

APPETIZERS & SEAFOOD CLASSICS

Mushrooms Stuffed with Crab 10.5

Fried Calamari
marinara sauce and mustard sauce 11

Fresh Shrimp Cocktail
cocktail sauce 10

Spiced Blue Crab Fingers
steamed and seasoned
with Old Bay® 12

Maryland Crab Cake
lump blue crab meat topped with
seasoned bread crumbs and baked 12

Onion Ring Platter 7.75

Smoked Salmon* 11

APPETIZER PLATTERS

Hot Appetizer Platter
grilled shrimp,
baked oysters rockefeller
and baked oysters chesapeake,
fried calamari, steamed spiced crab fingers
and crab-stuffed mushrooms,
drawn butter, mustard
sauce and cocktail sauce 42.5

Cold Appetizer Platter
chilled peel 'n eat shrimp,
smoked salmon*,
lump blue crab cocktail,
chilled spiced crab fingers
and fresh oysters on the half-shell*,
mustard sauce and cocktail sauce 42.5

FRESH OYSTERS

Cold Water Fresh Oysters*

Harvested from the James River and shipped to us directly. 1/2 dozen MKT

Oysters Rockefeller baked oysters topped with creamy spinach sauce 11

Oysters Chesapeake baked oysters with creamy blue crab, mushrooms, green onions and shaved ham 11

Baked Oyster Combination Rockefeller and Chesapeake 12

HOMEMADE SOUP & SALADS

Crab Bisque Cup 4 Bowl 6.5

*Homemade Dressings: Cheddar Cheese, Honey Mustard, Basil Vinaigrette,
Blue Cheese, Ranch, Creamy Garlic & Peppercorn, Avocado Ranch,
olive oil and red wine vinegar and fat-free Honey French with Sundried Tomato.*

· Chesapeake's is proud to use Kraft™ Mayo in its dressings ·

Traditional House Salad, Caesar Salad or Wedge of Lettuce 6.5

Grilled Asian Chicken Salad 12.75

Maryland Seafood Salad blue crab, shrimp, scallops, fresh salad greens and avocado ranch dressing 14.5

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.

Served with baked potato and your choice of one side.

1½ lb. Live Maine Lobster steamed, drawn butter MKT

Stuffed Maine Lobster Crab Imperial LOBSTER PRICE PLUS 12

Steamed Seafood Feast live Maine lobster steamed with mussels, Maryland spiced shrimp,
fresh clams and oysters LOBSTER PRICE PLUS 14

Lobsters are available in larger sizes at MKT for each additional ¼ lb over the 1½ lb. price.

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

Add A Fresh Crisp House, Caesar or Wedge Salad to Any Item \$4

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Commitment to quality is a source of pride at Chesapeake's. We fly and truck in 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, Grouper, Halibut and other favorites.

Dinners include fresh baked bread and your choice of one side dish.

TRADITIONAL SEAFOOD FAVORITES

Fresh Maryland Crab Cakes

lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce and creamy cole slaw 25

Crab Imperial served with braised spinach 25

Shrimp Chesapeake

served with braised spinach 25

Broiled Seafood Combination

fresh fish, scallops, shrimp and a Maryland Crab Cake broiled with breadcrumbs, lemon and butter, over rice 28.5

Fried Seafood Platter

fish, scallops, oysters and shrimp lightly dusted in seasoned flour with tartar sauce and cocktail sauce 28.5

Fresh Fried Oysters

served with cocktail sauce and creamy cole slaw 22.5

Fried Shrimp

Served with cocktail sauce and creamy cole slaw 22.5

Fresh Sea Scallops 25

- pan blackened, drawn butter and rice
- grilled, drawn butter and rice
- fried, tartar sauce, creamy cole slaw

Maryland Steamed Shrimp in the shell with Old Bay® seasoning, drawn butter 22

Shrimp Scampi lightly sautéed in butter, shallots, garlic, herbs and spices, over pasta 22

Add a **Maryland Crab Cake** to any entrée 12

SANDWICH PLATTERS

Maryland Crab Cake Sandwich
homemade tartar sauce 15

Grilled Chicken Sandwich
peppercorn dressing 11

Hamburger* 10

Grilled Asian Chicken Sandwich 11

Fried Fish Sandwich 11

BANQUETS & PRIVATE DINING

Private rooms are available for any function ranging from cocktail parties to luncheons or dinners for up to 50 people.

Call 865-673-3433 to arrange your function.

FROM CHESAPEAKE'S GRILL

Charbroiled Chicken Breast

roasted red pepper butter over rice 16

Maryland Chicken over rice 16

Grilled Asian Chicken over rice 16

Grilled Shrimp on a Skewer over pasta 21.5

Filet Mignon* Served with Baked Potato
7 oz. 25 9 oz. 29.5

Filet Mignon* & Grilled Shrimp

Served with Baked Potato 32

SEAFOOD ADD ONS

Skewer of Grilled Shrimp 8.5

Scallops 10

Maryland Crab Cake 12

Cold Water Lobster Tail MKT

Alaska King Crab Legs MKT when available

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ON THE SIDE 3.85

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 • Braised Spinach

Baked Macaroni & Spinach with Spicy Cheese

DESSERTS

Key Lime Pie fresh chantilly cream 5.5

Slower Delaware Pie Mayfield's® coffee ice cream and Kahlua® liqueur chocolate cookie crust, hot fudge sauce, toasted pecans and chantilly cream 6.5

Homemade Cheesecake Ask your server for today's special flavor selection 6

Orange Sherbet 4.5

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