



### BEVERAGES

FOUNTAIN SODA  
FRESH BREWED ICED TEA  
COFFEE & TEA

### SIDES

YOUR CHOICE 2.99  
  
VEGETABLE DU JOUR  
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

**TUSCAN MUSSELS**  
Fresh P.E.I. mussels simmered with pancetta, garlic, tomatoes, scallions & white wine butter sauce tossed with crispy garlic croutons. 11.99

**BUBBA J'S CHICKEN BITES**  
Tender chicken bites tossed in Chef Joel's signature sweet & tangy BBQ sauce. Served with coleslaw 8.99

### 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 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 8.99 ½ 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

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 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

### SPECIAL SALAD OF THE DAY

Ask your server about Chef's daily selection. 8.99

*Add Protein for a Complete Meal*

### 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 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

### 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 SOUTHWEST POLLOWICH

Tender grilled chicken breast topped with pepperjack cheese, black bean salsa, pico de gallo, & chimichurri mayo on a toasted brioche bun served with fries 12.99

### TAVERN BURGER

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

### 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

#### Cheese .99

Cheddar

American

Pepper Jack

Gorgonzola

#### Toppings .99

Jalapenos

Mushrooms

Bacon

Caramelized Onion

Fried Shallot Straws

#### Sauce .50

Bubba J's

Chipotle Aioli

Chimichurri

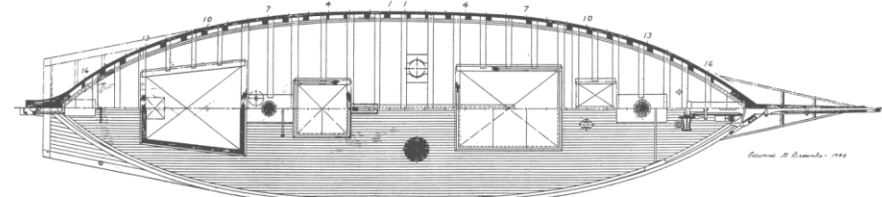


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGYE Lizzie J. Cox.

## ENTRÉES

### PAN ROASTED ORGANIC SALMON

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

### MIDSHIP SEA SCALLOPS

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

### 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

### CATCH OF THE DAY

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

### SHRIMP SCAMPI

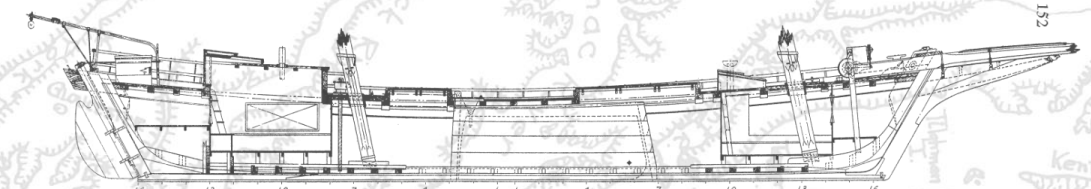
Fresh sautéed shrimp in a garlic, white wine sauce with vegetable du jour & rice pilaf 13.99

### GRILLED CHICKEN CHIMICHURRI

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

### 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.