

GF- Can be made Gluten Free
Inform Your Server

DESSERT

WARM PEANUT BUTTER COOKIE DOUGH

Half-baked for a soft center finish
served with chocolate ice cream 6.99

CRÈME BRULEE

Classic vanilla bean custard
with a hard layer of caramelized sugar 6.99 GF

SEASONAL FRUIT COBBLER

with vanilla ice cream 7.99
Ask your server about today's special

KREIDER FARMS ICE CREAM

Chocolate or vanilla ice cream 4.99 GF
Add your favorite toppings: .50 each
Sprinkles – Cherries – Chocolate sauce - Caramel sauce

CHOCOLATE MOUSSE

Silky & smooth house-made chocolate mousse
with fresh made whipped cream 5.99 GF
When 2 Bites is just enough!! 2.99 Shooter

PEAKE SIDES

CHEESE GRITS 4.99 GF

MASHED POTATO 3.99 GF

FRENCH FRIES 4.99

CHESAPEAKE FRIES -J.O Spice & Malt Vinegar 4.99

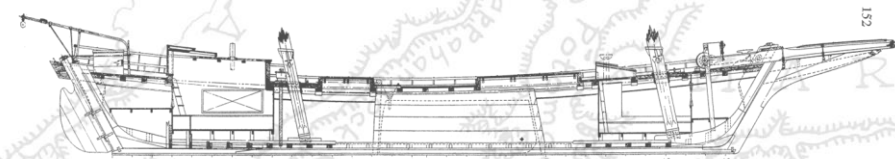
GARLIC SAUTEED SPINACH 4.99 GF

VEGETABLE RICE PILAF 4.99 GF

SEASONAL VEGETABLE 4.99 GF



Follow us on Facebook & Instagram



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.



COCKTAILS

SALTED GRAPEFRUIT BOURBON MARTINI

Bulleit bourbon, grapefruit juice & salted agave shaken & served up 12

HARVEST MULE

Tito's vodka, local Melick's apple cider, Cointreau, cranberry juice, & fresh lime juice
topped with Gosling's ginger beer 10
Ask about our different mule flavors

PAMPLEMOUSSE VESPER

Tito's vodka, Tanqueray gin, Combiar Pamplemousse liqueur, & Lillet blanc
served in a chilled martini glass with a lemon twist 13

PEARFECT WEATHER

Melick's farm hard pear cider, Absolut pear vodka, Melick Farm's local apple cider & fresh orange
served in a tulip glass with a cinnamon-sugar rim 11

HICKORY BOURBON MANHATTAN

Four Roses bourbon, Averna amaro, local Hoppy Valley Farm hickory syrup, & orange bitters
stirred & served over a large rock 14

FALL SPICED SANGRIA

St. George's spiced pear liqueur, apricot & regular brandy, & white wine
topped with Melick's farm apple cider 12

SPICED CIDER MARGARITA

Espolon reposado, Grand Marnier, sour mix & Melick's farm apple cider
on the rocks with a cinnamon-sugar rim 13

SPICED GIN-A-PEAR

Tanqueray gin, St. George's spiced pear liqueur, Canton ginger liqueur with pear puree, fresh lemon juice
and a dash of orange bitters on the rocks with a thyme sprig 14

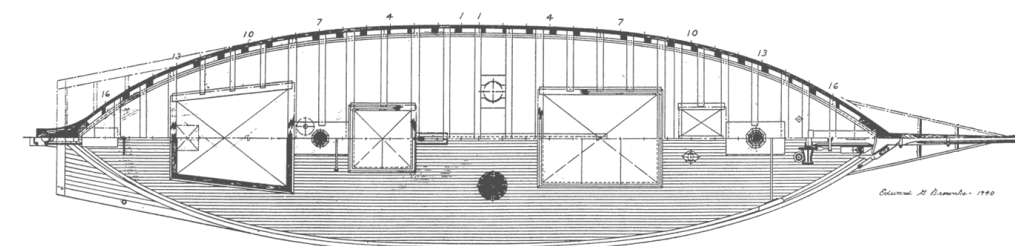


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

Due to the nationwide staffing shortage and supply chain issues, we are forced to reduce our menu offerings so that we can continue providing you with the highest quality food, while at the same time treating our kitchen staff with the respect they deserve.

APPETIZERS

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid lightly breaded to order with cornmeal & grana cheese served with chipotle aioli, spicy pineapple mango chutney 16.99

Try Both Sauces Together

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a soy lime mayonnaise, & tri-color tortilla chips 17.99 GF

EAST COAST OYSTERS

Served with house-made cocktail sauce, horseradish, & mignonette 16.99 ½ doz 32.99/doz GF

ask your server about today's oyster feature

SEAFOOD TOWER

Perfect for 4 seafood lovers!

Alaskan king crab legs, oysters on the half shell, lobster tails, shrimp cocktail, & tuna tartare served with mignonette, horseradish, cocktail sauce & fresh lemon 150 GF

BAYSIDE BACON MAC

Applewood smoked bacon lardons tossed with orecchiette pasta, pepperjack, cheddar, & goat cheese with white truffle oil & asiago breadcrumbs 13.99

MARYLAND NACHOS

Tri-color tortilla chips smothered in pepperjack cheese sauce, fresh pico de gallo, & roasted jalapeño aioli 11.99 Add Grilled Chicken 14.99 Famous Crab Nachos 23.99 GF

SHRIMP COCKTAIL

Beautiful, chilled shrimp, accented with fire roasted lemon & house-made cocktail sauce 14.99 GF

ALASKAN KING CRAB LEGS

Full pound of King crab legs & claws served with drawn butter & a fresh lemon wedge MP GF

A Great Way To Start Your Feast

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked bacon, onions & fresh clams
Cup 6.99 Bowl 8.99 GF

The Original recipe from 1983

CLASSIC CAESAR SALAD

Crisp romaine lettuce & grana padano cheese with focaccia croutons in our house-made caesar dressing 13.99 GF

ARUGULA SALAD

Honey-roasted garlic-balsamic vinaigrette, shallots, toasted almonds & crumbled goat cheese topped with crispy red onion 11.99 GF

FALL GRAIN SALAD

Farro with Granny Smith apples, toasted pecans, & fresh baby arugula with a multi-grain honey mustard dressing topped with feta cheese 13.99

For groups of eight people or more a 20% gratuity will be added to your check.

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SEA

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection, served with Chesapeake fries, seasonal vegetable, coleslaw & house-made creole remoulade sauce
½ portion 19.99 Full portion 25.99

ANGEL HAIR VONGOLE

Fresh chopped clams in a roasted garlic white wine sauce with Middleneck steamers over angel hair pasta
½ portion 18.99 Full portion 26.99

SEA SCALLOP AUTUMN HASH

Fresh sea scallops complimented with a roasted vegetable potato hash, lemon butter sauce and a touch of balsamic glaze
½ portion 26.99 Full portion 38.99 GF

MISO GLAZED SALMON

Fresh grilled salmon fillet with a house-made miso glaze over scallion-vegetable fried rice, & seasonal vegetable
½ portion 21.99 Full portion 27.99

SIMPLE SELECTION

All Fresh Seafood can be seared to perfection & served with lemon butter or garlic scampi sauce
Scallops, Cod, Shrimp, Salmon, & Chicken

Substitute starch for extra vegetable 1.99

LAND

BEURRE FILET MIGNON

Grilled 4oz medallions topped with a white truffle-porcini-shallot compound butter over mashed potatoes & seasonal vegetable 1 medallion 27.99 2 medallions 42.99 GF

Make it a surf & turf, add a lobster tail

BUBBA BURGER

butcher-block beef patty, grilled & served with applewood smoked bacon, & cheddar cheese on a brioche bun with chiffonade lettuce, tomato & sliced red onion with our signature Bubba J's sauce served with french fries 18.99

ask your server about building your own burger

HARVEST PORK CHOP

Tender, prime reserve 12oz chop, grilled to perfection, with sauteed Brussels sprouts & red onion with sweet potato puree & a fall spiced mustard cream sauce 31.99

CHESAPEAKE BAY CRAB CAKES

The original recipe from the Chesapeake Bay Seafood Co. This pair is seared to golden perfection and served with creole remoulade, seasonal vegetable, coleslaw, & Chesapeake fries

½ portion 30.99 / Full portion 47.99

shared plate additional 12.99

The Real Deal!!

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with spicy andouille sausage, green onion and tomato
½ portion 19.99 Full portion 27.99 GF

Northerners can make grits too!

LOBSTER TAIL

Baked 4oz lobster tail with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, vegetable rice or fries 26.99 GF
Double tails 45.99

ALASKAN KING CRAB LEGS

Full pound of King crab legs & claws served with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, vegetable rice or fries MP GF

THAI SHRIMP & PASTA

Thai inspired dish with seared shrimp lightly dusted with yellow curry spice with a coconut lemon grass cream sauce over basil infused linguini pasta
½ portion 18.99 Full portion 26.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded Bell & Evans anti-biotic & hormone free chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & seasonal vegetable

½ portion 18.99 Full portion 24.99

Signature toppings:

3-piece shrimp 7.99

CRISPY FRIED CHICKEN SANDWICH

Bell & Evans tender anti-biotic & hormone free chicken breast, fried to perfection, with a basil aioli, roasted peppers, pepperjack cheese, & chiffonade lettuce on a toasted brioche bun served with Chesapeake fries 17.99