



GF- Can be made Gluten Free
Inform Your Server

APPETIZERS

NEW YORK CHEESECAKE

fresh blueberry sauce & whipped cream 6.99

CRÈME BRULEE

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

SEASONAL FRUIT COBBLER

with vanilla ice cream 6.99
Ask your server about today's special

KREIDER FARMS ICE CREAM

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

CHOCOLATE MOUSSE

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

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid lightly breaded to order
with cornmeal & grana cheese served with chipotle
aioli, spicy pineapple mango chutney 14.99

Try Both Sauces Together

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a
soy lime mayonnaise, tri-color tortilla chips 16.99 GF

EAST COAST OYSTERS

Served with house-made cocktail sauce, horseradish,
& mignonette 15.99 ½ doz 29.99/doz GF

Ask your server about today's oyster feature

BAYSIDE BACON MAC

Applewood smoked bacon lardons tossed with
orecchiette pasta, pepperjack, cheddar, & goat cheese
with white truffle oil & asiago breadcrumbs 11.99

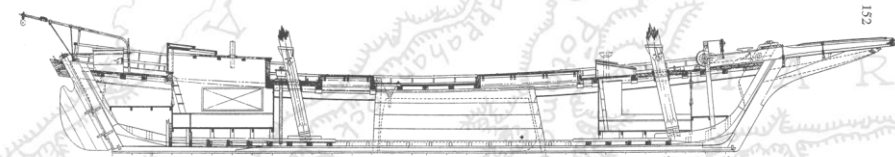
SHRIMP COCKTAIL

Beautiful chilled shrimp, accented with fire roasted
lemon & house-made cocktail sauce 13.99 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



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.

Follow us on Facebook & Instagram

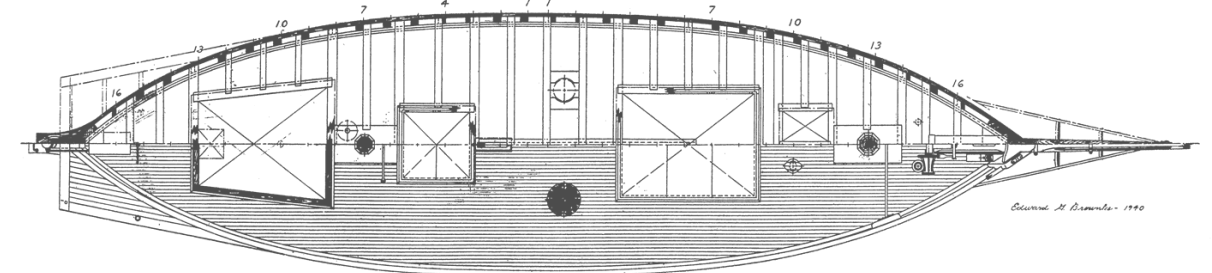


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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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.

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked bacon, onions & fresh clams
Cup 5.99 Bowl 7.99 GF

The Original recipe from 1983

WALDORF SALAD

Crisp romaine lettuce with a medley of red grapes, toasted walnuts, Granny Smith apple, & shaved celery with a lemon-honey dressing 12.99 GF

A classic since 1893

CLASSIC CAESAR SALAD

Crisp romaine lettuce & grana padano cheese with focaccia croutons in our house-made caesar dressing 9.99 GF

LAND

CEDAR FARMS RIBEYE

Skillet seared ribeye with mushroom demi glace, seasonal vegetables & mashed potatoes 42.99

Make it a surf & turf, add a lobster tail

CHESAPEAKE BURGER

Our butcher-block beef patty, grilled and served on a brioche bun with french fries, lettuce, tomato & pickle 14.99

Add Nueske Smoked Bacon 1.50

Cheese .99	Toppings .99	Sauce .50
Cheddar	Mushroom	Bubba J's
American	Jalapeno	Chipotle Aioli
Pepper Jack	Caramelized Onion	
Bleu Cheese		

TAVERN BURGER

Sweet caramelized cajun butcher-block beef patty, grilled & served with caramelized onions, applewood smoked bacon, & cheddar cheese on a brioche bun with french fries 17.99

CRISPY FRIED CHICKEN SANDWICH

Tender anti-biotic & hormone free chicken breast, fried to perfection, with a basil aioli, roasted peppers, pepperjack cheese, & chiffonade lettuce on a toasted bricohe bun served with Chesapeake fries 15.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded anti-biotic & hormone free chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour ½ portion 17.99 Full portion 23.99

Signature toppings:

3-piece shrimp 5.99

SEA

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection, served with Chesapeake fries, vegetable du jour, coleslaw & house-made creole remoulade sauce

½ portion 17.99 Full portion 23.99

HOUSE-MADE GNOCCHI

Fresh house-made ricotta dumplings with shrimp, Italian sausage & spinach in a tomato cream sauce with shaved grana padana

½ portion 18.99 Full portion 24.99

SCALLOPS & HOUSE-MADE PAPPARDELLE

House-made pappardelle paired with fresh sautéed sea scallops in a mushroom cream sauce with toasted walnuts, micro arugula, & shaved grana padana

½ portion 24.99 Full portion 35.99

POTATO CRUSTED SALMON

Fresh Atlantic potato crusted fillet complimented with sautéed garlic spinach & mashed potatoes with a rich & creamy whole grain mustard cream sauce

½ portion 19.99 Full portion 26.99 GF

All Fresh Seafood can be seared to perfection & served with lemon butter sauce

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, vegetable du jour, coleslaw, & Chesapeake fries

½ portion 29.99 / Full portion 46.99

The Real Deal!!

shared plate 12.99

CRISPY SKIN TROUT

Whole semi-boneless Rainbow trout with roasted mushrooms, grana padana & citrus oil arugula salad & drizzled with balsamic glaze 29.99 GF

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with spicy andouille sausage, green onion and tomato

½ portion 18.99 Full portion 25.99 GF

Northerners can make grits too!

LOBSTER TAIL

Baked 6oz lobster tail with drawn butter, vegetable du jour & your choice of mashed potatoes, cheesy grits, or fries 33.99 GF

Add a 2nd tail for 21.99

ALASKAN KING CRAB LEGS

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

substitute starch for extra vegetable 1.99

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 SAUTED SPINACH 4.99 GF

SEASONAL VEGETABLE 4.99 GF

SMALL CAESAR SALAD 4.99 GF

GREAT ADDITIONS

4oz SEARED ORGANIC SALMON 9.99 GF

5oz GRILLED CHICKEN BREAST 5.99 GF

6oz BAKED LOBSTER TAIL 21.99 GF

GRILLED LARGE SHRIMP 5.99 3pc/ 10.99 6pc GF

4oz SEARED SEA SCALLOPS 17.99 GF

4oz CRABCAKE 20.99

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