

APPETIZERS & SEAFOOD CLASSICS

- STUFFED MUSHROOMS** Baked with crab imperial \$ 8.95
- 🏠 CALAMARI** Lightly floured squid, fried and served with homemade marinara sauce and Chesapeake's mustard sauce \$ 9.95
- FRESH SHRIMP COCKTAIL** Served chilled with lemon and tangy cocktail sauce \$ 9.95
- SPICED BLUE CRAB FINGERS** The claw of the crab, served fried or steamed, with Old Bay® seasoning \$ 8.95
- ONION RING PLATTER** Large platter of thinly sliced fried onion rings \$ 6.95

FRESH OYSTERS

Oysters derive their names from the point of land or water where they are grown or harvested.

- OYSTERS ON THE HALF SHELL** Our House Oysters come from the Gulf of Mexico. Cool, plump and clean-tasting oysters. Chilled or steamed on the half-shell Half-dozen \$ 7.95
..... Dozen \$ 14.95
- FEATURED OYSTERS OF THE DAY** Chesapeake's also features a variety of cold-water oysters. The selection changes several times a week. Our most frequent selections include:
Malpeque (Prince Edward Island), Buzzard Bay (Massachusetts), Blue Point (Long Island), West Port (Connecticut)
Chilled on the half shell Half-dozen MKT
- OYSTERS ROCKEFELLER** Six baked oysters topped with a creamy spinach sauce \$ 9.95
- OYSTERS CHESAPEAKE** Six baked oysters with a creamy topping of Virginia ham, blue crab, mushrooms and green onions \$ 9.95
- 🏠 BAKED OYSTER COMBINATION** Three Oysters Rockefeller and three Oysters Chesapeake \$ 9.95

HOMEMADE SOUPS & SALADS

- HOMEMADE SOUP OF THE DAY** Cup \$ 3.75 Bowl \$ 5.25
- NEW ENGLAND CLAM CHOWDER** Cup \$ 4.00 Bowl \$ 5.50
- 🏠 CRAB BISQUE** Cup \$ 4.25 Bowl \$ 5.75

Chesapeake's Homemade Dressings are:

*Honey Mustard, Basil Vinaigrette, Blue Cheese, 1000 Island, Ranch, Creamy Garlic & Peppercorn, and Avocado Ranch.
We also offer olive oil and red wine vinegar, fat-free Honey French with Sundried Tomato.*

Add any House, Caesar or Wedge salad to any menu item... add 4.50

- CHESAPEAKE'S HOUSE SALAD**
Fresh tossed salad greens topped with tomatoes, feta cheese, carrots, croutons and toasted almonds \$ 5.95
- CAESAR SALAD** Crisp Romaine lettuce, Parmesan cheese, croutons and our eggless Caesar dressing \$ 5.95
- WEDGE OF LETTUCE** Chilled Iceberg lettuce, with chopped tomatoes, crisp bacon, blue cheese crumbles, and our Avocado Ranch dressing \$ 5.95
- 🏠 CAESAR SALAD OF THE DAY** Each day we select a special item to place atop your Caesar Salad.
Fresh fish, seafood or chicken Priced Daily
- MARYLAND SEAFOOD SALAD**
With lump blue crab, shrimp and scallops over fresh salad greens with Avocado Ranch dressing \$ 11.95





🏠 *Lighthouses denote specialties of the house*

FRESH FISH & SEAFOOD SPECIALS

Commitment to quality is a source of pride at Chesapeake's. We fly in seasonal seafood daily from the Atlantic, Gulf and Pacific Coasts. To preserve flavor, fish is filleted on premise as needed – never in advance. In season we feature Alaska Salmon, Red Snapper, Swordfish and other favorites. Chesapeake's actively supports the management of America's fisheries to preserve fish and water quality for future generations.

TRADITIONAL SEAFOOD FAVORITES

Chesapeake's Dinners include a house salad, fresh baked bread and a side dish.


 FRESH MARYLAND CRAB CAKES	An authentic recipe handed down through the generations. Seasoned lumps of blue crab rolled in bread crumbs and sauteed. Served with homemade tartar sauce on the side.	\$ 22.95
SOFTSHELL CRAB	Traditional favorite on the Eastern Shore. Available fried or sauteed	\$ 19.95
CRAB IMPERIAL	Maryland lump crab in a creamy, seasoned blend baked with bread crumbs	\$ 21.95
 SHRIMP TOPPED WITH CRAB IMPERIAL	Our fresh tidewater crab imperial baked over shrimp	\$ 21.95
 BROILED SEAFOOD COMBINATION	Fresh fish, scallops, oysters and shrimp broiled with breadcrumbs, lemon and butter. Served over rice	\$ 26.95
 FRIED SEAFOOD PLATTER	A selection of fresh fish, scallops, oysters and shrimp lightly dusted in seasoned flour and fried to perfection. Served with homemade tartar sauce and cocktail sauce on the side	\$ 26.95
FRESH FRIED OYSTERS	Hand-breaded per order, fried and served with cocktail sauce on the side	\$ 19.95
FRIED SHRIMP	Dusted in seasoned flour, fried and served with cocktail sauce on the side.	\$ 19.95
FRESH SEA SCALLOPS	\$ 21.95
	- Pan blackened with seasoned butter and served over rice	
	- Chargrilled with seasoned butter and served over rice	
	- Dusted in seasoned flour, fried and served with homemade tartar sauce	
MARYLAND SPICED SHRIMP	Steamed in the shell with Old Bay® seasoning, served with drawn butter . . .	\$ 18.95
SHRIMP SCAMPI	Lightly sauteéd in butter, shallots, garlic, herbs and spices. Served over pasta	\$ 19.95
CRAB CAKE & SOFTSHELL CRAB COMBO	\$ 20.95

FROM CHESAPEAKE'S GRILL

CHARBROILED CHICKEN BREAST	Served with roasted red pepper butter over rice pilaf	\$ 15.95
GRILLED SHRIMP ON A SKEWER	Served over rice	\$ 19.95
FILET MIGNON	Thick, center cut tenderloin. The most tender of all cuts	7 oz. \$ 23.95 9 oz. \$ 26.95
FILET MIGNON & GRILLED SHRIMP	Tender 7 oz. filet mignon served with grilled shrimp on a skewer . .	\$ 28.95

SURF & TURF COMBO

At Chesapeake's, we pair our 7 oz. center cut filet mignon with a daily selection of fresh seafood. Torn between seafood or beef? Enjoy them both! PRICED DAILY

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APPETIZER PLATTERS

HOT APPETIZER PLATTER

Grilled shrimp, baked Oysters Rockefeller and baked Oysters Chesapeake, fried calamari, steamed spiced crab fingers and crab-stuffed mushrooms. Served with drawn butter, Chesapeake's mustard sauce and cocktail sauce . . . \$ 36.95

COLD APPETIZER PLATTER

Chilled peel 'n eat shrimp, smoked salmon, lump blue crab cocktail, chilled spiced crab fingers and fresh Gulf oysters on the half-shell . . . \$ 36.95

LIVE MAINE LOBSTER

The American lobster, commonly known as the Maine lobster, thrives from the coast of Cape Hatteras to as far north as Nova Scotia. At Chesapeake's we carry several sizes of Maine lobster to please all appetites.

1½ LB. LIVE MAINE LOBSTER

Steamed and served with piping hot drawn butter
MKT

STUFFED MAINE LOBSTER

Choice of lobster baked with fresh tidewater crab imperial
LOBSTER PRICE PLUS . . . \$ 9.95

STEAMED SEAFOOD FEAST

Live Maine lobster steamed with mussels, Maryland spiced shrimp, fresh clams and oysters
LOBSTER PRICE PLUS . . . \$ 12.00

Lobsters are available in larger sizes at MKT for each additional ½ lb. over 1½ lb. price.

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

ON THE SIDE

BAKED SPINACH MARIA

CREAMY COLE SLAW

BAKED CINNAMON SPICED APPLES

FRESH FRIED ONION RINGS

FRESH VEGETABLE OF THE DAY

NEVA'S POTATOES

BAKED POTATO

FRESH CUT FRIES

SANDWICH PLATTERS

All Sandwich Platters are served with lettuce, tomato, pickle and choice of side dish. Add a House, Caesar or Wedge salad for \$ 4.50

MARYLAND CRAB CAKE SANDWICH

Sautéed and served with tartar sauce on the side \$ 11.95

SOFTSHELL CRAB SANDWICH

Fried softshell crab served with tartar sauce on the side
\$ 10.95

GRILLED CHICKEN SANDWICH

Grilled, boneless breast of chicken served with garlic peppercorn dressing on the side \$ 9.95

CHESAPEAKE BURGER

Fresh ground sirloin served with onion and Chesapeake's mustard sauce on the side \$ 8.95

BANQUETS & PRIVATE DINING

Chesapeake's private rooms are available for any function ranging from cocktail parties to luncheons or dinners for up to 35 people.

Our extensive menu and helpful staff offer you the opportunity to develop just the right combination of food and service to meet your needs.

Call Joan Marshall at 673-3433
to arrange your function.

DESSERTS

CHESAPEAKE'S KEY LIME PIE

Luscious custard filling laced with real key lime juice.
Topped with fresh Chantilly Cream 4.95

STRAWBERRY SHORTCAKE

A sumptuous seasonal specialty made with ripe red berries, topped with a buttery shortcake crust and Chantilly Cream. Available in season 5.95

SLOWER DELAWARE PIE

Our signature blend of Mayfield's® coffee ice cream and Kahlua® liqueur served in a chocolate cookie crust. Finished with hot fudge sauce, roasted pecans and Chantilly Cream 4.95

CHESAPEAKE'S CHEESECAKE

The pride of our dessert list. Ask your server for today's special flavor selection 5.25

CHESAPEAKE'S DAILY DESSERT SPECIAL

A sweet seasonal delight, made today just for you.
Ask your server.

THE SIMPLE SUNDAE

Simply magnificent Mayfield's® vanilla ice cream topped with hot fudge. Available with roasted pecans, whipped cream and a cherry for our more discerning customers 4.75

ORANGE SHERBET

Mayfield's Orange Sherbet 3.95