

CHUMLEY'S RESTAURANT

STARTERS

Summer Thai Shrimp & Lobster Soup

Tender Shrimp and Lobster with
Steamed Vegetables in a Coconut Broth \$8

Crab Gazpacho

Lump Crab, Cucumber, Bell Peppers
Married Together in a Spiced Tomato Broth \$7

Seared Szechuan Tuna

Cellophane Noodles, Citrus Peanut Sauce,
Julienne Vegetables \$10

Jumbo Shrimp Cocktail

Lemon and Kelchner's Cocktail Sauce \$12

Seared Scallops

Mango Orange Lemon Grass Glaze & Baby Bok Choy \$11

Baby Arugula Salad

Fresh Strawberries, Mandarin Orange Segments,
Toasted Almonds, Shaved Red Onion,
Citrus Vinaigrette \$9

Classic Wedge Salad

Iceberg, Crumbled Roquefort Cheese,
Crispy Bacon, Plum Tomato, Candied Pecans \$9

Chumley's Romaine Salad

Heart of Romaine Lettuce, Home Made Asiago Crouton,
Caesar Dressing, Pecorino Romano Crisp \$8

Steamed Little Neck Clams

Chorizo Sausage, Toasted Almonds,
Saffron Orange Aioli \$13

Lobster and Crab Cobb Salad

Beef Steak Tomato, Avocado, Cucumber, Bacon, Egg, Arugula, Romaine, Roquefort Cheese, Cobb Salad Dressing \$14

FROM THE SEA

Jail Island Salmon

Radicchio & Pistachio Orzo Pilaf, Grilled Asparagus, Chili Aioli & Pineapple Salsa \$28



Alaskan Halibut

Pancetta Herb Orzo, Steamed Asparagus, Orange Fennel Glaze \$30

Chili Spiced Tuna

Black Bean & Corn Orzo Pilaf, Julienne Vegetables, Mint Lime Drizzle \$29

Grilled Swordfish

Baby Arugula, Mixed Summer Vegetables, Orecchiette Pasta tossed in Warm Honey Sherry Vinaigrette \$29

Maryland Crab Cake

Tomato Saffron Orzo, Grilled Asparagus Horseradish Remoulade \$30

Brazilian Lobster Tails

Penne Pasta, Asparagus Tips, Cherry Tomatoes, Lobster Vodka Sauce \$33

Mid Atlantic Seafood Basket

Steamed Atlantic Tuna, Jail Island Salmon, North Coast Clams, South African Lobster Tail served over Baby Bok Choy,
Baby Spinach, Julienne Vegetables, accompanied with Sweet Chili & Soy Ginger Sauces \$34

FROM THE GRILL

All steaks are served with Yukon Gold Whipped Potatoes & Asparagus with your choice of Sauce

12oz Delmonico Rib-Eye \$29

22oz Angus Porterhouse Steak \$38

8oz Filet Mignon \$34

12oz New York Sirloin Steak \$30

14oz Veal Porterhouse Steak \$32



Thai Barbecue Grilled Pork Chop

Grilled Sweet Potatoes, Sweet Chili Glazed Haricot Verts \$28

Curry Mango Chicken

Pineapple Fried Rice, Ginger Haricot Verts, Mango Chutney \$26

SAUCES

Chumley's Onion Beer
Roquefort Demi

Brandy Lobster Cream
Sweet Chili BBQ

Blue Cheese Butter
Horseradish Sauce

SIDES

\$6 each

Herbed Orzo Baked Potato Sautéed Mushrooms Seasonal Vegetables
Garlic Spinach Horseradish Whipped Potatoes Grilled Asparagus Haricot Verts

Entrée substitutions are available at \$2.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness