



GLUTEN FREE MENU

APPETIZERS

MUSSELS SEVILLA

P.E.I. mussels tossed with chorizo, green olives, capers, oregano, & paprika roasted tomato sauce 9.99

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 \$4.00

STUFFED OYSTERS

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

SPICY TUNA TARTARE

A Must Try!

Sushi grade tuna tartare, fluffy avocado mousse with a chipotle aioli & tortilla chips 13.99

CARAMELIZED JERSEY WATERMELON SALAD

Quick bruleed local watermelon, dressed up with pine nuts, ricotta salata, saba & micro arugula 9.99

Refreshing & Delicious!

SALADS

CHESAPEAKE HOUSE SALAD

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

TAVERN CAESAR SALAD

Fresh-cut romaine lettuce with our classic Caesar dressing 8.99

JERSEY TOMATO TOWER

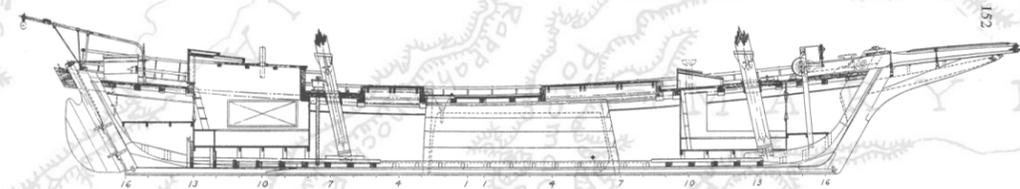
Welcome the Summer

Plump local Jersey tomato slices, baby basil leaves, crumbled gorgonzola with extra virgin olive oil, aged sherry vinegar, & sprinkled with sea salt 10.99
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 9.99

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.

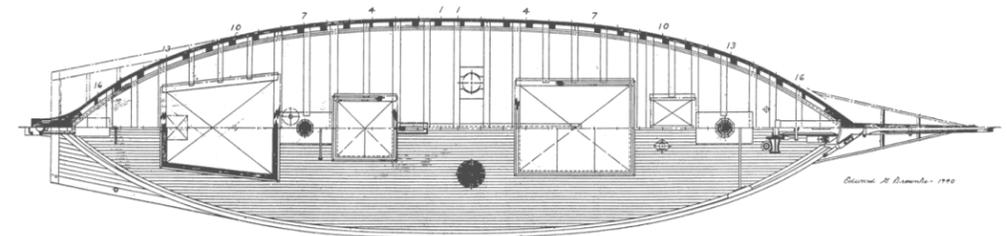


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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

STARTERS

STEAMED BAR

MIDDLENECK STEAMERS

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

PEEL & EAT MARYLAND STYLE SHRIMP

Famous Chesapeake treat, 8 ounces of J.O. seasoned shrimp with house-made cocktail sauce & drawn butter 12.99

CHESAPEAKE WHOLE LOBSTER

Steamed and served with drawn butter & cocktail sauce MP
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 MP
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

SIMPLE SELECTION - CREATE YOUR OWN -

ORGANIC SALMON	23.99
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 with broccoli & scallions*
- *Creamy Dijon: Creamy mustard, white wine, tomato & scallions*
- *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

PAN ROASTED ORGANIC SALMON

Pan-seared 7- ounce fillet with roasted tomato marmalade, hen of the wood mushrooms, & cucumber water 23.99

CHESAPEAKE WHOLE LOBSTER

Steamed and served with all the fixings: drawn butter, roasted creamer potatoes & vegetable du jour MP

TWIN LOBSTER TAILS

Baked lobster tails with sherry & drawn butter, vegetable du jour & your choice of rice pilaf, mashed potatoes single tail 23.99 twin tails 35.99
Shared plate 12.99

FIRE ROASTED FILET MIGNON

Tender 8-ounce steak complimented with creamed spinach grilled eggplant, roasted tomatoes, gorgonzola mashed potatoes & cabernet demi glace 32.99
Add 6oz Lobster Tail 16.99

HARISSA MARINATED LAMB LOIN

Tender fire roasted lamb sirloin, seasoned with house made chili paste (*not too spicy*) accompanied with mashed potato, roasted eggplant & cauliflower finished with a cilantro mint pesto 27.99

FIRE ROASTED YELLOWFIN TUNA

Fresh tuna grilled rare to medium rare, beautifully paired with rice pilaf, charred lemon, broccoli rabe, & roasted yellow tomato puree 28.99

SCALLOPS SANTIAGO

Beautifully seared to perfection sea scallops stacked on a bed of Jersey corn, chorizo, charred scallions & red pepper hash finished with arugula pesto 29.99

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

PEEL & EAT MARYLAND STYLE SHRIMP

8 ounces of J.O. seasoned shrimp with house-made cocktail sauce & drawn butter with vegetable du jour your choice of rice pilaf or mashed potatoes 17.99

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 MP

GASCONY DUCK

"Anthony can do anything with a Duck but the quack"
Pan seared Long Island duck breast served with a roasted potatoes, garlic haricots verts, & grilled onions. Finished with an orange port gastrique 29.99

SUMMERTIME PORK CHOP

Grilled 10-ounce center cut pork chop with grilled peaches, asparagus, & honey toasted walnuts. Served with sage mashed potatoes & finished with an incredible BBQ demi glace 21.99

SUMMER POWER BOWL

Our vegetarian recipe of herbed quinoa, Jersey sweet corn, poached garlic, forest mushrooms, & charred scallions. Finished with roasted yellow tomato puree 17.99

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 BAY SANDWICH

Tender chicken breast with smoked bacon, caramelized onions, forest mushrooms, Dijon cream, & cheddar cheese served with small house salad 13.99

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