



GLUTEN FREE MENU

APPETIZERS

MUSSELS C.DEP.

Fresh P.E.I. mussels simmered in local apple cider, fortified with smoked bacon lardons, scallions, & roasted potatoes 11.99

Trust Me on This One!!

SPINACH & ARTICHOKE DIP

Freshly made spinach-artichoke dip with a touch of pepper jack cheese served with tortilla chips 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

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

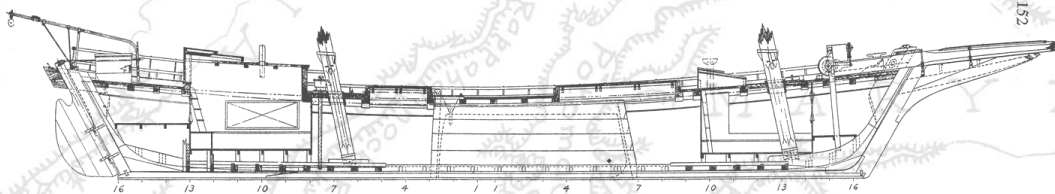
ARUGULA & BEET SALAD

Roasted beets, butternut squash, & toasted pistachios tossed with fresh baby arugula in a champagne vinaigrette 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



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.

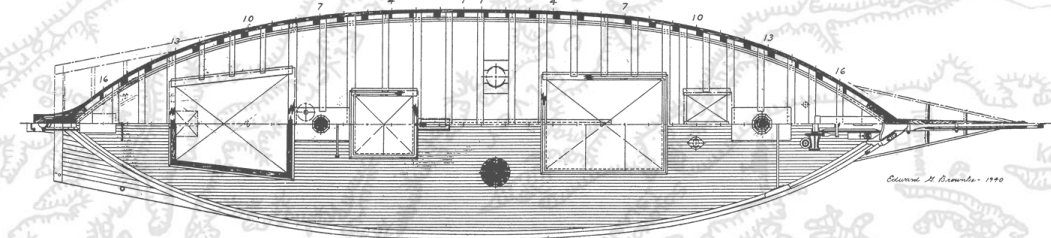


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

STARTERS

JUMBO SHRIMP COCKTAIL

Beautiful chilled-10 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 14.99 ½ doz/25.99 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 14.99 ½ doz/25.99 doz
Mix them with the East Coast Oysters

MIDDLENECK STEAMERS

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

ALASKAN KING CRAB LEGS

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

CLAMS ON THE HALF SHELL

Middleneck clams served iced cold with house-made cocktail sauce & fresh lemon wedges 8.99 ½ doz/16.99 doz

CREATE YOUR OWN

HANGER STEAK	29.99
YELLOWFIN TUNA	28.99
ORGANIC SALMON	24.99
LARGE SHRIMP	22.99
LOCAL U-10SEA SCALLOPS	31.99
FRESH ATLANTIC COD	20.99
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 36.99
single tail 24.99 Shared plate 12.99

FIRE ROASTED FILET MIGNON

Tender 8-ounce steak with sweet & sour roasted potatoes, creamed spinach, & gorgonzola crumble, 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 sweet & sour roasted potatoes, creamed spinach, & gorgonzola crumble, complimented with a cabernet demi glace & drawn butter 49.99

GRILLED 32OZ PORTERHOUSE FOR TWO

28-day dry aged with gorgonzola mashed potatoes, sauteed spinach, vegetable du jour, & cabernet demi glace 89.99

SHRIMP & MASHED

Mashed potatoes served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato ½ portion 17.99 / full portion 24.99

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 on a bed of parsnip puree, with shitake mushrooms, baby carrots & roasted scallions 29.99

HARVEST DIVER SCALLOPS

Local pan seared U10 scallops with oyster mushrooms, & spinach over mashed butternut squash complimented with a pistachio cream 32.99

PORK SALTIMBOCCA

Boneless pork chop layered with prosciutto, spinach & mozzarella cheese served with mashed potato & a sherry jus 21.99

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 creamer potatoes, lettuce, tomato & pickle add your choice of topping 12.99

Cheese .99

Cheddar

American

Pepper Jack

Gorgonzola

Fresh Mozzarella

Toppings .99

Jalapenos

Mushrooms

Bacon

Caramelized Onion

Fried Shallot Straws

Sauce .50

Bubba J's

Chipotle Aioli

Chimichurri

CHICKEN PEAR SALAD

Fresh organic leaf spinach with honey roasted Bosc pears, gorgonzola cheese, spicy walnuts & a riesling vinaigrette 14.99

THE BAY SANDWICH

Tender chicken breast with smoked bacon, grilled onions, Dijon mayoniasse, & cheddar cheese 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