

# CALVERT CRABS & SEAFOOD

## SATURDAY AND SUNDAY BRUNCH MENU 9AM-2PM

### Omelets & Eggs

Served with Home-fried Potatoes & a  
House made Chesapeake Cheddar Biscuit

#### Build it Traditional \$14

A 3 egg Omelet with Your choice of 1 meat, 1  
Cheese & 1 Veggie.

#### Creole Shrimp and Pepper Jack \$16

Stuffed W/ Sautéed Shrimp, Peppers, Onions &  
Pepper Jack Cheese Then topped W/ House  
made Creole Sauce

#### Cochon \$16

Apple Cider Braised Pork Debris, hollandaise  
sauce, House made Pico De Gallo, choice of  
cheese.

#### Homestyle Breakfast \$14

2 Eggs Any Style & Choice of Meat.

Veggies- Mushrooms, Spinach, Tomatoes,  
Onions, Peppers. Add Extra Veggies for \$2

Cheese- Pepper Jack, Swiss, Cheddar,  
Provolone. Add Extra Cheese for \$2.5

Meats- Sausage, Bacon, Pork Debris, Scrapple  
Add Extra Meat for \$3

#### Kids Meal \$8

1 Egg, Choice of Meat & Choice of a Pancake or  
Cinnamon Roll French Toast

### Off The Griddle

Served with Real Syrup & Choice of Meat

#### Homemade Buttermilk Pancakes

2 Pancakes \$ 14

3 Pancakes \$ 15

Our Signature Made From Scratch Buttermilk  
Pancakes like Grandma Made.

#### Cinnamon Roll French Toast W/ a House

#### Made Bananas Foster \$15

Our House Cinnamon Roll Sliced & Dipped in  
Our Cinnamon Egg Batter, Grilled to perfection  
& Then Topped W/ Bananas Foster.

#### Baked French Toasted W/ a

#### House Made Whiskey Caramel sauce \$15

Baguette cubes Soaked in Whiskey Egg Batter,  
Baked Golden Brown & Served W/ Whiskey  
Caramel Sauce

### Chesapeake Cheddar

#### Biscuit Benedicts

served with Poached Eggs, Hollandaise sauce  
over a house made Chesapeake Cheddar  
Biscuit

#### Traditional \$16

#### Blacken Salmon & Sautéed Spinach \$20

#### Signature Crab Cake \$24

#### Cochon \$ 18

Apple Cider Braised Pork Debris topped  
Pico De Gallo

#### The Trio \$25

Can't Decide? Why Should you! Pick any  
3 of the bennies!



Ask Your Server About Our Oyster shooters or Oyster By The Shuck & Our Daily section of desserts

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## SATURDAY AND SUNDAY BRUNCH MENU 9AM-2PM

### Chesapeake Cheddar Biscuit

#### Breakfast Sandwiches

Served W/Home-Fried Potatoes

#### English Breakfast Biscuit \$14

Our House Made Chesapeake Cheddar Biscuit,  
Fried Eggs, Cheddar & Choice of Split Sausage  
Link or Thick Cut Bacon

#### Chesapeake Avocado Crab Biscuit \$18

Open-Faced Chesapeake Cheddar Biscuit,  
Scrambled Eggs, Avocado, Jumbo Lump Crab  
Meat, Pico De Gallo.

#### The Biscuit Breakfast Burger \$14

Our House Blend 6 oz. Burger, Choice of Egg  
and Cheese, W/ Lettuce & Tomato on a  
Chesapeake Cheddar Biscuit.

### Sides

Thick Cut Bacon \$5

Country Sausage Link \$5

Apple Cider Braised Pork Debris \$7

Scrapple \$5

Home Fried Potatoes \$4

House made Chesapeake Cheddar Biscuit \$3

Fresh Fruit & Cottage Cheese Plate \$6

Onion Rings \$6

Chesapeake Bay Fries or Chips \$5

Chesapeake Macaroni Salad \$5

Cole Slaw, Potato Salad, or Pickled Beets \$4

### Lunch

#### Starters

#### Rockfish Bites \$16

Lightly Battered and Fried to a Golden Brown,  
Served with Cajun Bayou Sauce

#### Hush Puppies

Half dozen \$5 Dozen \$8  
Corn-filled balls of Goodness W/ Honey

#### Crabby Fries

Fries Smothered in Our Crab dip topped with house  
made Pico De Gallo and Crab Meat

#### 1 Lb. Lump Crab Dip \$17

Oven-baked & Served W/ a Baguette.

#### Shrimp Your Style

1/2 Lb \$14 1 Lb. \$19

Fried\* Bang Bang\* Spiced\*Buffalo\* Sautéed\*Blackened

### Sandwiches, Baskets & Platters

#### Rockfish or Catfish-Platter (2 Pieces) \$17

#### Sandwich or Basket (1 Piece) \$16

Bites or a Filet Lightly Battered and Fried to a Golden  
Brown. Platter comes W/ 2 sides & 3 Hp  
Sandwich and Basket W/ 1 Side

#### Jumbo Lump Crab Cake

Platter\$28 Basket\$24 Sandwich\$24  
Crabmeat tossed in our signature sauce and spices.  
Platter comes W/ 2 sides & 3 Hp,  
Sandwich and Basket W/ 1 Side

#### Signature Lump Crab Cake

Platter \$22 Basket \$20 Sandwich \$20  
Crabmeat tossed in our signature sauce and spices.  
Platter comes W/ 2 sides & 3 Hp  
Sandwich and Basket W/ 1 Side

### Soup

Cream Of Crab & Maryland Crab

Cup \$7 Bowl \$9 Quart \$15

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