



GLUTEN FREE MENU

APPETIZERS

TUSCAN MUSSELS

Fresh P.E.I. mussels simmered with pancetta, garlic, tomatoes, scallions & white wine butter sauce 11.99

SPINACH & ARTICHOKE DIP

Freshly made spinach-artichoke dip with a touch of pepper jack cheese served with tortilla chips \$8.99
Add Blue claw lump crabmeat \$4.00

SPICY TUNA TARTARE

1 Selling Appetizer

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

MIDDLENECK STEAMERS

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

SALADS

CHESAPEAKE HOUSE SALAD

Baby greens with grape tomatoes & fresh-cut cucumbers, tossed with a roasted garlic honey balsamic dressing 6.99

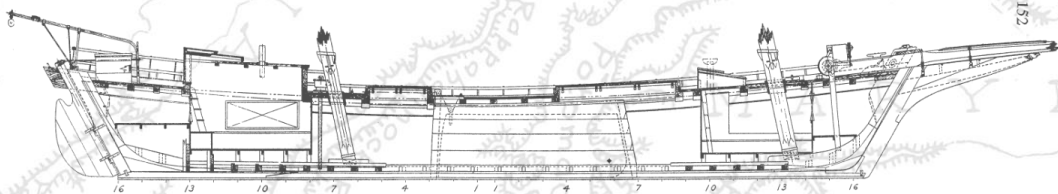
TAVERN CAESAR SALAD

Fresh-cut romaine lettuce with our classic Caesar dressing 8.99

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 11.99

Add Blue claw lump crabmeat 5.00
Blurted out by Trudy upon first bite



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.

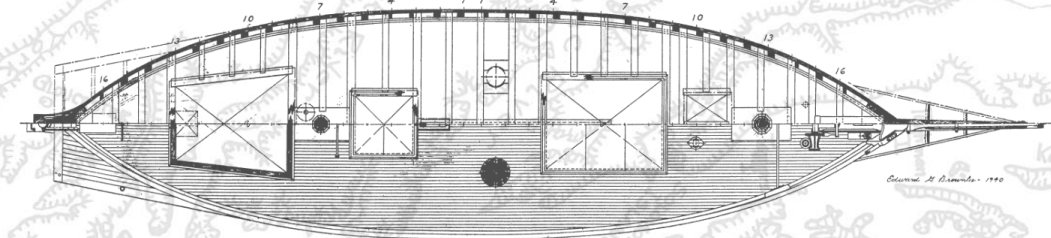


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

STARTERS

RAW BAR

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

STEAMED BAR

CHESAPEAKE WHOLE 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

1 ¼ lb Whole lobster	½ lb of King Crab Legs
6 Raw Oysters	6 Raw Clams
4oz Lump Crab Meat	4 Jumbo Shrimp Cocktail
Wakame Seaweed Salad	All the Fixings

HALF MOUNTAIN 62.99

CREATE YOUR OWN

YELLOWFIN TUNA	28.99
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:

GRILLED

BAKED

SAUTEED

BLACKENED

➤ *Chesapeake Scampi: Garlic & white wine butter*

➤ *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 or mashed potatoes

ENTRÉES

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

FIRE ROASTED FILET MIGNON

Tender 8-ounce steak with mashed potatoes & grilled asparagus complimented with a cabernet demi glace 32.99

THE PEAKE SURF & TURF

8oz fire roasted filet mignon complimented with a 6oz lobster tail served with mashed potatoes & grilled asparagus. Accompanied with a mushroom- shallot demi glace & drawn butter 49.99

SHRIMP & MASHED

Mashed potatoes 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 45.99

FIRE ROASTED YELLOWFIN TUNA

Fresh tuna grilled rare to medium rare, served over sautéed spinach & mashed white bean drizzled with a spicy grana oil 28.99

MIDSHIP SEA SCALLOPS

Pan seared scallops with roasted red pepper pesto, garlic broccoli rabe, & cauliflower puree 31.99

CHESAPEAKE LOBSTER DINNER

House Salad

1 ¼ Whole Steamed Lobster with Roasted Potatoes & Vegetable du Jour
Finish with Dessert! 39.99

LITE BITES

TAVERN BURGER

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

CHESAPEAKE BURGER

8oz butcher-block blend beef patty grilled and served with lettuce, tomato, pickle & roasted creamer potatoes add your choice of topping 12.99

Toppings .99

Cheddar, American, Mozzarella, Gorgonzola, Jalapenos, Mushrooms, Bacon, Caramelized Onion,

THE SOUTHWEST POLLOWICH

Tender grilled chicken breast topped with pepperjack cheese, black bean salsa, pico de gallo, & chimichurri mayo served with house salad 12.99

CHICKEN CAESAR SALAD

Grilled chicken breast over fresh cut romaine lettuce with our classic Caesar dressing 14.99

substitute starch for extra vegetable 1.99