

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 - Caramel 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

KEY LIME PIE

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

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 SAUTEED SPINACH 4.99 GF

VEGETABLE RICE PILAF 4.99 GF

SEASONAL VEGETABLE 4.99 GF



COCKTAILS

CUCUMBER GIN MULE

Hendrick's gin, muddled cucumber & fresh lime topped with ginger beer
& garnished with a lime wedge 10
Ask about our different mule flavors

TROPICAL WHITE SANGRIA

White wine, triple sec, Peach Schnapps, 99 Bananas liqueur, & orange juice, topped with sprite 10

CAPTAIN'S HAVEN

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

GRAPEFRUIT SMASH

Finlandia Grapefruit vodka, Combier Pamplemousse Rose liqueur, triple sec,
Ruby Red grapefruit juice, lemon juice, & orange bitters, served up in a martini glass 10

POMEGRANATE LEMON DROP MARTINI

New Amsterdam lemon vodka, pomegranate liqueur & lemon juice
shaken and served up in a martini glass 12

JERSEY FRESH

Local farm grown seasonal fruit Infused house-made cocktails 10
Ask your server about today's seasonal flavor

PINEAPPLE EXPRESS

House infused jalapeno & pineapple silver tequila, house-made sour mix, pineapple juice,
with freshly squeezed lime juice shaken and served in a large rocks glass 10

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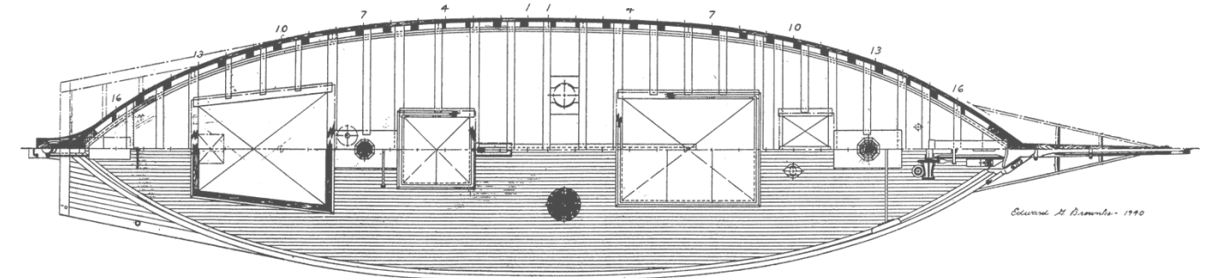


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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

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 12.99

MARYLAND NACHOS

Tri-color tortilla chips smothered in pepperjack cheese sauce, fresh avocado tomato salsa, & roasted jalapeño aioli 10.99

Add Grilled Chicken 14.99 Famous Crab Nachos 21.99 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 79.99 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 10.99 GF

ARUGULA SALAD

Honey- roasted garlic-balsamic vinaigrette, shallots, toasted almonds & crumbled goat cheese topped with crispy red onion 8.99

WALDORF SALAD

Crisp romaine lettuce & kale 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

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

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

CHESAPEAKE SEAFOOD PASTA

shrimp, scallops, & lump crab meat with blistered grape tomatoes & grilled kale tossed with angel hair pasta in a roasted garlic white wine sauce
½ portion 25.99 Full portion 37.99

SEA SCALLOP VEGETABLE HASH

Fresh sea scallops complimented with a roasted vegetable hash, tri colored potatoes, lemon butter sauce and a touch of balsamic glaze
½ portion 25.99 Full portion 37.99 GF

SUGAR BAY'S SWEET CHILI SALMON

Sweet chili glazed grilled salmon fillet over caribbean style vegetable fried rice & lemon butter sauce
½ portion 19.99 Full portion 27.99 GF

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

SEA

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 82.99 GF

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 GF
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, house-made bacon jam, basil aioli, lettuce & tomato on a brioche bun served with french fries 18.99

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 & 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