

ADDITIONS

PEAKE SIDES

BOK CHOY RICE 4.99
CHEESE GRITS 3.99
MASHED POTATO 2.99
FRENCH FRIES 3.99
CHESAPEAKE FRIES -J.O Spice & Malt Vinegar 3.99
GARLIC & ROASTED RED PEPPER
SAUTEED SPINACH 4.99

GREAT ADDITIONS

4oz GRILLED ORGANIC SALMON 8.99
5oz GRILLED CHICKEN BREAST 4.99
6oz BAKED LOBSTER TAIL 16.99
2oz FRESH LUMP CRAB MEAT 5.99
3 pc GRILLED LARGE SHRIMP 5.99
4oz SEARED SEA SCALLOPS 15.99
3pc CRABCAKE BITES 11.99
SHRIMP & SCALLOP STUFFING 12.99

There is no better time than NOW to begin planning a party with us! We have many options available and will work with you to make your event perfect. We can host a work event, family event...you name it, we can host it! Ask to speak with our event coordinator, Rachel, to begin planning your *Peake Party!*

908-867-7102

VISIT WWW.CHEESAPEAKETAVERN.NJ.COM FOR LATEST PACKAGES

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

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.



We've listened to you ... here's how!

Dining should be about **YOU**... and that's exactly what we've done

Our new menu and dining style is tailored to **YOUR *taste*, YOUR *pace*, and YOUR *wallet*.**

What you need to know in **2** steps:

- 1. Dishes come out when they are ready --you set the pace!**
- 2. Plate sizes now facilitate ordering more than one-- almost like a 2 for 1 deal!**

Our recommended people to plate ratio:

2 people = 3-4 plates

3 people = 5-6 plates

4 people = 7-8 plates

5+ people = 9+ plates

BUT — let your appetite make the final verdict!

We are here to be **your** tavern — offering an affordable dining experience without sacrificing excellent quality and service.

Relax, Explore, Play, Share, and Have Fun!

Follow us on Facebook & Instagram

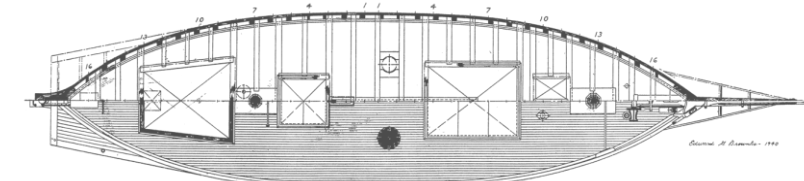


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

SMALL PLATES

FRESH FISH

BLACKENED TACOS

Flour tortillas filled with blackened seafood, your choice!
Served with caramelized onions, cilantro lime sour cream,
black bean relish, herb rice & a mango Savoy cabbage slaw 15.99
choose one: Salmon, Cod or Shrimp

INDONESIAN GRILLED TUNA

Fresh tuna rubbed in a spicy Sambal chili paste, grilled rare to
medium rare served with a carrot-ginger puree accented
with a pickled ramp-cabbage-haricots verts salad 15.99

SESAME CRUSTED ORGANIC SALMON

seared sesame crusted fillet drizzled with Teriyaki sauce
complimented with baby bok choy, white rice,
& shaved carrot 16.99

BOSTON BAKED COD

Asiago herb bread crumb topping with a delicate lemon
butter sauce served with mashed potatoes
& garlic-roasted red pepper spinach 14.99

FISH -N- CHIPS

Fresh Atlantic cod fillets, fried to golden perfection,
served with Chesapeake fries, coleslaw
& house-made creole remoulade sauce 13.99

RAW & CHILLED

SHRIMP COCKTAIL

Beautiful chilled shrimp, accented with fire roasted lemon &
house-made cocktail sauce 11.99

WEST COAST OYSTERS

Low salinity and sweeter in flavor these oysters are
served with house-made cocktail sauce, horseradish & mignonette
3 piece 6.99/ 13.99 ½ doz/ 27.99 doz
Mix them with the East Coast Oysters

TRIPLE TREAT RAW BAR

Chilled Shrimp, Middleneck Clams, & East Coast Oysters 16.99

FRESH CLAMS ON THE HALF SHELL

Middleneck clams served iced cold with house-made cocktail
sauce & fresh lemon wedges 8.99 ½ doz

EAST COAST OYSTERS

High salinity with a grassy finish these fresh oysters are served
with house-made cocktail sauce, horseradish, mignonette
3 piece 6.99/ 13.99 ½ doz/ 27.99 doz
Mix them with the West Coast Oysters

LAND

CHESAPEAKE BURGER

Our butcher-block patty grilled and served on a brioche bun
with french fries, lettuce, tomato & pickle
add your choice of topping 11.99

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Bubba J's
American	Mushrooms	Chipotle Aioli
Pepper Jack	Jalapenos	Chimichurri
Gorgonzola	Caramelized Onion	
	Fried Shallot Straws	

FIRE ROASTED FILET MIGNON

Tender 6-ounce steak with duck fat roasted Yukon Gold
potatoes & baby carrots complimented
with chimichurri sauce 23.99
Add Lobster Tail 16.99

HONEY BOURBON FILET TIPS

Seared tips with a honey bourbon sauce over scallion
mashed potatoes & sauteed kale, accented
with crumbled gorgonzola cheese 16.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded chicken breast cutlet with lemon
and white wine sauce served with mashed potatoes
& haricots verts 14.99

Signature toppings:

Add blue claw lump crabmeat 5.99

3-piece shrimp 5.99

MOROCCAN LAMB LOLLIPOPS

Seasoned rack chops grilled & served with a sauteed medley
of apple wood smoked bacon-wild mushrooms-kale
on mashed potatoes 15.99

CHILI MANGO FRIED CHICKEN SANDWICH

Crispy fried tender chicken breast smothered
with a chili-mango sauce with an Asian slaw on a toasted
brioche bun served with French fries 12.99

BUBBA J'S CHICKEN BITES

Tender chicken bites tossed in
our signature sweet & tangy BBQ sauce.
Served with coleslaw 8.99

SMALL PLATES

HOUSE FEATURES

SPICY TUNA TARTARE

Sushi grade tuna tartare, fluffy avocado mousse with a
soy lime mayonnaise & tri-color tortilla chips 14.99

SHRIMP & GRITS

Cheesy grits served with jumbo shrimp in a garlic sauce
with andouille sausage, green onion and tomato.
Northerns can make Grits 17.99

NEW ENGLAND CLAM CHOWDER

A rich, creamy blend of potatoes, double smoked bacon,
onions & fresh clams Bowl 6.99
The Original recipe from 1983

OUTSTANDING CALAMARI, HANDS DOWN

Fresh crispy fried squid lightly breaded to order
with cornmeal & grana cheese served with chipotle aioli
& spicy pineapple mango chutney 11.99
Top 3 Seafood Restaurants in Morris & Essex County

CHESAPEAKE BAY MINI CRABCAKES

The original recipe from the Chesapeake Bay Seafood Co.
Fried to golden perfection and served with creole remoulade,
coleslaw, & Chesapeake fries 23.99
The Real Deal!!

SHELLFISH

TAVERN STUFFED CLAMS

Excellent balanced stuffing of pancetta, fire roasted red
pepper, shrimp & scallop finished with lemon butter sauce 14.99

LOBSTER TAIL & RISOTTO

Baked 6oz lobster tail with sherry & drawn butter
served with wild mushroom risotto 24.99
Add shrimp & scallop stuffing to your tail 12.99

SHRIMP & PENNE

Gulf shrimp tossed with Italian sausage, sage, spinach & roasted
peppers in a white wine garlic sauce with penne pasta 14.99

MARYLAND CRAB NACHOS

Tri-color tortilla chips smothered in Maryland blue claw crab,
pepperjack cheese sauce, avocado mousse, pico de gallo, &
jalapenos 12.99

HARVEST DIVER SCALLOPS

Local pan seared scallops with a sherry raisin compote over
purple cauliflower puree with a hash of Yukon Gold potatoes,
haricots verts & bacon lardons 17.99

PROVENCE STEAMED MIDDLENECKS

Fresh clams, made to order with a classic fine herb butter,
tomato & white wine 15.99/ doz

CAJUN ANDOUILLE MUSSELS

P.E.I. mussels and andouille sausage simmered in a creamy
Cajun sauce with fresh spinach & scallions 12.99

Alaskan King Crab Legs Available Upon Request

FROM THE GARDEN

SERIOUSLY 'BEST SALAD' EVER

Our twist on this classic French salad of baby arugula,
frisee, & kale with a sunny side up hen egg, double smoked
bacon lardons, pecorino, marinated Champignon
mushrooms, tossed in a truffled Auch vinaigrette 11.99

TAVERN CAESAR SALAD

Fresh-cut romaine lettuce with our classic Caesar dressing
complimented with house-made garlic croutons 9.99

CHESAPEAKE HOUSE SALAD

Baby greens with grape tomatoes, fresh-cut cucumbers, &
toasted shallots tossed with a roasted garlic honey
balsamic dressing 8.99

KALE & JICAMA SALAD

shaved pear, granny smith apple, toasted almonds, goat
cheese, scallions, & pomegranate dressing 9.99

SPINACH & ARTICHOKE DIP

Freshly made spinach-artichoke dip with a touch of pepper
jack cheese served with tortilla chips 8.99
Add blue claw lump crabmeat 5.99

WILD MUSHROOM RISOTTO

Creamy risotto with forged wild mushrooms, truffle infused
balsamic reduction with freshly grated grana padana cheese
over crispy fried kale topped with parsnip chips 11.99
Add seared scallops for an additional 15.99