



Menu cover artwork is dedicated to Dennis and Carole Joslin who opened their first Seafood Restaurant in 1980.

This was the image used for New England Lobster House located on South MacArthur Blvd.

Notify your server
of any food allergies

APPETIZERS

Crab Stuffed Mushrooms

Mushroom caps stuffed with crab meat dressing and topped with provolone, parmesan and mozzarella cheese | 8.99

Shrimp Cocktail

Six extra large shrimp cooked in old bay maryland seasoning served on ice with our own tangy cocktail sauce | 9.99

Shrimp De Jonghe

Seven large shrimp topped with a mixture of garlic butter bread crumbs and Parmesan cheese | 12.99

Oysters On The Half Shell

Half dozen oysters shucked to order, served on ice with lemon and cocktail sauce | 11.99

Oysters Rockefeller

Seven oysters topped with our own spinach bacon cream sauce and American cheddar | 12.99

Beer Battered Onion Rings

Hot and crispy | 7.99

Fried Mushrooms

Served with ranch dressing | 8.99

Crabmeat Stuffed Shrimp

Six gulf shrimp filled with crabmeat dressing, baked then melted over with mozzarella cheese | 12.99

Escargot

Tender snails served in sautéed mushroom caps smothered in fresh garlic and butter. Served with toasted garlic bread | 12.99

Wisconsin Cheese Curds

White Cheddar Cheese Curds lightly breaded and deep fried. Served with marinara sauce | 10.99

Fried Appetizer Combo

All of our favorites, enough for two to four people - mushrooms, breaded cauliflower and onion rings. Served with Ranch dressing | 9.99

Palm Beach Party Platter

A combination of jumbo shrimp and oysters on the half shell ten shrimp, five oysters (serves two) | market price

Key West Party Platter

Large shrimp served with cocktail sauce and lemon. Twenty pieces (serves four to six) | market price

DINNER MENU

All entrées served with a hushpuppy, baked bread, honey butter, garden salad, and choice of: Au gratin potatoes, baked potato, French fries, rice pilaf, green beans, or steamed broccoli (for an additional 1.99)

Salad Dressings: House Sweet & Sour - Ranch - French - Thousand Island

Italian - Walnut Raspberry Vinaigrette Low-Fat

(Bleu cheese or Bleu cheese crumbles available for an additional 1.59)

SOUPS

Baked French Onion Soup 8oz Bowl | 6.99

New England Style Clam Chowder 6oz Cup | 5.99 / 10oz Bowl | 6.99

STEAKS - CHICKEN

Signature

BLACK ANGUS

Filet Mignon

8oz. bacon wrapped Filet Mignon
charbroiled over open flames | 30.99

Black Angus New York Strip

14oz. New York Strip steak
charbroiled over open flames | 29.99

Black Angus Ribeye Steak

21 day aged 16oz. ribeye
charbroiled over open flames | market price

Monterey Jack Chicken

Twin breasts marinated, charbroiled and topped with monterey jack cheddar cheese and bacon, served on a bed of rice | 17.99

Twin Breast Of Chicken Teriyaki

A Chesapeake specialty, two tender breasts marinated and charbroiled over open flames | 16.99

Fried Chicken Tenderloins

Five pieces of breast tenders, deep fried to a golden crisp | 14.49

— PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUITY —

Notify your server
of any food allergies

FISHERMANS CATCH

(Blackened and fish entree 1.25 more)

Bourbon Salmon (Fresh)

Fresh 8oz. salmon filet marinated
in a sweet bourbon sauce and broiled
to perfection | 23.99

Broiled Salmon (Fresh)

8oz. salmon filet broiled in lemon butter
(lightly marinated) | 22.99

Broiled Cod

North Atlantic 10oz. cod filet broiled
to perfection | 17.99

Cod De Jonghe

North Atlantic 10oz. cod filet topped with a
breadcrumb mixture of garlic butter and parmesan
cheese | 18.99

Crabmeat Stuffed Orange Roughy

Mild roughy filet topped with crabmeat dressing
and shrimp | 22.99

Broiled Orange Roughy

Mild white fish broiled in lemon pepper.
Try it blackened | 21.99

Fisherman's Platter

5oz. Alaskan cod, 5 oz. orange roughy,
and seven shrimp scampi | (Best Value) 25.99

PASTA PASTA PASTA

Fettuccine Alfredo

Fettuccine noodles smothered
in Alfredo sauce | 12.99

Lobster & Shrimp Ravioli

Ravioli stuffed with lobster, shrimp, and scallops.
Topped with seven shrimp scampi
and Alfredo sauce | 19.99

Chicken Alfredo

Fettuccine noodles smothered in Alfredo sauce
topped with grilled chicken breast | 15.99

Shrimp Fettuccine Alfredo

Seven sautéed shrimp, tossed fettuccine noodles
and Alfredo sauce | 17.99

Portobello Mushroom Ravioli

Topped with Alfredo Sauce | 15.99

FRIED JEWELS

Oysters (Eight piece)

Fried Oysters lightly breaded and deep fried
served with cocktail sauce | 22.99

Fried Clam

Three-fourths pound clams, lightly breaded
and deep fried | 15.99

Fried Cod

Mild 10oz. cod filet breaded and deep fried | 17.99

Whole Catfish (Fresh)

A Midwest favorite, in a special breading,
fried golden brown single catfish | 15.99

Captain's Platter

4oz. lobster tail, five shrimp, clams,
fish filet, and onion rings | 27.99

Mariner's Platter

Real Canadian walleye, five fried shrimp,
clams, and onion rings. | 24.99

Notify your server
of any food allergies

LAND & SEA

Signature

BLACK ANGUS

Filet & Shrimp

Choice of fried, stuffed or scampi style shrimp and a 8oz. bacon wrapped filet cooked to your liking | 35.99

Filet & Lobster

8oz. choice filet
with 4oz. Lobster Tail | 39.99
(Triple Play still available)

One Foot In & One Foot Out

Two 4oz. Maine Lobster Tails combined with your choice of 16 oz. Black Angus Ribeye or 8 oz. Bacon Wrapped Filet | market price

Black Angus Ribeye & Cold Water Lobster Tail

16 oz. Ribeye served with a 4 oz. Cold Water Lobster Tail | 44.99

SHRIMP ENTRÉES

Shrimp Lovers Platter (Fifteen piece)

Start with five large shrimp cocktail, followed by five stuffed and five fried shrimp | 24.99

Golden Fried Shrimp

Large shrimp hand breaded in our own special recipe. (Seven piece) | 16.99 / (Twelve piece) | 22.99

Baked Stuffed Shrimp

Five large shrimp stuffed with our special crabmeat dressing and basted with garlic butter | 17.99

Shrimp De Jonghe (Seven piece)

Shrimp topped with a blend of Parmesan cheese, bread crumbs and garlic butter | 17.99

Shrimp Scampi (Seven piece)

A taste sensation of shrimp sautéed in crushed garlic butter | 16.99

Lobster & Shrimp Combinations

A cold water 4oz. cold water lobster tail, broiled or fried, with your choice of five fried shrimp, four shrimp scampi or five crabmeat stuffed shrimp | 27.99

LOBSTER & CRAB LOVERS

Twin Lobster Tails

Two 4oz. cold water lobster tails served broiled or fried | 29.99

Triple Lobster Tails

Three 4oz. Main Lobster Tails served broiled or fried | 41.99
(Best Value)

Alaskan Snow

Crab Legs (Four clusters)

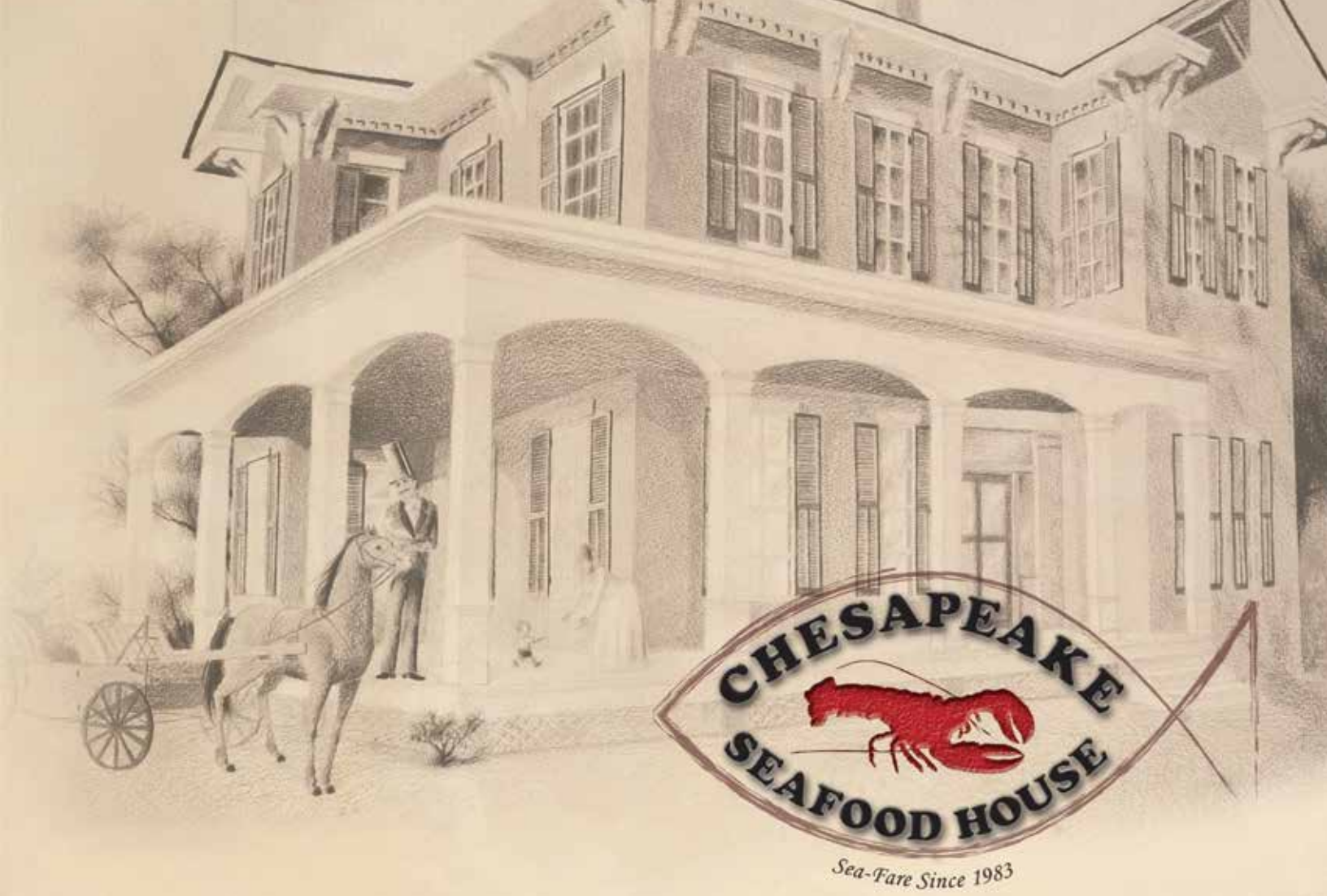
One and three fourths pound of Sweet Alaskan snow crab.
A delicate taste with drawn butter | market price

Mates Platter

4oz. cold water lobster tail, half pound snow crab legs, five crabmeat stuffed shrimp and three fried shrimp | market price

— PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUITY —

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk.



OUR HERITAGE

In 1827, a James Henderson entered this land at the government land office. Henderson sold the land to Humphrey Keyes in 1832. Keyes was an early settler of the county and died in 1833, leaving the property to his sons Robert and Gershom.

In 1857, John McGredy bought the five acres on which this house stands for \$1000. The house was then built shortly after this, and John McGredy lived here until his death in 1890. Mrs. Grace Bullard Colby now recalls that there was a great number of peach trees near the house and believes there was a large nursery here.

The widow McGredy sold the house and five acres in 1893 for \$10,000 to William H. Colby who named it Hazelwood. It was to become the scene of many fine parties and social gatherings.

The life of Judge William H. Colby is the great American success story. He lost both parents by the age of 13 and, penniless, found his way from New

York to Springfield. He was employed by George Bergen whose farm was across the road from this house and is now Bergen Park. He worked hard and on rainy days secretly studied law books, hiding them in a wheat bin. He was to become prominent as a lawyer, city attorney and probate judge. His family lived here until 1912.

For the next forty years the house passed through many hands and from 1955 to 1982 was occupied by the Crifasi family operating as the Southern Air Restaurant.

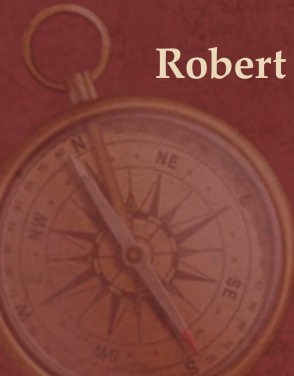

In 1983 the house was purchased by the Joslins, which reopened it as a seafood house. Presently it is known as The Chesapeake Seafood House, which specializes in Fresh Seafood from all over the world.

There is a fine lawn and stately old trees where departing guests may linger and perhaps imagine the old Bergen homestead with a young man reading Blackstone on a rainy day.

WINE LIST

Robert Mondavi Woodbridge - Cabernet Sauvignon • Chardonnay
Merlot / White Zinfandel • House Pinot Grigio
glass | 7.00 / bottle | 23.00

WHITE WINES

- 
- 
- 101 **Pinot Grigio, Robert Mondavi Woodbridge** (California)
glass | 7.50 / bottle | 23.00
- 102 **Moscato, Cupcake** (Italy)
Straw in color, aromas of white peaches, orange blossoms and star jasmine,
light in body, sweetness counter balanced by bright acidity
glass | 7.50 / bottle | 25.00
- 103 **Riesling, Chateau Ste. Michelle** (Washington)
Juicy peach, ripe pear, and melon with subtle mineral notes
glass | 8.50 / bottle | 26.00
- 104 **Chardonnay, Josh** (California)
Aromas of apple pear, vanilla and butter
glass | 9.00 / bottle | 28.00
- 105 **Sauvignon Blanc, Josh** (California)
Bright citrus and tropical fruit, with hints of dried herbs and a crisp, juicy finish
glass | 9.00 / bottle | 28.00

RED WINES

- 201 **Cabernet, Robert Mondavi Private Selection** (California)
Notes of dark plum, blackberry and spice laced with nuances of vanilla
glass | 8.50 / bottle | 26.00
- 202 **Cabernet Sauvignon, Josh** (California)
Flavors of blackberry, toasted hazelnut and cinnamon, complimented by hints of vanilla and toasted oak
glass | 9.00 / bottle | 27.00
- 203 **Merlot, Robert Mondavi Woodbridge** (California)
Vibrant flavors and silky tannins with berry, plum and spice
glass | 7.00 / bottle | 23.00
- 204 **Pinot Noir, Robert Mondavi Woodbridge** (California)
Flavors of cherry and a hint of cocoa
glass | 7.50 / bottle | 24.00
- 205 **Reunite Lambrosco** (Italy)
Bright ruby red color, has a soft and harmonist taste.
glass | 7.50 / bottle | 24.00

BLUSH WINES

- 301 **White Zinfandel, Robert Mondavi Woodbridge** (California)
Balanced bright fruitness
glass | 7.00 / bottle | 23.00