

Bar @ Chesapeake

March 16th – April 18th

1st Course

Soup of the Day ★ A homemade specialty soup prepared in house. \$2.75

Corn Chowder Soup ★ Sweet corn, celery, onions, red pepper, and green onions stewed with potatoes in vegetable broth with milk. (100 cal.) \$2.75

Quinoa, Edamame Corn Salad ★ 🌿 Black beans, quinoa, edamame, corn, pepper, lime, olive oil and spices. \$4.00 (60 cal.)

Corned Beef Rye Eggroll Corned beef, sauerkraut, Swiss cheese in an eggroll shell with thousand island dressing on the side. (200 cal.) \$6.00

Vegetable Pasta Salad ★ 🌿 🍏 Shell pasta with vegetables, cheese and Italian dressing. (70 cal.) \$4.00

2nd Course

Bourbon Glazed Wings ★ Crispy fried chicken wings with bourbon glaze. (150 cal.) \$6.00

Shrimp Ceviche ★ 🍏 Shrimp, onion, lemon, lime, orange, cucumber, jalapeno, avocado, tomato and olive oil. (150 cal.) \$6.00

Tempura Vegetables ★ Batter fried, yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (450 cal.) \$8.00

Sautéed Shrimp w/ Penne Pesto ★ Sautéed shrimp tossed with penne pasta then finished with a creamy pesto sauce. (250 cal.) \$8.00

Mussels Marinara ★ Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (140 cal.) \$8.00

Suggested Paired Cocktail:

Chesapeake Bay Breeze

White Rum, Dark Rum, mango syrup, lemon juice, with soda water

3rd Course

Salmon Apple w/ Brie Salmon, apples, and brie cheese served with puff pastry. (400 cal.) \$6.00

Cilantro Lime Scallops ★ Sea scallops, lime, cilantro, mango chutney and sour cream. (160 cal.) \$12.00

Beef Brisket Barbacoa Taco Smoked brisket taco topped with guacamole, pickled onions & radish, sour cream and served with fresh lime. (300 cal.) \$10.00

Thai Chili Salmon Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (170 cal.) \$10.00

Pork Chop w/ Bacon & Bleu Cheese ★ Grilled pork chop topped with blue cheese and bacon butter. (260 cal.) \$8.00

Suggested Paired Cocktail:

Prohibition Raspberry Tea

Bourbon, Raspberry Puree, lemon juice, agave decaffeinated iced tea

4th Course

Bailey's Chocolate Tres Leches ★ (660 cal.) \$3.25

Key Lime Pie ★ (250 cal.) \$4.25

NSA Dessert of the Day ★ (Please ask your server) \$3.25

Please Ask Your Server for Ice Cream Selection

★ New for Mar-Apr 2026 | 🍏 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.