

LITE BITES

TAVERN BURGER

8oz butcher-block blend beef patty with Chef Joel's signature Bubba J's sauce, caramelized onions & gorgonzola cheese 15.99

CHESAPEAKE BURGER

8oz butcher-block blend beef patty grilled and served on a brioche bun with french fries, lettuce, tomato & pickle add your choice of topping 12.99
Toppings .99

Cheddar, American, Gorgonzola, Jalapenos, Mushrooms, Bacon, Caramelized Onion, Fried Shallot Straws

SHRIMPPO'BOY

Beer battered fried shrimp, chiffonade lettuce & diced tomatoes with a creole remoulade on sub roll served with Chesapeake fries 16.99

CHICKEN CAESAR SALAD

Fresh cut romaine lettuce with our classic Caesar dressing complimented with house-made croutons 14.99

'THE CHATEAU' WICH

Tender grilled chicken breast topped with Pennsylvania brie, grilled apples, baby arugula tossed in black peppercorn dressing on a toasted ciabatta roll served with fries 12.99

REWARD MEMBERSHIP

\$20 OFF YOUR NEXT VISIT WHEN YOU JOIN OUR REWARDS PROGRAM

By joining the Chesapeake Tavern Loyalty Program, you qualify for a \$20 gift certificate. This offer applies to new members only.



APPETIZERS

MUSSELS C.DEP.

Fresh P.E.I. mussels simmered in local apple cider, fortified with smoked bacon lardons, shallots, & Granny Smith apples. Served with a toasted garlic baguette 9.99
Trust Me on This One!!

SPINACH & ARTICHOKE DIP

Freshly made spinach-artichoke dip with a touch of pepper jack cheese served with tortilla chips 7.99
Add blue claw lump crabmeat 5.00

CORN MEAL & GRANA CHEESE DUSTED CALAMARI

Fresh squid lightly breaded & fried, served with chipotle aioli & spicy pineapple mango chutney 11.99

SESAME CHICKEN BITES

Sesame seed crusted tender chicken bites.
Served with Sriracha aioli 7.99

STUFFED OYSTERS

A balance of cream, spinach, artichokes & Tabasco baked to perfection and topped with freshly grated asiago cheese 16.99

SPICY TUNA TARTARE

#1 Selling Appetizer

Sushi grade tuna tartare, fluffy avocado mousse with a soy lime mayonnaise & crispy fried wontons 13.99

MIDDLENECK STEAMERS

Clams freshly made to order with broth & drawn butter
15.99/ doz 23.99/ 2 doz

SOUPS & SALADS

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

CHESAPEAKE HOUSE SALAD

Baby greens with grape tomatoes, fresh-cut cucumbers, & toasted shallots tossed with a roasted garlic honey balsamic dressing 5.99

TAVERN CAESAR SALAD

Fresh-cut romaine lettuce with our classic Caesar dressing complimented with house-made garlic croutons 8.99

PEAR & SPINACH SALAD

Fresh organic leaf spinach with honey roasted Bosc pears, gorgonzola cheese, spicy walnuts & a riesling vinaigrette 8.99
Add blue claw lump crabmeat 5.00

SERIOUSLY 'BEST SALAD' EVER

Our twist on this classic French salad of baby arugula, frisee, & kale with a sunny side up hen egg, double smoked bacon lardons, pecorino, marinated Champignon mushrooms, tossed in a truffled Auch vinaigrette 10.99
Add blue claw lump crabmeat 5.00
Blurted out by Trudy upon first bite



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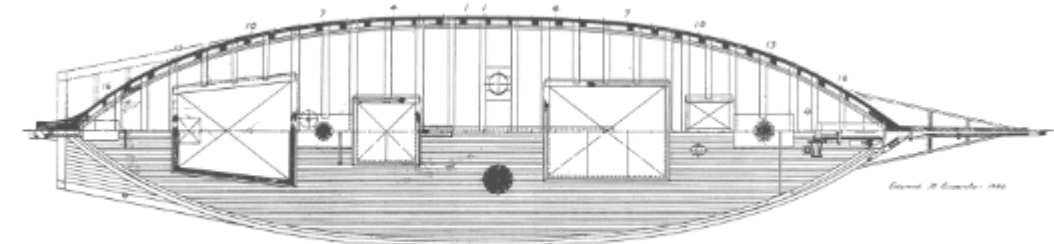


PLATE XVI B. STRUCTURAL PLAN OF FRAME BOGIE Lizzie J. COX

RAW & STEAMED

JUMBO SHRIMP COCKTAIL

Beautiful chilled jumbo shrimp, accented with fire roasted lemon & house-made cocktail sauce 14.99

EAST COAST OYSTERS

High salinity with a grassy finish these fresh oysters are served with house-made cocktail sauce, horseradish, mignonette 13.99 ½ doz/24.99 doz
Mix them with the West Coast Oysters

WEST COAST OYSTERS

Low salinity and sweeter in flavor these oysters are served with house-made cocktail sauce, horseradish & mignonette 13.99 ½ doz/24.99 doz
Mix them with the East Coast Oysters

CLAMS ON THE HALF SHELL

Middleneck clams served iced cold with house-made cocktail sauce & fresh lemon wedges 8.99 ½ doz/15.99 doz

JUST THE LOBSTER

Steamed and served with drawn butter & cocktail sauce 33.99

A Great Way To Start Your Feast

ALASKAN KING CRAB LEGS

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

Perfect for Sharing

SCHOOLEY'S MOUNTAIN SEAFOOD SAMPLER

The Sampler of all Samplers

Chef Anthony's selection of all the favorites,

Perfect for 4 seafood lovers,

See today's selection 109.99

HALF MOUNTAIN 62.99

CHESAPEAKE LOBSTER DINNER

Cup of New England Clam Chowder or House Salad

1 ¼ lbs Whole Steamed Lobster

with Roasted Potatoes & Vegetable du Jour

Finish with Dessert! 39.99

Add shrimp & scallop stuffing \$12.

SMALL PLATES

FIRE ROASTED PORK MEDALLION

Grilled center cut pork medallion on a bed of braised napa cabbage & double smoked bacon. Finished with grain mustard jus & Yukon Gold mashed potatoes 12.99

AUTUMN SCALLOPS

Pan seared scallops with a palette of fall flavors; butternut squash, hen of the wood mushrooms, pistachios, honey roasted pearl onions, apple cider syrup 16.99

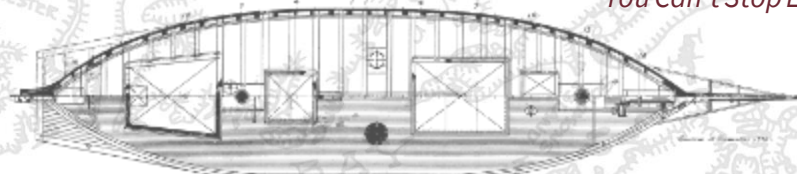
LOBSTER & RAVIOLI

Tender fresh housemade ravioli's stuffed with grana padana & ricotta cheese. Served with fresh Maine lobster, creamy & zesty plum tomato sauce 16.99

POPCORN SHRIMP

8 ounces of cornmeal & grana padana dusted shrimp with house-made creole remoulade & beer battered fried onion rings 12.99

You Can't Stop Eating Them



For groups of eight people or more a 20% gratuity will be added to your check.

ENTREES

FISH-N-CHIPS

Fresh Atlantic cod fillets, beer battered & fried to golden perfection, served with Chesapeake fries, coleslaw & house-made creole remoulade sauce 19.99

FIRE ROASTED YELLOWFIN TUNA

Fresh tuna grilled rare to medium rare, beautifully paired with maple scented mashed sweet potatoes, braised collard greens, sweet & sour onions & a port wine reduction 28.99

TAGLIATELLE & WHITE CLAM SAUCE

Fresh middle neck clams with minced clams in a white wine garlic clam sauce served with a toasted garlic baguette 19.99

Anthony's spin on the classic

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato ½ portion 16.99 / full portion 23.99

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

TWIN LOBSTER TAILS

Baked lobster tails with sherry & drawn butter, vegetable du jour & your choice of rice pilaf, mashed potatoes, cheesy grits, or fries 35.99

single tail 23.99 Shared plate 12.99

Add shrimp & scallop stuffing to your tail 12.99

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 14.99 / full portion 19.99

Great Additions:

Add our delicious signature toppings:

Add blue claw lump crabmeat 5.00

3-piece Jumbo Shrimp 6.00

FIRE ROASTED FILET MIGNON

Tender 8-ounce steak complimented with forest mushroom-spinach-gorgonzola fricassee, crispy onion rings & cabernet demi glace 32.99

Add 6oz Lobster Tail 16.99

CHESAPEAKE BAY CRAB CAKES

The original recipe from the Chesapeake Bay Seafood Co. This pair is fried to golden perfection and served with creole remoulade, vegetable du jour, coleslaw, & Chesapeake fries ½ portion 22.99 / Full portion 33.99 Shared plate 12.99

The Real Deal!!

BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon tips and caramelized onions. With cilantro lime sour cream, black bean relish, herb rice & a mango Savoy cabbage slaw 21.99

AUTUMN CAVA BOWL

Our vegetarian recipe of herbed quinoa, hen of the wood mushrooms, apples, spinach, butternut squash & golden raisins 17.99

- CREATE YOUR OWN -

ORGANIC SALMON	24.99
LARGE SHRIMP	21.99
LOCAL SEA SCALLOPS	28.99
FRESH ATLANTIC COD	19.99
FRESH CHICKEN BREAST	18.99

Pick One:

FRIED

GRILLED

BAKED

SAUTEED

BLACKENED

Chesapeake Scampi: Garlic white wine butter with broccoli & scallions

Peake Seafood Demi: A Must Try!! Chef Anthony's velvety & rich creation

Lemon Butter Sauce: White wine, fresh lemon, shallots & butter

Chimichurri: Fresh chopped blend of parsley, cilantro, garlic, lemon & olive oil served with vegetable du jour and your choice of rice pilaf, mashed potatoes, grits, or fries

substitute starch for extra vegetable 1.99