

DESSERT

SEASONAL CRÈME BRULEE

Classic vanilla bean custard
with a hard layer of caramelized sugar 5.99 GF
Ask your server about today's special

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- Caramel sauce
- Brownie crumbles

WARM FUDGE BROWNIE

Chocolate brownie with house-made peanut butter
mousse, toasted marshmallow fluff, vanilla ice cream and
drizzled with salted caramel 7.99

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

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.



GF- Can be made Gluten Free
Inform Your Server

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 13.99

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a
soy lime mayonnaise, tri-color tortilla chips 15.99 GF

SHRIMP COCKTAIL

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

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

CHESAPEAKE NACHOS

Tri-color tortilla chips smothered in pepperjack cheese
sauce, oven roasted grape tomato, roasted tomatillo
salsa, & jalapenos
Add Crispy Chicken 13.99 GF
Famous Crab Nachos 21.99 GF

JERSEY TOMATO & BURATTA

4-ounces of Jersey Girl Creamery buratta
complimented with Jersey garden tomato with
rainbow micro greens, basil puree, saba vincotta &
pink salt 15.99 GF

BUBBA J'S CHICKEN

Tender chicken strips tossed in Chef Joel's signature
sweet & tangy BBQ sauce. Served with coleslaw 9.99

BAYSIDE BACON MAC

Applewood smoked bacon lardons tossed with
orecchiette pasta, pepperjack, cheddar, & goat cheese
with white truffle oil & asiago breadcrumbs 10.99

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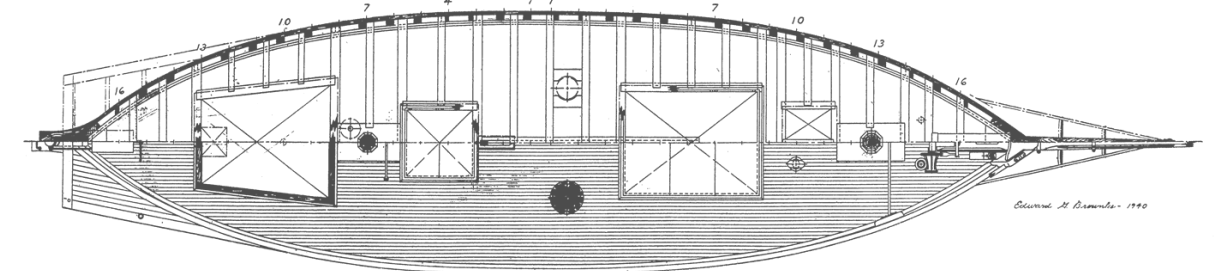


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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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

HOUSE SALAD

Baby greens with fresh-cut cucumbers & carrots tossed with
a roasted garlic honey balsamic dressing 8.99

CLASSIC CAESAR SALAD

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

LAND

N.Y. STRIP STEAK

Tender 12oz sliced steak with a bourbon brown sugar-
caramelized onion demi-glace with vegetable du jour &
mashed potatoes 38.99

Make it surf & turf, ask your server about add-ons

CHESAPEAKE BURGER

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

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Bubba J's
American	Jalapenos	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 16.99 Full portion 22.99

Signature toppings:

Add blue claw lump crabmeat 10.99

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 16.99 Full portion 21.99

SHRIMP ORECCHIETTE

Sautéed medley of shrimp, Italian sausage, chicken & grilled
kale with oven roasted grape tomato in a garlic lemon white
wine sauce with shaved grana padana
½ portion 17.99 Full portion 22.99

SCALLOPS & RISOTTO

Fresh sea scallops over wild mushroom risotto with a
truffled balsamic glaze, shaved grana padana & arugula
½ portion 22.99 Full portion 34.99 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 18.99 Full portion 25.99 GF

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

substitute starch for extra vegetable 1.99

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, vegetable du jour, coleslaw, &
Chesapeake fries
½ portion 27.99 / Full portion 40.99
The Real Deal!!

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce with
andouille sausage, green onion and tomato
½ portion 17.99 Full portion 24.99 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
Apologies for the price increase! "Deadliest Catch" had a
rough season.

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

VEGETABLE DU JOUR 4.99 GF

SMALL CAESAR SALAD 4.99 GF

SMALL HOUSE 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

2oz FRESH LUMP CRAB MEAT 10.99 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.