

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*

### WARM NUTELLA DONUTS

House made donuts filled with Nutella and coated with  
powdered sugar 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

### 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 & garnished with a mint leaf 10

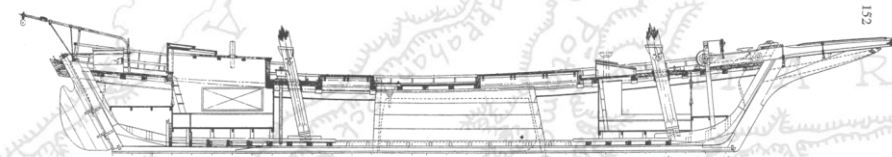
### CASAMIGOS SPICED OLD FASHIONED

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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## 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.

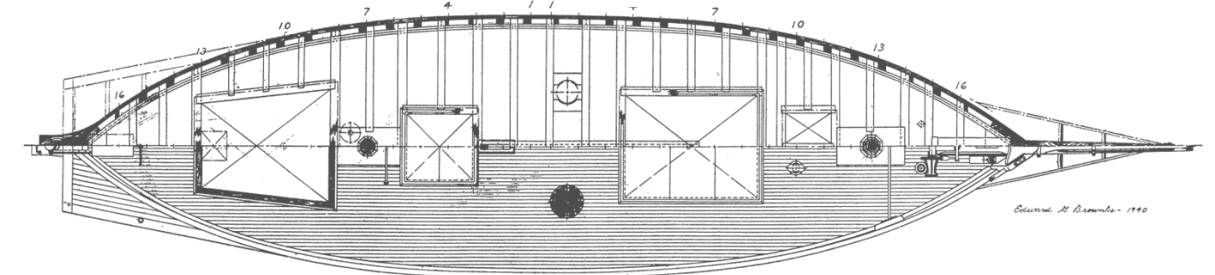


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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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.

## 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

### 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 160 GF

### BAYSIDE BACON MAC

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

### CHICKEN & BEER CHEESE NACHOS

Grilled chicken breast with house made beer & grana cheese sauce, fresh avocado tomato salsa, & roasted jalapeño-garlic aioli over crispy tri colored tortilla chips 13.99

### 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 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, almonds & crumbled goat cheese topped with crispy red onion 8.99

### CALAMARI SALAD

Grana & cornmeal crispy fried squid with fresh baby arugula, roasted peppers, fried onions & drizzled with a balsamic reduction 13.99

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 & grilled kale tossed with angel hair pasta in a roasted garlic white wine sauce  
½ portion 25.99 Full portion 37.99 GF

## 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  
*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

## 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