



BEVERAGES

FOUNTAIN SODA
FRESH BREWED ICED TEA
COFFEE & TEA

SIDES

YOUR CHOICE 2.99

VEGETABLE DU JOUR

BROCCOLI

SAUTEED SPINACH

RICE PILAF

CHEESE GRITS

MASHED POTATO

FRENCH FRIES

CHESAPEAKE FRIES - J.O Spice & Malt Vinegar



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DESSERTS

KEY LIME PIE

House-made key lime pie with a Jersey blueberry sauce & fresh whipped cream 5.99

BAILEY'S ICE CREAM CAKE

Baileys Irish cream ice cream, chocolate mousse & graham cracker crust served with warm chocolate ganache 6.99

CRÈME BRULEE

Classic vanilla bean custard with a hard layer of caramelized sugar 5.99

SEASONAL COBBLER

With vanilla ice cream 5.99
Ask your server about today's special

SOUR CREAM & CHOCOLATE CHEESECAKE

House made macerated raspberries & fresh whipped cream 6.99

CHOCOLATE MOUSSE

Silky & smooth house-made chocolate mousse with fresh made whipped cream 4.99
When 2 Bites is just enough!! 2.99 Shooter

WARM PEANUT BUTTER COOKIE DOUGH

Half-baked for a soft center finish served with chocolate ice cream 5.99
Baked fresh, but well worth the wait



SOUP & APPETIZERS

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

SPINACH & ARTICHOKE DIP

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

CORN MEAL & GRANA CHEESE DUSTED CALAMARI

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

SESAME CHICKEN BITES

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

MUSSELS C.D.E.P.

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

STUFFED OYSTERS

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

FRIED POPCORN SHRIMP

8 ounces of cornmeal & grana padana dusted shrimp with house-made creole remoulade 11.99

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 1/2 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 1/2 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 8.99 1/2 doz / 15.99 doz

STEAMED BAR

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

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

ENTRÉE SALADS

CHESAPEAKE HOUSE SALAD

Baby greens with grape tomatoes, fresh-cut cucumbers, & toasted shallots tossed with a roasted garlic honey balsamic dressing 8.99

ADD PROTEIN:

CHICKEN 3.99

3-PIECE SHRIMP 5.99

SALMON 7.99

PEAR & SPINACH SALMON SALAD

Fresh organic leaf spinach with honey roasted Bosc pears, gorgonzola cheese, spicy walnuts & a riesling vinaigrette 15.99

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 10.99

Add lump crabmeat 5.00

Blurled out by Trudy upon first bite

CHICKEN CAESAR SALAD

Tender grilled chicken breast over fresh-cut romaine lettuce with our classic Caesar dressing complimented with house-made oyster cracker croutons 12.99

SANDWICHES

SHRIMP PO'BOY

Beer battered fried shrimp, chiffonade lettuce & diced tomatoes with a creole remoulade on sub roll served with Chesapeake fries 15.99

BLACKENED SALMON TACOS

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

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

TAVERN BURGER

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

JUMBO SHRIMP B.L.T.

Chilled jumbo shrimp with applewood smoked bacon, tomato & lettuce on freshly sliced brioche bread with a tarragon aioli served with fries 15.99

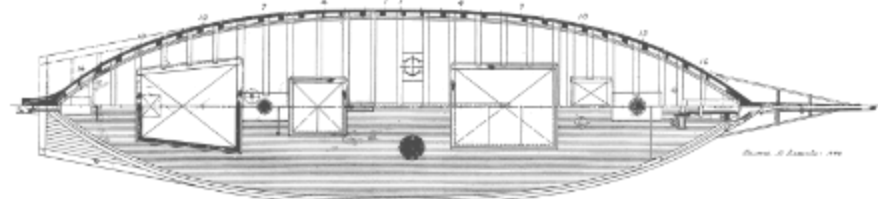


PLATE XVI B. STRUCTURAL PLAN OF FRAME BARGE Lizzie J. Cox.

ENTRÉES

PAN ROASTED ORGANIC SALMON

Pan-seared fillet with herbed rice, vegetable du jour & lemon butter sauce 14.99

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

CHESAPEAKE BAY CRAB CAKE

The original recipe from the Chesapeake Bay Seafood Co. Fried to golden perfection served with creole remoulade, coleslaw, & Chesapeake fries 21.99

The Real Deal!!

BOSTON BAKED COD

Asiago herb bread crumb with a delicate lemon butter sauce served with mashed potatoes & vegetable du jour 13.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour. 10.99

Great Additions:

Add our delicious signature toppings:

Maryland Lump Crab 5.00

3-piece Shrimp 6.00

Chesapeake Bay Crabcake 12.99

CATCH OF THE DAY

Ask your server about chef's daily selection. Served with mashed potato, vegetable du jour, lemon butter sauce MP

FISH-N- CHIPS

Fresh Atlantic cod fillets, beer battered & fried to golden perfection, served with Chesapeake fries, coleslaw & house-made creole remoulade 10.99

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp, andouille sausage, green onion and tomato 13.99

PEEL & EAT MARYLAND STYLE SHRIMP

6 ounces of J.O. seasoned shrimp with house-made cocktail sauce & drawn butter with vegetable du jour & your choice of starch 13.99

SHRIMP SCAMPI

Fresh sautéed shrimp in a garlic, white wine sauce with steamed broccoli & rice pilaf 13.99

GRILLED CHICKEN CHIMICHURRI

Tender chicken breast with freshly made chimichurri sauce served with rice pilaf & vegetable du jour 10.99

AUTUMN CAVA BOWL

Our vegetarian recipe of herbed quinoa, hen of the wood mushrooms, apples, spinach, butternut squash & golden raisins 13.99

QUICHE OF THE DAY

Chef's daily selection. Served with small house salad 9.99

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.