

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 6.99

CRÈME BRULÉE

Classic vanilla bean custard
with a hard layer of caramelized sugar 6.99 GF

SEASONAL FRUIT COBBLER

with vanilla ice cream 7.99
Ask your server about today's special

KREIDER FARMS ICE CREAM

Chocolate or vanilla ice cream 4.99 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 6.99 GF
When 2 Bites is just enough!! 2.99 Shooter

MOCKTAILS non-alcoholic

LAVENDER LEMONADE

Fresh house-made lemonade topped with lavender syrup
on the rocks with a lemon wedge 6.50

RASPBERRY MULE

Raspberry puree, fresh lime juice & ginger beer in a
signature copper mug garnished with a lime wedge 4.50

PINEAPPLE MOJITO

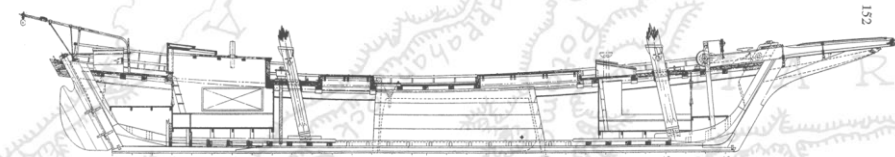
Muddled mint with pineapple juice & fresh lime, touch of
simple syrup with club soda over ice with lime wedge 5.50

SPICED CRANBERRY SANGRIA

Cran-apple juice, strawberry puree, & vanilla spiced syrup
over ice topped with sprite and served with a cherry &
orange wedge 7.50



Follow us on Facebook & Instagram



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.



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

KALE CAESAR SALAD

Fresh baby kale & romaine lettuce with grana padano
cheese & focaccia croutons in our house-made Caesar
dressing 13.99 GF

ARUGULA SALAD

Honey- roasted garlic-balsamic vinaigrette, shallots,
toasted almonds & crumbled goat cheese topped with
crispy red onion 11.99 GF

FALL GRAIN SALAD

Farro with Granny Smith apples, toasted pecans, &
fresh baby arugula with a multi-grain honey mustard
dressing topped with feta cheese 14.99

CHILLED

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 17.99 ½ doz 35.99/doz GF
Ask your server about today's oyster feature

CLAMS ON THE HALF SHELL

Middleneck clams served iced cold with house-made
cocktail sauce & fresh lemon wedges
11.99 ½ doz/ 21.99 doz

SHRIMP COCKTAIL

Beautiful, chilled shrimp, accented with fire roasted
lemon & house-made cocktail sauce 14.99 GF

SEAFOOD TOWER

Perfect for 4 seafood lovers!

½ lb Alaskan king crab legs, 6 oysters on the half shell, 6 clams on the half shell,
twin lobster tails, 6 shrimp cocktail, & 2oz tuna tartare with soy lime mayo & tortilla
chips served with mignonette, horseradish, cocktail sauce & fresh lemon 150 GF

Also offered for 2 seafood lovers!

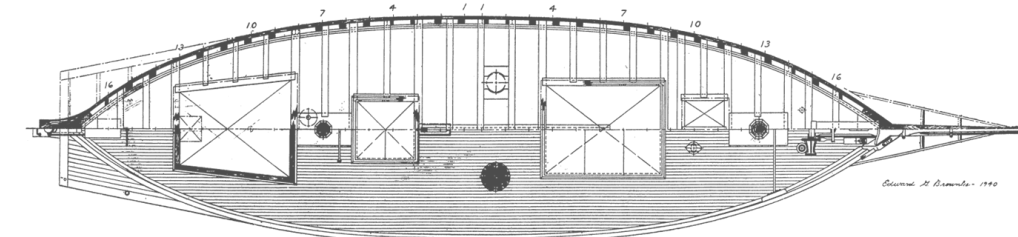


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

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SMALL PLATES

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

CHESAPEAKE LOBSTER ROLL

Cold water, knuckle & claw lobster salad on toasted split top brioche bun served with Chesapeake fries 19.99

STUFFED BAKED OYSTERS

East coast oysters with a balance of cream, spinach, & Tabasco, baked to perfection and topped with freshly grated asiago cheese 18.99 GF

SOUTHEAST ASIAN SHRIMP

Pan seared curry dusted shrimp in a delicately sweet lemongrass infused coconut milk over vegetable rice 18.99 GF

FLATBREAD DU SEMAINE

Ask your server about Chef's weekly grilled flatbread 15.99

GRILLED ASIAN TUNA

Sliced tuna steak grilled rare, accented with a soy-wasabi aioli, accompanied by a carrot-sesame slaw 18.99

DOZEN STEAMERS

Fresh middleneck clams with drawn butter 19.99 GF

MARYLAND CRAB NACHOS

Tri-color tortilla chips smothered in pepperjack cheese sauce, fresh pico de gallo, & roasted jalapeño aioli 23.99

LOBSTER MAC

Knuckle & claw lobster meat tossed with orecchiette pasta, pepperjack cheese sauce topped with asiago breadcrumbs & chopped scallion 18.99

SWEET & SPICY CAULIFLOWER BITES

Fried tempura battered cauliflower bites tossed in a sweet chili sauce 11.99 GF

BEER BRAISED PORK CHILI NACHOS

Tri-color tortilla chips smothered in pepperjack cheese sauce, fresh pico de gallo, & roasted jalapeño aioli 17.99 GF

CAJUN & ANDOUILLE MUSSELS

P.E.I. mussels in a creamy Cajun sauce with bits of andouille sausage & fresh scallions served with grilled focaccia planks 17.99 GF

SPINACH DIP

House-made spinach dip with a touch of pepper jack cheese topped with asiago breadcrumbs served with tri-color tortilla chips \$11.99 GF
Add lump crabmeat \$9.99

ENTREES

ALASKAN KING CRAB

Full pound of King crab legs & claws served with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, vegetable rice or fries MP GF

ANGEL HAIR VONGOLE

Fresh chopped clams in a roasted garlic white wine sauce with Middleneck steamers over angel hair pasta
½ portion 18.99 Full portion 26.99

MISO GLAZED SALMON

Fresh grilled salmon fillet with a house-made miso glaze over scallion-vegetable fried rice, & seasonal vegetable
½ portion 21.99 Full portion 27.99

SEA SCALLOP AUTUMN HASH

Fresh sea scallops complimented with a roasted vegetable potato hash, lemon butter sauce and a touch of balsamic glaze
½ portion 26.99 Full portion 38.99 GF

HARVEST PORK CHOP

Tender, prime reserve 12oz chop, grilled to perfection, with sautéed Brussels sprouts & red onion with sweet potato purée & a fall spiced mustard cream sauce 31.99

BEURRE TROIS FILET MIGNON

Grilled 4oz medallions topped with a white truffle-porcini-shallot compound butter over mashed potatoes & seasonal vegetable 1 medallion 27.99 2 medallions 42.99 GF
Make it a surf & turf, add a lobster tail

BUBBA BURGER

butcher-block beef patty, grilled & served with applewood smoked bacon, & cheddar cheese on a brioche bun with chiffonade lettuce, tomato & sliced red onion with our signature Bubba J's sauce served with french fries 18.99
ask your server about building your own burger

CHESAPEAKE BURGER

Butcher-block beef patty, grilled and served on a brioche bun with french fries, lettuce, tomato & pickle 15.99

Cheese .99	Toppings .99	Sauce .50
Cheddar	Bacon	Bubba J's
American	Jalapenos	Chipotle Aioli
Pepper Jack	Caramelized Onion	Jalapeno Aioli
Bleu Cheese		

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 27.99 GF

Northerners can make grits too!

LOBSTER TAIL

Baked 4oz lobster tail with drawn butter, seasonal vegetable & your choice of mashed potatoes, cheesy grits, vegetable rice or fries 26.99 GF

Double tails 45.99

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 19.99 Full portion 25.99

CHICKEN SCHNITZEL

St. Moritz # 1 Seller

Crispy breaded Bell & Evans anti-biotic & hormone free chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & seasonal vegetable

½ portion 19.99 Full portion 26.99

Signature toppings:

3-piece shrimp 7.99

Lump crabmeat \$9.99

CRISPY FRIED CHICKEN SANDWICH

Bell & Evans 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 17.99

Substitute starch for extra vegetable 1.99

- CREATE YOUR OWN -

	<u>HALF</u>	<u>FULL</u>
SEARED SALMON	21.99	27.99
SEARED SHRIMP	18.99	26.99
SAUTEED SEA SCALLOPS	25.99	37.99
BAKED ATLANTIC COD	19.99	25.99
GRILLED CHICKEN BREAST	18.99	24.99

Lemon Butter Sauce: White wine, fresh lemon, shallots & butter

Chesapeake Scampi: Garlic, shallots & white wine butter

served with seasonal vegetable and your choice of vegetable rice, mashed potatoes, grits, pasta or fries

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