 4.99  
Ask your server about our delicious toppings

### SEASONAL CRÈME BRULEE

Classic vanilla bean custard with a hard layer of caramelized sugar 5.99  
Ask your server about today's special

### CHOCOLATE MOUSSE

silky & smooth house-made chocolate mousse with fresh whipped cream 4.99