

CALVERT CRABS & SEAFOOD

SATURDAY AND SUNDAY BRUNCH MENU 10 AM-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

CALVERT CRABS & SEAFOOD

SATURDAY AND SUNDAY BRUNCH MENU 10 AM-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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