

LUNCH & DINNER MENU

APPETIZERS

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid lightly breaded to order with cornmeal & grana cheese served with chipotle aioli & spicy pineapple mango chutney 13.99

Voted Top 3 Seafood Restaurant in Morris & Essex County

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 soy lime mayonnaise & tri-color tortilla chips 14.99

JERSEY GIRL CREAMERY BURATTA

4-ounces of Jersey buratta complimented with roasted Delicata squash, Nueske's applewood smoked bacon, Granny Smith apple, baby arugula & a maple bourbon brown sugar drizzle 15.99

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked bacon, onions & fresh clams Cup 4.99 Bowl 6.99

The Original recipe from 1983

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

ALASKAN KING CRAB LEGS

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

SALADS

CHESAPEAKE HOUSE SALAD

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

CLASSIC CAESAR SALAD

crisp romaine lettuce & grana padano cheese with focaccia croutons 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 to any salad

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

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour ½ portion 12.99 Full portion 19.99

Signature toppings:

Add blue claw lump crabmeat 6.99

3-piece shrimp 4.99

CPK BURGER or CHICKEN

Your choice of:

our butcher-block beef patty or tender chicken breast, grilled and served on a brioche bun with french fries, lettuce, tomato & pickle 12.99

Cheese .99

Toppings .99

Sauce .50

Cheddar

Bacon

Bubba J's

American

Jalapenos

Chipotle Aioli

Pepper Jack

Caramelized Onion

Fried Shallot Straws

BUBBA J'S STEAK SANDWICH

Shaved filet tossed with Bubba J sauce over a frizzled onion nest with cheddar cheese & chives on a toasted brioche bun served with French fries 15.99

CHESAPEAKE BAY CRAB CAKES

The original recipe from the Chesapeake Bay Seafood Co. This pair is seared to golden perfection and served with creole remoulade, vegetable du jour, coleslaw, & Chesapeake fries ½ portion 24.99 / Full portion 35.99

The Real Deal!!

SHRIMP & GRITS

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

Northerners can make grits too!

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection, served with Chesapeake fries, vegetable du jour, coleslaw & house-made creole remoulade sauce ½ portion 15.99 Full portion 20.99

LOBSTER TAIL

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

Add a 2nd tail for 18.99

Add seafood stuffing 12.99

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, mashed potatoes, grits, or fries & vegetable du jour

shared entrees 12.99