



Lunch

SOUP

CRAB BISQUE lump crab, old bay topping	9
FRENCH ONION caramelized onion, rich stock, crouton cheese au gratin	8
SOUP DU JOUR	7

STARTERS

N.T.D. CRAB FRIES crab imperial, smoked gouda sauce, piquante peppers, scallions, old bay	20
PORK POT STICKERS crispy, thai sweet chili	12
BRIE & FIG TOAST toasted brie, brioche, fig jam, candied pecans, shiso leaf	13
CALAMARI yum yum sauce, seaweed salad	12
LAMB FLATBREAD grilled naan, lamb sirloin, sesame cauliflower puree, unami honey, arugula, goat cheese, cherry tomato	18
CRAB AU GRATIN lump crab meat, gruyere, fontina, gouda, scallions, ciabatta bread, crudite	20
LOBSTER MACARONI & CHEESE cavatappi, white cheddar cheese sauce, lobster morsels, bread crumbs	18

GREENS

add the following to any salad below

CHICKEN 10 | CRAB CAKE 16 | SALMON 12 | SHRIMP 8

CAESAR crisp romaine, shaved parmesan, herb & garlic croutons, creamy caesar dressing	13
CHAMPAGNE SPINACH green apple, blueberry, goat cheese, candied walnuts, champagne vinaigrette	13
CLASSIC WEDGE iceberg, tomato, bacon, red onion, smoked bleu cheese dressing	13
BEET & BURRATA burrata, roasted beets, arugula, toasted pistachio, blood orange, sweet tarragon vinaigrette	13

HANDHELDS

SERVED WITH SEASONED FRENCH FRIES

KOREAN FRIED CHICKEN deep fried boneless chicken breast, gochujang aioli, lettuce, bread & butter pickles, brioche bun	17
LOBSTER GRILLED CHEESE fresh sliced tomatoes, lobster meat, monterey jack cheese, butter grilled texas toast	20
CRAB CAKE lettuce, tomato, brioche bun	24
LOBSTER SALAD lobster salad, tarragon, celery, black pepper, brioche bun	20
SALMON BLT 8oz seared salmon fillet, applewood smoked bacon, lettuce, tomato, remoulade, texas toast	23

MAIN

FUSILLI SANTA MARIA shrimp, scallops lump crab meat, aurora cream sauce • fusilli is a house made pasta from our sister restaurant - La Casa Pasta	26
STEAK FRITES 12oz. flat iron, truffle fries, roasted garlic aioli	31
MISO CURED SALMON cauliflower puree, broccolini, sugar peas, bbq nori, teriyaki-honey, amaranth	30

NAKED FISH

FRESH FISH SELECTION
accompanied with seasonal
roots and vegetables
• dress your fish below •

CHESAPEAKE
crab imperial, lobster sauce 10

PROVENCALE
tomato, capers, herbs de provence 6

LEMON
beurre blanc 3



BRICK OVEN PIZZA

BIANCO white pizza, house-made fresh mozzarella, garlic, white cheddar, asiago, monterey cheddar jack cheese, parmesan, cilantro	16
CHESAPEAKE BAY san marzano tomato sauce, crabmeat, shrimp, mozzarella cheese, old bay dusted	22
NEAPOLITAN san marzano tomato sauce, house-made fresh mozzarella, basil, garlic, extra virgin olive oil	15
NOTORIOUS F.I.G white pizza, fresh mozzarella, crumbled bleu cheese, fig jam, arugula, parma prosciutto, balsamic glaze	18
MEAT MADNESS san marzano tomato sauce, topped with mozzarella cheese, pepperoni, sausage & ground beef	18
GARDEN san marzano pizza sauce, mushrooms, green peppers, roasted tomatoes, onions, spinach, garlic, parmesan	17
BLACKENED CHICKEN RANCH mozzarella & monterey cheddar jack cheeses, garlic, applewood smoked bacon, grilled chicken ranch drizzle	18

BURGERS

served with seasoned french fries

PUB ROYALE half lb burger, pub sauce, cooper sharp cheddar, bread and butter pickles, arugula, applewood smoked bacon, brioche bun	17
CHESAPEAKE BURGER half lb burger, crab imperial, cheese bechamel, crab chips, brioche bun	20
BACON JALAPENO BURGER half lb burger, candied bacon, pickled jalapeno, American cheese, secret sauce	17
LOBSTER BURGER half lb burger, lobster morsels, fontina, gruyere & gouda cheese, lettuce, tomato, brioche bun	21



@CHESAPEAKE_INN
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GLUTEN FREE PASTA AVAILABLE UPON REQUEST
SEE SERVER FOR ADDITIONAL GLUTEN FREE OPTIONS

PLEASE NOTE
PIZZA & SUSHI ARE HANDCRAFTED IN THEIR DEDICATED KITCHENS.
THEY MAY ARRIVE AT AN ALTERNATE TIMES THAN YOUR OTHER MENU SELECTIONS