



CHESAPEAKE SEAFOOD HOUSE

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

APPETIZERS

CRAB STUFFED MUSHROOMS

Mushroom caps stuffed with crab meat dressing and topped with provolone, parmesan and mozzarella cheese 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 13.49

WISCONSIN CHEESE CURDS

White Cheddar Cheese Curds lightly breaded and deep fried. Served with marinara sauce 11.99

CRABMEAT STUFFED SHRIMP

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

SHRIMP COCKTAIL

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

FRIED MUSHROOMS

Served with ranch dressing 8.99

BEER BATTERED ONION RINGS

Hot and crispy 7.99

ESCARGOT

Tender snails served in sautéed mushroom caps smothered in fresh garlic and butter. Served with toasted garlic bread 13.49

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)

SOUPS

BAKED FRENCH ONION SOUP 8oz Bowl 6.99

NEW ENGLAND STYLE CLAM CHOWDER 6oz Cup 5.99 | 10oz Bowl 6.99

DINNER MENU

ALL ENTRÉES SERVED WITH A HUSHPUDDY, 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*)

FRIED JEWELS

OYSTERS (7)

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

FRESH WHOLE CATFISH

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

CAPTAIN'S PLATTER

4oz lobster tail, five shrimp, clams, Haddock filet, and onion rings 28.99

MARINER'S PLATTER

Haddock filet, five fried shrimp, clams, and onion rings 24.99

PASTA

FETTUCCHINE 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 21.00

SHRIMP FETTUCCHINE ALFREDO

Seven sautéed shrimp, tossed fettuccine noodles and Alfredo sauce 18.99

CHICKEN ALFREDO

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

FISHERMAN'S CATCH

Add 1.25 for Blackened fish entrees

FRESH BOURBON SALMON

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

FRESH BROILED SALMON

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 23.99

BROILED ORANGE ROUGHY

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

FISHERMAN'S PLATTER

5oz. Haddock filet, 5oz. orange roughy, and seven shrimp scampi (Best Value) 25.99

SHRIMP ENTRÉES

SHRIMP LOVERS PLATTER (15)

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
7 piece 16.99 | 12 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 (8)

Shrimp topped with a blend of Parmesan cheese, bread crumbs and garlic butter 18.49

SHRIMP SCAMPI (8)

A taste sensation of shrimp sautéed in crushed garlic butter 17.99

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

ALASKAN SNOW CRAB LEGS (4)

One and three fourths pound of Sweet Alaskan snow crab. A delicate taste with drawn butter (Market Price)

TRIPLE LOBSTER TAILS

Three 4oz. Main Lobster Tails served broiled or fried - Best Value - 43.99

MATES PLATTER

4oz. cold water lobster tail, half pound snow crab legs, five crabmeat stuffed shrimp and three fried shrimp (Market Price)

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 37.99

BLACK ANGUS RIBEYE & COLD WATER LOBSTER TAIL

16 oz. Ribeye served with a 4 oz. Cold Water Lobster Tail (Market Price)

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)

FILET & LOBSTER

8oz. choice filet with 4oz. Lobster Tail (Triple Play available) 40.99



STEAKS, CHICKEN & RIBS

Signature Black Angus

FILET MIGNON

8oz. bacon wrapped choice Filet Mignon charbroiled over open flames 32.99

BABYBACK RIBS

Slow roasted half rack of babyback ribs basted in Sweet Baby Ray's BBQ Sauce 18.99

USDA PRIME NEW YORK STRIP

14oz. New York Strip steak charbroiled over open flames (Market Price)

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 17.99

FRIED CHICKEN TENDERLOINS

Five pieces of breast tenders, deep fried to a golden crisp 14.99

**NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES
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.

HOUSE WINE LIST

ROBERT MONDAVI WOODBRIDGE – CABERNET SAUVIGNON
CHARDONNAY • MERLOT • WHITE ZINFANDEL • PINOT GRIGIO (7.50 GLASS)

Glass 7.25 | Bottle 23.00



WHITE WINES

PINOT GRIGIO, ROBERT MONDAVI WOODBRIDGE - California 7.50 | 23.00

Crisp, refreshing, and food-friendly California white wine with aromas of nectarine, peach, and citrus, and juicy flavors of lime and citrus.

MOSCATO, CUPCAKE - Italy 7.50 | 25.00

Straw in color, aromas of white peaches, orange blossoms and star jasmine, light in body, sweetness counter balanced by bright acidity

RIESLING, CHATEAU STE. MICHELLE - Washington 8.50 | 26.00

Juicy peach, ripe pear, and melon with subtle mineral notes

CHARDONNAY, JOSH - California 9.00 | 28.00

Aromas of apple pear, vanilla and butter

SAUVIGNON BLANC, JOSH - California 9.00 | 26.00

Bright citrus and tropical fruit, with hints of dried herbs and a crisp, juicy finish

RED WINES

CABERNET, ROBERT MONDAVI PRIVATE SELECTION - California 8.50 | 26.00

Notes of dark plum, blackberry and spice laced with nuances of vanilla

CABERNET SAUVIGNON, JOSH - Italy 9.00 | 27.00

Flavors of blackberry, toasted hazelnut and cinnamon, complimented by hints of vanilla and toasted oak

MERLOT, ROBERT MONDAVI WOODBRIDGE - California 7.25 | 23.00

Vibrant flavors and silky tannins with berry, plum and spice

PINOT NOIR, ROBERT MONDAVI WOODBRIDGE - California 7.50 | 24.00

Flavors of cherry and a hint of cocoa

REUNITE LAMBRUSCO - Italy 7.75 | 24.00

Bright ruby red color, has a soft and harmonist taste

BLUSH WINES

WHITE ZINFANDEL, ROBERT MONDAVI WOODBRIDGE - California 7.50 | 23.00

Balanced bright fruitness

THANK YOU FOR COMING
WE LOOK FORWARD TO SEEING YOU AGAIN

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES
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.

KIDS MENU

12 AND UNDER SERVED WITH FRIES 8.50

FRIED HADDOCK (1)

1/4 LBS. FRIED CLAMS

FETTUCINE ALFREDO

CHICKEN STRIPS (3)

FRIED SHRIMP (5)

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.

