

# CHESAPEAKE SEAFOOD HOUSE

3045 E. Clearlake Ave.  
Springfield, Illinois 62702  
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*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

### Stuffed Mushrooms

Mushroom caps stuffed with seafood dressing and topped with provolone, Parmesan and mozzarella cheese | 9.99



Stuffed Mushrooms

### Shrimp Cocktail

Seven large shrimp 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 | 13.99

### Escargot

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

### Beer Battered Onion Rings

Hot and crispy | 7.99

### Fried Mushrooms

Served with ranch dressing | 8.99

### Stuffed Shrimp

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

### Wisconsin Cheese Curds

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

### 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 twelve jumbo shrimp and six oysters on the half shell (serves two) | Market Price

### Key West Party Platter

Large shrimp served with cocktail sauce and lemon. Twenty Five pieces (serves four to six) | Market Price

## SOUPS

Baked French Onion Soup 8 oz. Crock 6.99

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



Baked French Onion Soup

## 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 1.69)

## FRIED JEWELS

### Fried Clams

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

### Captain's Platter

5oz. lobster tail, five shrimp, clams, fish filet, and onion rings | 28.99

### Mariner's Platter

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

### Whole Catfish

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

## 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 | 21.00

### Shrimp Fettuccine Alfredo

Seven shrimp scampi, 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 1.35 for blackened fish entrées

### 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



Bourbon Salmon (Fresh)

### Cod De Jonghe

Mild 10oz. cod filet topped with a breadcrumb mixture of garlic butter and Parmesan cheese | 18.99

### Stuffed Orange Roughy

Mild roughy filet topped with seafood dressing and shrimp | 23.99

### Broiled Orange Roughy

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



Stuffed Orange Roughy

Ask us about our fresh catch of the day - different selection every week!

## SHRIMP ENTRÉES

### Shrimp Lovers Platter (15 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.  
(7 piece) | 16.99 / (12 piece) | 22.99

### Baked Stuffed Shrimp

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



Golden Fried Shrimp

### Shrimp De Jonghe (7 piece)

Shrimp topped with a blend of Parmesan cheese, bread crumbs and garlic butter | 18.99

### Shrimp Scampi (7 piece)

A taste sensation of shrimp sautéed in crushed garlic butter | 17.99

### Lobster & Shrimp Combinations

A cold water 5oz. cold water lobster tail, broiled or fried, with your choice of five fried shrimp, four shrimp scampi or five stuffed shrimp | 28.99

## LOBSTER & CRAB

### Twin Lobster Tails

Two 5oz. cold-water lobster tails served broiled or fried | 29.99

### Alaskan Snow Crab Legs (4 clusters)

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

### Triple Lobster Tails (Best Value)

Three 5oz. Maine lobster tails served broiled or fried | 43.99

### Mates Platter

5oz. cold-water lobster tail, half pound snow crab legs, five stuffed shrimp and three fried shrimp | Market Price

## LAND & SEA

### USDA Prime Filet & Shrimp

Choice of fried, stuffed or scampi-style shrimp and a 7oz. prime filet cooked to your liking | 39.99

### Signature Black Angus Ribeye & Cold-Water Lobster Tail

16 oz. Ribeye served with a 5 oz. Cold Water Lobster Tail | Market Price

### One Foot In, One Foot Out

Two 5oz. Maine lobster tails combined with your choice of 16oz. Black Angus ribeye, or a 7oz. prime filet | Market Price

### USDA Prime Filet & Lobster

7oz. prime filet with 5oz. lobster tail | 43.99  
(Triple Play available)

## STEAK, CHICKEN & RIBS

### USDA Prime Filet Mignon

7oz. prime Filet Mignon charbroiled over open flames | 35.99

### Signature Black Angus Ribeye Steak

21-day aged 16oz. ribeye charbroiled over open flames | Market Price



Black Angus Ribeye Steak

### Baby Back Ribs

Slow-roasted half rack of baby back 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



Twin Breast of Chicken Teriyaki

### 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, served on a bed of rice pilaf | 16.99

### Fried Chicken Tenderloins

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

## KIDS MENU

12 and under

All meals served with French fries 8.75

Fried Haddock (1)

1/4 lb. Fried Clams

Fettuccine Alfredo

Chicken Strips (3)

Fried Shrimp (5)

NOTIFY 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, 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 WINES

Robert Mondavi Woodbridge - Cabernet Sauvignon | Chardonnay  
 Merlot | White Zinfandel | Pinot Grigio  
 7.25 (glass) | 23.00 (bottle)



## WHITE WINES

**Pinot Gris, Kendall Jackson** - California  
 Ripe citrus, juicy pear, melon, peach and honey dew, bright and crisp

27.00  
 Bottle Only

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

7.75 | 24.00

**Riesling, Chateau Ste. Michelle** - Washington  
 Juicy peach, ripe pear, and melon with subtle mineral notes

8.75 | 26.00

**Chardonnay, Josh** - California  
 Aromas of apple pear, vanilla and butter

9.00 | 28.00

**Sauvignon Blanc, Josh** - California  
 Bright citrus and tropical fruit, with hints of dried herbs and a crisp, juicy finish

9.00 | 28.00



## RED WINES

**Malbec Trapiche Oak Cask** - Argentina  
 Aged plums, cherries, blackberries, vanilla, hint of truffle or cocoa

7.75 | 24.00

**Cabernet Sauvignon, Josh** - California  
 Flavors of blackberry, toasted hazelnut and cinnamon, complimented  
 by hints of vanilla and toasted oak

9.00 | 28.00

**Merlot, Robert Mondavi Woodbridge** - California  
 Vibrant flavors and silky tannins with berry, plum and spice

7.25 | 23.00

**Pinot Noir, Robert Mondavi Woodbridge** - California  
 Flavors of cherry and a hint of cocoa

7.50 | 24.00

**Reunite Lambrusco** - Italy  
 Bright ruby red color, has a soft and harmonious taste

7.75 | 24.00



# The Story of this Grand Property ...



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.

**THANK YOU FOR JOINING US!**

WE LOOK FORWARD TO SEEING YOU AGAIN.