

# Bar @ Chesapeake

June 17<sup>th</sup> – July 13<sup>th</sup>

## 1<sup>st</sup> Course

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75  
**Shrimp Bisque** ★ 🍎 Seafood broth, brandy, cream and shrimp. (195 cal.) \$2.75  
**Cheesesteak Eggroll** ★ 🍎 Philly beef and sautéed onions in an eggroll shell with sriracha cheese sauce. (340 cal.) \$4.00  
**Japanese Cucumber Salad** 🍃 🍎 Cucumber, edamame, sesame, ginger and scallion. (90 cal.) \$4.00  
**Chili Lime Fruit Salad** 🍎 🍃 Watermelon, papaya and mango, with chili seasoning and fresh lime. (50 cal.) \$8.00

## 2<sup>nd</sup> Course

- Perogies with Onions** ★ Traditional potato dumplings filled with potato and cheese served with sautéed onions. (195 cal.) \$6.00  
**Firecracker Shrimp** 🍎 Shrimp wrapped in spring roll with chili sauce, soy sauce and Asian coleslaw. (290 cal.) \$8.00  
**Spinach Stuffed Shells** 🍎 🍃 House stuffed pasta shells with spinach, ricotta, mozzarella, egg and seasoning topped with tomato cream sauce. (680 cal.) \$6.00  
**Tempura Vegetables** ★ 🍃 🍎 Batter fried, yam, green beans, broccoli, and mushroom with sriracha mayo dipping sauce. \$4.00 (485 cal.)  
**Cod Cake** 🍎 ★ Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. (260 cal.) \$6.00

*Suggested Paired Cocktail:*

**White Sangria-** White wine infused with fresh fruit, peach brandy and club soda.

## 3<sup>rd</sup> Course

- Shrimp Scampi with Tomatoes** 🍎 ★ Lightly seasoned and grilled to order. (235 cal.) \$8.00  
**Shrimp Imperial** 🍎 ★ Shrimp, white wine, crabmeat, mayo, lemon and spices. (340 cal.) \$8.00  
**Bourbon Chicken Wings** 🍎 ★ Crispy fried chicken wings with bourbon glaze. (300 cal.) \$10.00  
**Maryland Crab Cake Slider** 🍎 ★ Two 2 oz. classic crab cakes made with lump crab, mayonnaise, lemon and breadcrumbs sautéed in butter served with remoulade sauce on toasted slider buns. (600 cal.) \$10.00  
**Mussels Marinara** ★ 🍎 Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (275 cal.) \$8.00

*Suggested Paired Cocktail:*

**Chesapeake Bay Breeze-** Dark rum, white rum, citrus juices, and mango syrup.

## 4<sup>th</sup> Course

- Lemon Blueberry Blondie** (290 cal.) \$4.25  
**Angle food Cake with Strawberries** (235 cal.) \$5.25  
**Cold Brew Caramel Latte** (170 cal.) \$4.25  
**Orange Sherbet Ice Cream** (130 cal.) \$3.25  
**NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for Month | 🍎 460mg sodium, 4g sat fat, 10 g added sugar | 🍃 Vegetarian

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