

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 5.99

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 3.99 GF
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

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

SEASONAL VEGETABLE 4.99 GF



COCKTAILS

WHITE SANGRIA

Apricot & regular brandy, peach schnapps, mango puree, pineapple juice & white wine 10

SPICED MANGO MARGARITA

Espolon reposado, triple sec, sour mix & fresh cut jalapeno with mango puree & a salt rim 14

CAPTAIN'S HAVEN

Captain Morgan's spiced rum, Rum Haven coconut rum,
house-made limeade & pineapple with a lime wedge 11

CHESAPEAKE MULE

Citron vodka, lemon juice & ginger beer in a signature copper mug with a JO Spice rim 10
ask your server about other flavors

SALTED GRAPEFRUIT BOURBON MARTINI

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

CUCUMBER LEMONADE REFRESHER

Tito's vodka, house-made lemonade with muddled cucumber
served in high ball glass topped with club soda & served with a lemon wedge 10

CASAMIGOS SPICED OLD FASHIONED

Casamigos Anejo, agave syrup, & chili bitters with an orange twist over a large rock 16

DIPLOMATIC MANAHATTAN

Diplomatico Reserva, Carpano Antica sweet vermouth, orange bitters & peychauds aromatic bitters,
stirred & served over a large rock 14

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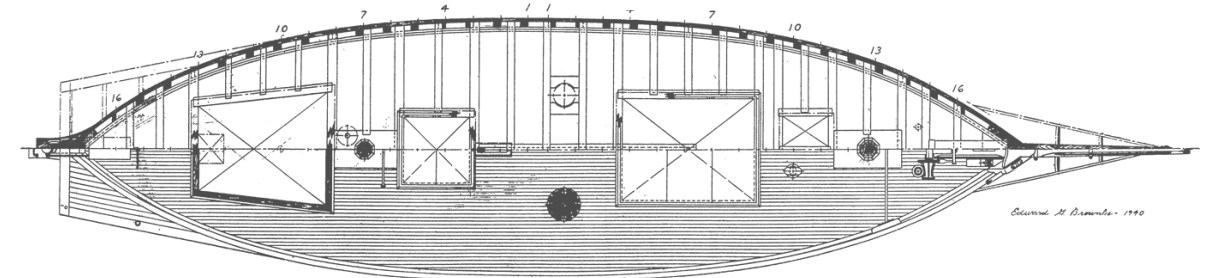


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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.

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

BAYSIDE BACON MAC

Applewood smoked bacon lardons tossed with orecchiette pasta, pepperjack, cheddar, & goat cheese with white truffle oil & asiago breadcrumbs 12.99

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

ARUGULA SALAD

honey balsamic dressing, shallots, almonds & crumbled goat cheese topped with crispy red onion 8.99

CLASSIC CAESAR SALAD

Crisp romaine lettuce & grana padano cheese with focaccia croutons in our house-made caesar dressing 10.99 GF

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

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 18.99 Full portion 24.99

SHRIMP ORECCHIETTE

orecchiette pasta with shrimp, Italian sausage & spinach in a tomato cream sauce with shaved grana padana
½ portion 19.99 Full portion 26.99

SCALLOPS & RISOTTO

Fresh sea scallops over wild mushroom risotto with a truffled balsamic glaze, shaved grana padana & arugula
½ portion 25.99 Full portion 37.99 GF

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 27.99 GF

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

TWIN FILET MIGNON

Grilled 4oz medallions topped with a bleu cheese butter sauce over mashed potatoes & vegetable du jour
1 medallion 26.99 2 medallions 42.99
Make it a surf & turf, add a lobster tail

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

BOURBON STREET BURGER

Butcher-block beef patty with panko fried provolone cheese, Chef Merv's house-made bacon jam, lettuce & tomato on a brioche bun served with french fries 18.99

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 26.99 GF

Northerners can make grits too!

LOBSTER TAIL

Baked 4oz lobster tail with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, 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, or french fries MP GF

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 & seasonal vegetable
½ portion 18.99 Full portion 24.99

Signature toppings:

3-piece shrimp 6.99

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 brioche bun served with Chesapeake fries 16.99