

GF- Can be made Gluten Free
Inform Your Server

DESSERT

WARM PEANUT BUTTER COOKIE DOUGH

Half-baked for a soft center finish
served with chocolate ice cream 8.99

CRÈME BRULÉE

Classic vanilla bean custard
with a hard layer of caramelized sugar 9.99 GF

SEASONAL FRUIT COBBLER

with vanilla ice cream 8.99
Ask your server about today's special

KREIDER FARMS ICE CREAM

Chocolate or vanilla ice cream 5.99 GF
Add your favorite toppings: .50 each
Sprinkles – Cherries – Chocolate sauce - Caramel sauce

CHOCOLATE MOUSSE

Silky & smooth house-made chocolate mousse
with fresh made whipped cream 7.99 GF
When 2 Bites is just enough!! 3.99 Shooter

MOCKTAILS non-alcoholic

NAT SUNRISE

Our play on a tequila sunrise, orange juice & grenadine on
the rocks with club soda 5.50

PEACH-MANGO MULE

Peach & mango puree, fresh lime juice & ginger beer in a
signature copper mug garnished with a lime wedge 4.50

LAVENDER MOJITO

Muddled mint with lavender syrup & fresh lime,
with club soda over ice with lime wedge 6.50

SPICED CRANBERRY SANGRIA

Cran-apple juice, strawberry puree, & vanilla spiced syrup
over ice topped with sprite and served with a cherry &
orange wedge 7.50

PINEAPPLE & GREEN TEA ICED TEA

Freshly brewed coconut-green tea over ice with pineapple
juice & garnished with a lemon wedge 4.50

ARNOLD PALMER

A Classic, fresh brewed iced tea with our house-made
lemonade on the rocks with a lemon wedge 5.50

DIRTY SODA

IBC Root beer topped with french vanilla cream on the
rocks garnished with a cherry 6.50
Tastes just like a Root Beer Float



SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked
bacon, onions & fresh clams Cup 6.99 Bowl 8.99 GF
The Original recipe from 1983

CAESAR SALAD

Fresh cut romaine lettuce with grana padano cheese
& focaccia croutons in our house-made Caesar
dressing 14.99 GF

ARUGULA SALAD

Honey- roasted garlic-balsamic vinaigrette, shallots,
toasted almonds & crumbled goat cheese topped
with crispy red onion 12.99 GF

GERMAN VALLEY SPINACH SALAD

Fresh baby spinach tossed in a sherry-shallot
vinaigrette topped with asiago cheese, & pan-fried
mushrooms 15.99 GF

CHILLED

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a soy
lime mayonnaise, & corn tortilla chips 17.99 GF

EAST COAST OYSTERS

Served with house-made cocktail sauce, horseradish, &
mignonette 17.99 ½/doz 35.99/doz GF
Ask your server about today's oyster feature

CLAMS ON THE HALF SHELL

Middleneck clams served iced cold with house-made
cocktail sauce & fresh lemon wedges
11.99 ½ doz / 21.99 doz

SHRIMP COCKTAIL

Beautiful, chilled shrimp, accented with fire roasted
lemon & house-made cocktail sauce 15.99 GF

SEAFOOD TOWER

Perfect for 4 seafood lovers!

½ lb Alaskan king crab legs, 6 oysters on the half shell, 6 clams on the half shell,
twin lobster tails, 6 shrimp cocktail, & 2oz tuna tartare with soy lime mayo & tortilla
chips served with mignonette, horseradish, cocktail sauce & fresh lemon 140 GF

Also offered for 2 seafood lovers!

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.

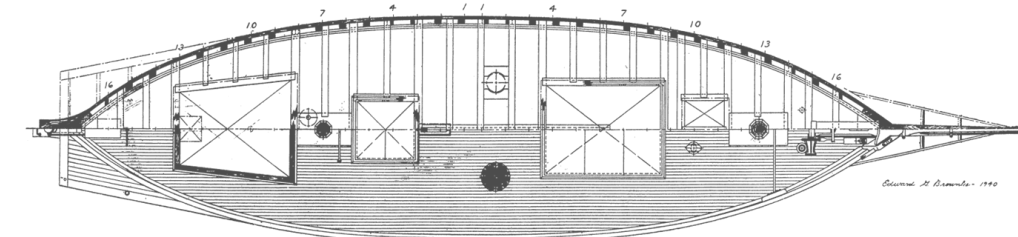
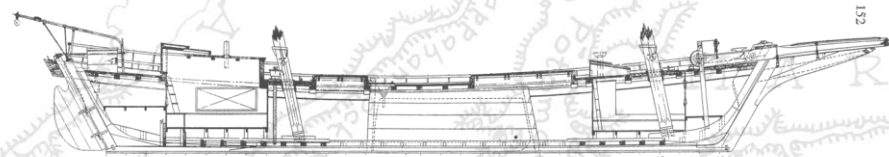


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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SMALL PLATES

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid, lightly breaded to order with cornmeal & grana cheese served with chipotle aioli, & a spicy pineapple mango chutney 17.99

Try Both Sauces Together

CHESAPEAKE LOBSTER ROLL

Cold water, knuckle & claw lobster salad on toasted split top brioche bun served with Chesapeake fries 21.99

STUFFED BAKED CLAMS

Fresh middleneck clams on the half shell, stuffed with a house-made scallop stuffing 13.99

BAJA FISH TACOS

Fried panko crusted cod in a flour tortilla with savoy cabbage, avocado mousse & chipotle aioli accompanied with a citrus-jicama slaw 17.99

STUFFED SHRIMP

Large shrimp with house-made scallop stuffing complimented with lemon butter sauce 14.99

SEASAME CRUSTED TUNA

Sliced tuna steak grilled rare, accented with a soy-wasabi aioli, accompanied by a citrus- jicama slaw 18.99 GF

DOZEN STEAMERS

Fresh middleneck clams with drawn butter 19.99 GF

MARYLAND CRAB NACHOS

Corn tortilla chips smothered in pepperjack cheese sauce, fresh pico de gallo, & roasted jalapeño aioli 23.99 GF

LOBSTER MAC

Knuckle & claw lobster meat tossed with orecchiette pasta & pepperjack cheese sauce topped with herb asiago tortilla chip crumb & chopped scallion 22.99

QUINOA PRIMAVERA

Roasted vegetable medley of fennel, garlic, broccoli, carrot, red onion & kale with a touch of lemon butter sauce topped with a porcini mushroom mousse 15.99

JERK CHICKEN NACHOS

Corn tortilla chips smothered in pepperjack cheese sauce, fresh pico de gallo, & roasted jalapeño aioli 17.99 GF

SPRING MUSSELS

Fresh steamed PEI mussels in a white wine broth with fennel, shallot, andouille sausage & wilted kale with focaccia croutons 17.99 GF

SPINACH DIP

House-made spinach dip with a touch of pepper jack cheese topped with an herb asiago tortilla chip crumb served with tortilla chips 11.99 GF
Add lump crabmeat 9.99

ENTREES

ALASKAN KING CRAB

Full pound of King crab legs & claws served with drawn butter, seasonal vegetable & your choice of mashed potatoes, herb roasted potatoes, cheesy grits, rice pilaf, pasta or fries MP GF

SOFRITO ANGEL HAIR

Fresh clams, mussels, & shrimp in a cajun butter-plum tomato-sofrito broth with andouille sausage over angel hair pasta
½ portion 19.99 Full portion 28.99

AGRUME SALMON

Fresh grilled citrus marinated salmon fillet, with seasonal vegetable & herb roasted marbled potatoes with a touch of citrus butter sauce
½ portion 21.99 Full portion 27.99

PRIMAVERA SCALLOP

Fresh sea scallops complimented with a quinoa & roasted vegetable medley of fennel, garlic, broccoli, carrot, red onion, & kale with a touch of lemon butter sauce topped with a porcini mushroom mousse
½ portion 26.99 Full portion 38.99 GF

BUBBA J'S PORK CHOP

Tender, prime reserve 12oz chop, grilled to perfection, with a Bubba j's glaze, frizzled onions, herb roasted marbled potatoes & seasonal vegetable 31.99 GF

BEURRE TROIS FILET MIGNON

Grilled 4oz medallions topped with a white truffle-porcini-shallot compound butter over garlic mashed potatoes & seasonal vegetable 1 medallion 27.99 2 medallions 42.99 GF
Make it a surf & turf, add a lobster tail

KELVIN BURGER

butcher-block beef patty, grilled & served with pickled jalapenos, frizzled onions, pepperjack cheese, & a chipotle aioli with chiffonade lettuce, & tomato on a toasted brioche bun served with french fries 18.99

CHESAPEAKE BURGER

Butcher-block beef patty, grilled and served on a brioche bun with french fries, lettuce, tomato & pickle 15.99

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Bubba J's
American	Jalapenos	Chipotle Aioli
Pepper Jack	Caramelized Onion	Jalapeno Aioli
Bleu Cheese	Frizzled Onions	

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, seasonal vegetable, coleslaw, & Chesapeake fries
½ portion 30.99 Full portion 47.99
shared plate additional 12.99
The Real Deal!!

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with spicy andouille sausage, green onion & tomato
½ portion 19.99 Full portion 27.99 GF
Northerners can make grits too!

LOBSTER TAIL

Baked 4oz lobster tail with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, vegetable rice or fries 26.99 GF
Double tails 45.99

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection, served with Chesapeake fries, seasonal vegetable, coleslaw & house-made creole remoulade sauce
½ portion 19.99 Full portion 25.99

BOSTON BAKED COD

Fresh cod fillet, baked with an herb asiago tortilla chip crumb, complimented with a lemon butter sauce, rice pilaf & seasonal vegetable
½ portion 20.99 Full portion 26.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded anti-biotic & hormone free chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & seasonal vegetable
½ portion 19.99 Full portion 26.99

Signature toppings:

3-piece shrimp 7.99

Lump crabmeat \$9.99

BUBBA J'S CHICKEN SANDWICH

Tender anti-biotic & hormone free chicken breast, with your choice of grilled or buttermilk fried, tossed in Bubba J's sauce with pepper jack cheese on a toasted brioche bun with french fries 17.99

Substitute starch for extra vegetable 1.99

- CREATE YOUR OWN -

	HALF	FULL
SEARED SALMON	21.99	27.99
SEARED SHRIMP	18.99	26.99
SAUTEED SEA SCALLOPS	25.99	37.99
BAKED ATLANTIC COD	19.99	25.99
GRILLED CHICKEN BREAST	18.99	25.99

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

Chesapeake Scampi: Garlic, shallots & white wine butter

with seasonal vegetable & your choice of rice, mashed potatoes, herb roasted potatoes, grits, pasta or fries

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