

spring - summer 09

## SMALL PLATES

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### **crab & artichoke fondue...**

crispy baguette crostini 9.

### **tomato bruschetta...**

diced tomatoes, basil, parmigiano cheese, ciabotta bread, balsamic drizzle ...add parma prosciutto for an additional cost 5.

### **stuffed mushrooms...**

avondale silver dollar mushrooms, crab imperial 9.

### **calamari...**

breaded, fried golden brown, marinara sauce 9.

### **pork pot stickers...**

asian dipping sauce, steamed or stir-fried 9.

### **shrimp cocktail...**

chilled jumbo shrimp, cocktail sauce, lemon 15.

### **clams casino...**

middle neck clams, chopped bacon, peppers & herbs 8.

### **smoked crab bruschetta...**

crispy baguette crostini, creamy three cheese blend, smoked lump crabmeat 9.

### **shrimp dumplings...**

thai chili dipping sauce, sweet soy drizzle 9.

### **crab encroute...**

baked, crabmeat, assorted cheeses, toasted crostini 13.

### **mussels fra diavolo...**

world famous mussels, spicy fra diavolo sauce 10.

### **italian antipasto...**

fresh mozzarella, roasted red peppers, imported parma prosciutto, marinated eggplant & zucchini 12.

## OYSTERS "YOUR WAY"

minimum half doz. per order & can be mixed & matched...half shell are served with red hot sorbet & lemon...

### **chesapeake...**

baked, crab imperial 2.50 per

### **manchego...**

prosciutto - manchego cheese crust 2.50 per

### **parmesan...**

tomato caper extra virgin olive oil, parmesan crust 2.50 per

### **oyster du jour...**

origin varies...on the half shell 2.00 per

### **casino...**

chopped bacon, peppers & herbs 2.50 per

### **rockefeller...**

spinach, bacon, sharp cheddar 2.50 per

## SOUPS - SALADS

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### **crab bisque...**

award winning, cream based, minced vegetables, lump crabmeat 6.

### **soup du jour...**

chef's choice 6.

### **tossed...**

mixed baby greens, assorted vegetables, balsamic vinaigrette 5.

### **caesar...**

romaine lettuce, herbed croutons, parmigiana cheese 6.

### **spring...**

mixed greens, fresh berries, pine nuts, balsamic vinaigrette 6.

### **cobb...**

gorgonzola, bacon, lump crabmeat, avocado, tomato, baby greens, bermuda onion 11.

### **iceberg wedge...**

crispy pancetta, lemon pepper, parmigiana cheese, vinaigrette 6.

### **crab & avocado martini...**

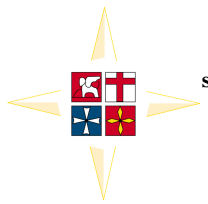
jumbo lump crabmeat, avocado, diced tomatoes, cucumbers, chives, citrus honey vinaigrette 14.

### **red oak...**

mixed baby greens, portobello mushrooms, gorgonzola cheese, pecans, honey vinaigrette 8.

Add the following to any salad...

crab imperial... 8.  
6oz. angus filet mignon...16.  
jumbo lump crabcake...13.  
grilled salmon...9.  
fried oysters...9.  
grilled jumbo shrimp...9.



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## PASTA

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### **tortelloni...**

cheese filled pasta, collina tomatoes, spinach, asiago cream sauce 19.

### **ravioli...**

stuffed with crabmeat, creamy crab aurora sauce 21.

### **penne...**

sautéed garlic & extra virgin olive oil, wild american shrimp, scallops, crabmeat, aurora sauce 25.

### **linguine...**

sautéed clams, prince edward island mussels, gulf shrimp, scallops, marinara sauce 26.

### **scampi...**

linguine, sautéed jumbo shrimp, baby spinach, scampi sauce 21.

## SEAFOOD

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◆ the entrées below are paired with vegetable du jour & your choice of potato, rice du jour or pasta

### **stuffed flounder...**

tender fillet of flounder, crab imperial, light lobster sauce 27.

### **diver scallops...**

pan seared U-10 scallops, served with sautéed shallots, roasted sweet peppers, spinach & lump crab, splash of pinot grigio, pancetta crisps 22.

### **salmon...**

oven roasted, yukon gold crusted, roasted scallion aioli drizzle, parma prosciutto crisps 23.

### **chilean sea bass...**

pan seared, topped with a sundried tomato & crab butter, goat cheese crumbles, basil pesto 28.

### **mahi mahi...**

local wild caught, pan seared, served with sliced avocado and white rum-mango puree drizzle 25.

### **swordfish...**

grilled north atlantic steak, dijon scallion glaze, balsamic drizzle 26.

### **maryland rockfish...**

sautéed in scallion butter, roasted asparagus & baby tomatoes, served with light chardonnay-dijon pan sauce 24.

### **crab cakes...**

pair of 4oz. jumbo lump cakes, pan-seared golden brown ...available as a single order as well 16. / 28.

## NAKED FISH

selection of fresh fish, selected from coastal waters, grilled or baked...with vegetable du jour & your choice of potato, rice du jour or pasta

☞ naked fish... or "dress" your fish with the following sauces below...

23.

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### **orange - ginger - basil glaze...**

fresh, tangy, semi-sweet 2.

### **lemon vinaigrette...**

fresh lemon, olive oil, balsamic vinegar 2.

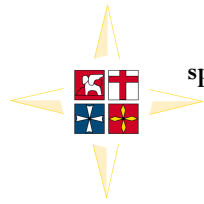
### **sicilian...**

poached, extra virgin olive oil, garlic, capers, pimentos, lemon 3.

### **chesapeake...**

baked, crab imperial, white lobster sauce 7.

information on private events, ballroom affairs,  
upcoming special events & year round entertainment



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## LAND

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◆ the entrées below are paired with vegetable du jour & your choice of potato, rice du jour or pasta

### half chicken...

grilled, euro cut, house peach barbecue sauce 17.

### prime rib of beef...

16oz cut, au jus, horseradish - dijon sauce 32.

### roast pork tenderloin...

garlic marinated and oven roasted with an orange-ginger-basil glaze, miso roasted shiitake mushrooms & sweet soy drizzle 20.

### veal...

sautéed, veal demi glace, jumbo lump crabmeat, gulf shrimp, mozzarella cheese 24.

## GRILL

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• all steaks are hand cut

◆ the entrées below are paired with vegetable du jour & your choice of potato, rice du jour or pasta

### hand cut new york strip...

14oz. loin strip, onion frizzle, gorgonzola butter 29.

### london broil...

orange-marinated, grilled & sliced, served with jus a naturale 18.

### perfect 10...

6oz. angus filet mignon, 4oz. jumbo lump crab cake 33.

### center cut filet mignon...

9oz. filet, natural juices, balsamic reduction 33.

## EXTRAS

## HAPPENINGS

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### v.i.p. mondays... NEW!

half price entrées! 5-9pm available to v.i.p. members only! not a member? ask your server and join today!

### tiny tuesdays...

all children under 10 years old eat free! one free children's meal with each purchase of an adult entrée

### prime wine wednesdays...

14oz. prime rib, baked potato, glass of wine, \$20 & Half Price Bottles of Wine from 5-9pm

### oyster thursdays...

any of our oysters are half price tonight from 5-9pm...minimum half doz per order

### sunday brunch buffet...

10am - 2pm. enjoy a complimentary mimosa, a feast of your favorite lunch choices & breakfast favorites...omelette and waffle station, assorted desserts, chocolate fountain & much more...

Add the following to any entrée...

crab imperial... 8.  
grilled salmon...9.  
jumbo lump crabcake...13.  
6oz. angus filet mignon...16.  
grilled jumbo shrimp...9.

### Did You Know?

Piano Bar Every Saturday Night  
Live Duo - First Fridays Every Month  
In Our Bar Area

\*retired menu entrées available  
upon request & availability\*

check our full event calendar at [www.chesapeakeinn.com](http://www.chesapeakeinn.com)