# DINNER MENU

## SMALL PLATES

**CALAMARI**
lightly fried, yum yum sauce, seaweed salad 12

**BURRATA & HONEYCOMB**
burrata, honeycomb, rosemary crostini, parma prosciutto 14

**TEMPURA SHRIMP**
black garlic sauce, puffed rice paper, yuzu marmalade 13

**PORK POT STICKERS**
crispy, thai sweet chili 12

**SIMPLY CRAB**
lump crab, charred lemon, garlic butter, tabasco, toasted ciabatta bread 18

**BRIE & FIG TOAST**
toasted brie, brioche, fig jam, candied pecans, shiso leaf 13

**CRAB AU GRATIN**
lump crab meat, gruyere, fontina, gouda, scallions, toasted ciabatta bread, crudité 20

GF **SHRIMP COCKTAIL**
four colossal shrimp, lemon, cocktail sauce 16

## SOUPS

**SOUP DU JOUR**
chef's signature creation 7

**CRAB BISQUE**
lump crab, old bay topping 9

## OYSTERS

served by the half dozen

GF **CLASSIC**
fresh shucked, raw oysters, tabasco, mignonette 15

GF **ROCKEFELLER**
grilled, bacon, spinach, parmesan 16

## STEAM POTS

your choice of:
PEI Mussels or Clams $16
served with warm ciabatta bread
choice of the following:
add pasta $7

**DRUNKEN**
yuengling lager, garlic, butter

**FRA DIAVOLO**
signature spicy marinara

**EASTERN SHORE**
white wine, old bay, butter

## GREENS

Chicken 10 | Salmon 12
Crab Cake 16 | Shrimp 8

**CAESAR**
romaine lettuce, parmigiana cheese, herb & garlic croutons, caesar dressing 13

**CABBAGE**
cabbage mix, aleppo pepper flakes, carrot, dill, crispy onion, pickle mustard seed, greek yogurt dijonnaise 13

**CHOPPED KALE**
tuscan kale, crispy sweet potato, aged cheddar, toasted almonds, white balsamic vinaigrette 12

**CLASSIC WEDGE**
iceberg, tomato, bacon, red onion, smoked bleu cheese dressing 13

## PASTA

gluten free pasta upon request

**FUSILLI**
house made pasta, sautéed with garlic, EVOO, jumbo shrimp, scallops, lump crab, creamy crab aurora sauce 33

**PAPPARDELLE PRIMAVERA**
asparagus, english peas, parma prosciutto, lemon sauce, montchevre, toasted almonds 25

**PACCHERI**
sweet italian sausage, rapini, chili oil, pecorino, blistered tomatoes, garlic chips 27

**FETTUCCINE**
seared beef tenderloin, arugula, fire roasted tomatoes, gorgonzola cream, fettuccine, bacon, crispy onion straws 29

## SHAREABLE SIDES

**CHESAPEAKE BAY FRIES**
crab imperial, old bay, smoked gouda sauce, piquante peppers, scallions, seasoned fries 20

**CRISPY BRUSSEL SPROUTS**
korean chili flake butter, candied pecans, fried onions, whipped lemon ricotta 12

**ARTICHOKE AU GRATIN**
artichokes, spring onion, cheese, herbs, breadcrumbs, warm ciabatta 10

**TRUFFLE FRIES**
parmesan, fresh herbs, truffle oil 12

**LOBSTER MACARONI & CHEESE**
cavatappi, lobster morsels, white cheddar cheese sauce, bread crumbs 18

## NAKED FISH

**FRESH FISH SELECTION**
accompanied with seasonal root & vegetables
• dress your fish below •

GF **BEURRE BLANC**
lemon 3

**PROVENCALE**
tomato, capers, herbs de provence 6

**CHESAPEAKE**
crab imperial, lobster sauce 10

## SEAFOOD

GF **TWIN CRAB CAKES**
4oz jumbo lump cakes, pommery sauce, seasonal root & vegetables 46

**BLUE CATFISH**
cornmeal crust, corn puree, tarragon-buttermilk emulsion, pea tendrils, pickled heirloom tomato 27

**SHRIMP & GRITS**
seared shrimp, cheesy grits, andouille sausage, roasted poblano chiles, cajun cream sauce, romano cheese 32

## LAND & SEA

GF **PERFECT 10**
6oz. filet mignon, 4oz. crab cake, béarnaise sauce, seasonal root & vegetables 54

**ROTISSERIE HALF CHICKEN**
boursin whipped potatoes, charred asparagus, white bbq 27

**SPRING PORK CHOP**
mustard jus, roasted squash succotash, tomato compote, fresh basil 29

GF **FILET DIANE**
8oz filet mignon, lump crab meat, pink peppercorn dijon hollandaise, seasonal root & vegetables 58

## FARM

served with
seasonal roots & vegetables

**PRIME 12OZ NY STRIP 56**

**8OZ FILET MIGNON 52**

**6OZ FILET MIGNON 40**

GF **ACCOUTREMENTS**
wild mushrooms 8
shrimp skewer 8
chesapeake 10

GF **SAUCES**
béarnaise 4
chimichurri 4
maitre d' butter 3

EST. 1996
CHESAPEAKE INN
RESTAURANT & MARINA
30 YEARS

Executive Chef
Sean Giffing

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