

C H E S A P E A K E

EASTERN SHORE COMFORT

SOUPS AND SHAREABLES

DAILY SOUP	C 5 B 9
CREAM OF CRAB SOUP	C 7 B 11
HUMMUS garlic naan	8
CRAB CAKE APPETIZER tartar sauce	15
★ KOREAN BBQ SHORT RIBS GF jicama slaw/kalbi sauce	14
CHEESE QUESADILLA Add chicken 3 Add steak 5	14
PRINCE EDWARD ISLAND STEAMED MUSSELS grilled baguette/white wine sauce	14
CHESAPEAKE FLATBREAD crab/spinach/cream cheese	17






HAND HELDS

TURKEY BLT roasted turkey/crispy bacon/mayo/ Gold Crust Bakery sourdough/fries	15
FRENCH DIP SANDWICH swiss cheese/roast beef/mayo/au jus/ fries/Bakery de France batard	14
MARRIOTT BURGER bacon/cheddar/lettuce/tomatoes/ onions/fries/Gold Crust Bakery sesame seed bun	15
CRAB CAKE SANDWICH old bay sauce/fries/ Gold Crust Bakery brioche	19
★ FRIED ROCKFISH SANDWICH sriracha-Russian dressing/slaw/fries/ Gold Crust Bakery brioche	15

GREENS

CAESAR SALAD garlic croutons/Parmesan cheese	12
★ CHICKEN TORTILLA SALAD grilled chicken/tomatoes/avocados/ cilantro/corn/black beans/fried tortillas/ tossed in tangy tomato dressing	15
BABY SPINACH AND KALE GF pears/walnuts/Danielle pancetta/ feta cheese/tossed in apple cider vinaigrette	12
WEDGE SALAD GF bacon/Great Lakes blue cheese/ cherry tomatoes/blue cheese dressing	13
FARMER'S SALAD baby mixed greens/shredded cheese/ tomatoes/pickled carrots/cucumbers/bread shards/tossed in red wine vinaigrette	8
ADD A TREAT TO ANY SALAD:	
grilled chicken	5
grilled ny strip	8
grilled shrimp	9
crab cake	12

MAINS

GRAIN BOWL GF brown rice/quinoa/black beans/corn/onions/ peppers/cheese	12
ADD	
grilled chicken	5
grilled ny strip	8
grilled shrimp	9
GRILLED SALMON  mumbo sauce (Washington D.C.)/quinoa GF	25
PAN SEARED CHICKEN BREAST  low country shrimp gravy/brown rice	21
COWBOY STEAK GF  14 oz. prime cut, bone-in ribeye/ horseradish aioli/Bay fries	34
★ CRAB CAKES  lemon dill butter/Old Bay fingerling potatoes	29
GRILLED MD ROCKFISH GF  Old Bay fingerling potatoes/crab chowder	29
ADD TO ANY ORDER Jumbo Lump crab cake	12
 Served with seasonal vegetables.	

FREEMAN TAYLOR
Executive Chef

MICHAEL LEACH
Sous Chef

★ Chef Favorite

GF: Gluten Friendly

If you have any concerns regarding food allergies, please alert your server prior to ordering.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please Note: An 18% gratuity will be added to parties of 6 or more.



C H E S A P E A K E

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SPARKLING WINES AND CHAMPAGNE

	6 oz. 	
Freixenet Cordon Negro, Brut Cava	10	40
La Marca, Prosecco, Extra Dry, Veneto, Italy, NV	10	36
Mumm Napa, Brut, "Prestige, Chefs de Caves", Napa Valley, CA		64
Moet & Chandon, Brut, "Imperial", Epernay, France, NV		90

WHITES

	6 oz. 	
Magnolia Grove by Chateau St. Jean, Rose, CA	8	29
Tuck Beckstoffer Wines, Grenache Rose, "Hogwash", CA	10	36
Bella Sera, Moscato, Friuli-Venezia Giulia, Italy	9	36
Chateau Ste. Michelle, Riesling, Columbia Valley, WA USA	10	36
Magnolia Grove by Chateau St. Jean, Pinot Grigio, CA	8	29
CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, WA	10	39
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand	10	42
Magnolia Grove by Chateau St. Jean, Chardonnay, CA	8	29
Chateau St. Jean, Chardonnay, North Coast, CA	10	36
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, CA	15	55
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, CA		49
Rombauer Vineyards, Chardonnay, Caneros, CA		69
Spellbound, Chardonnay, CA		42
Sonoma Cutrer, Chardonnay "Russian River Ranches", Sonoma Coast, CA		59
Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA		48

REDS

	6 oz. 	
Josh Cellar, Ludi Zinfandel	10	36
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, CA	17	74
Magnolia Grove by Chateau St. Jean, Merlot, California CA	8	29
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, CA, USA	10	36
Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, CA	17	68
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, CA	8	29
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills, WA	12	48
The Hess Collection, Cabernet Sauvignon, "Allomi Vineyard", Napa Valley, CA	14	50
Alamos, Malbec, Mendoza, Argentina	9	36
Erath Pinot Noir, Oregon, USA		69
Estancia, Cabernet Sauvignon, Paso Robles, CA		50
Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Haven Hills, WA USA		49
Mohua Wines, Pinot Noir, Central Otago, New Zealand		52

BEER

DOMESTIC - BOTTLE

Bud Light	5.5
Budweiser	5.5
Coors Light	5.5
Michelob Ultra	5.5
Miller Lite	5.5
O'Doul's	5

IMPORT & CRAFT - BOTTLE

Blue Moon	7	Heineken	7	Sierra Nevada	7
Corona	7	Heineken Light	7	Stella Artois	7
Corona Light	7	Modelo Especial	7	Yuengling	7
Dogfish Head 60	7	Newcastle, UK	7	Guinness (can)	7
Flying Dog	7	Samuel Adams Boston Lager	7		

SIGNATURE COCKTAILS 10

Hand crafted with fresh juice.

AMERICAN MULE

Organic Eastern Shore Wheat Vodka, Fresh Lime Juice, Ginger Beer

BACARDI MANGO MOJITO

Bacardi Mango Fusion Rum, Mango Puree, Fresh Lime, Fresh Mint, Club Soda

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Fresh Squeezed Orange Juice, Splash Fresh Lemon Juice

CHESAPEAKE SUNRISE

Malibu and Bacardi Rum Pineapple Juice, Orange Juice, Banana Liqueur, Myer's Dark Rum

JADE RAVEN'S LEMONADE

Vanilla Vodka, Malibu, Fresh Lime Juice, Orange Juice, Pineapple Simple Syrup, Blue Curacao

PERFECT THYMING MARTINI

Hendricks Gin, Cucumber, Thyme, Fresh Lime Juice, Simple Syrup, St. Germain

CABLE CAR MARTINI

Captain Morgan Original Spiced Rum, Grand Marnier, Fresh Sour Mix

ORIOLE'S PEACH MARTINI

Ciroc Peach Vodka, Triple Sec, Peach Schnapps, Fresh Squeezed Lemon Juice