

Virginia originals



& CHESAPEAKE GRILL

At One Island In the Bay!

Appetizers

We feature locally caught seafood whenever possible

Oysters Rockefeller

Oysters on the half shell baked with spinach, bacon, Parmesan cheese and bread crumbs. \$9.

Five Jumbo Shrimp

Hand breaded and deep fried to a golden brown served with our own homemade cocktail sauce. \$7.

Crab Dip

Creamy hot crab dip served with our own homemade Old Bay Seasoned Potato Chips \$8.

Soups

all homemade, all fresh

Chesapeake Clam Chowder

Traditional creamy white clam chowder with celery & smoked bacon Cup \$5. • Bowl \$7.

She Crab Soup

Fresh local Chesapeake Bay she crab with a cream base & a touch of Sherry, Cup \$6 • Bowl \$8.

Soup of the Day

our freshly prepared soup or stew just right for the season! Cup \$4. • Bowl \$6.

"if you enjoy our soup, check our retail area for fresh soup to take home!"

Salads

freshly prepared utilizing local produce whenever possible.

Greek Salad

Fresh chopped romaine & iceberg lettuce, cucumbers, Kalamata olives, feta cheese, pepperoncinis with our traditional Greek dressing \$9.

Classic Caesar Salad

Fresh chopped romaine lettuce, crispy croutons & parmesan cheese, tossed in our home-made Caesar dressing \$7.

House Salad

Fresh chopped greens with tomatoes, cucumbers & red onions, and your choice of dressing \$5.

Seasonal Salad

Always fresh, always tasty created by our chef utilizing the freshest produce available from local farms \$9.

Dressings – Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, Greek Vinaigrette

Sides

Herb Roasted Red Potatoes

Boardwalk American Fries

Homemade Old Bay Potato Chips

Coleslaw

Potato Salad

Pasta Salad

Chef's Daily Vegetable Selection

Kids Menu

For kids 12 and under, please

Chicken Nuggets - \$5.

Grilled Cheese - \$5.

Jr. Hot dog - \$5.

Jr. Hamburger - \$5.

Popcorn Shrimp - \$6.

(above served with choice of sides)

Mac & Cheese - \$5.

Kids sides available

Boardwalk American Fries

Applesauce
Carrot Sticks

BEVERAGES: Coke fountain products, locally roasted coffee, Ask your server for our selection of beer and wine.

PLEASE NOTE: Eating raw or undercooked meats, eggs or shellfish may increase your risk of food borne illness.





Sandwiches

Served with a Kosher Pickle Spear and your choice of Boardwalk Fries, Potato Salad, Pasta Salad or Coleslaw.

Hickory Smoked Turkey – Whole turkey breast, smoked in house over hickory and hand carved. Served on a freshly baked baguette and warmed with havarti cheese, bacon and finished with cool cranberry mayo \$9.50

Virginia Barbecue – Pork shoulder, slowly smoked in house over hickory for over 13 hours. So tender it falls apart as we mix our homemade cider vinegar sauce in. We then we pile it high on a sesame seed bun. Served with homemade slaw \$8.00

Jumbo Lump Crab Cake – Made in house, this crab cake is all meat and a select number of seasonings. We grill this masterpiece and serve it on a grilled bun. \$11.00

Fried Flounder Sandwich – Cut in house from locally caught flounder, this hearty portion is then lightly breaded and served on a grilled bun with our homemade tartar sauce. \$10.00

Classic Burger – Half pound of the real thing grilled to temperature and served on a grilled bun with lettuce and tomato. Add cheese for additional \$0.50 and bacon for \$0.75 \$8.50

Tuna Burger – A hearty cut of tuna, from the heart of the loin, grilled to temperature and served with lettuce, tomato, & onion on a grilled bun. Add cheese for additional \$.050 and bacon for \$0.75 \$9.00

Smithfield Chicken Sandwich – Seasoned chicken breast, grilled and combined with a healthy slice of Edwards Country ham. Topped with Asagio cheese and our Dijon mayo. Served on a dusted Kaiser with your choice of side. \$8.50

Pressed Spinach Caprise Sandwich – Fresh Baby Spinach, Garden Fresh tomato and melted Mozzarella served on sourdough bread and finished with a touch of Basil Pesto and a drizzle of Balsamic Reduction \$7.50

Sliced Brisket -- Seasoned Beef Brisket smoked for hours, sliced and tossed with our own savory barbecue sauce and served on a Kaiser Roll. \$9.00

Fried Seafood Basket – we work with local watermen to get the freshest seafood around. Our Fried Seafood Baskets change based on what is available that day. All are served with our own homemade coleslaw and Boardwalk Fries. \$ Market Priced



Main Dishes

Fish and Chips Ale battered local catch with fresh cole slaw, tartar sauce and boardwalk fries \$13.00

Seafood Pasta Cioppino – A San Francisco favorite, made with local sea treasures. It could include Mussels, Baby Clams, Fish, Shrimp and Scallops simmered in a rich broth with white wine, garlic & tomatoes. Served over spaghetti with toasted Sourdough Bread \$18.00

Jumbo Lump Crab Cakes – Two Chesapeake Bay Crab Cakes with Dill Dijon creamy drizzle served with Herb Roasted Red Potatoes and the Daily Vegetable selection \$20.00

Stuffed Flounder – A thick cut of fresh Flounder stuffed with lightly seasoned Lump Crabmeat. Served with Herb Roasted Red Potatoes and the Daily Vegetable selection. \$21.00

Seafood Platter – A hearty portion of Crab Cake, Shrimp, Scallops, and Fish fried or grilled and served with our Herb Roasted Red Potatoes and the Daily Vegetable selection. \$24.00

Mixed Grill – The best of both worlds. Our Chef’s selection of the freshest ingredients with a creative touch. Served with Herb Roasted Red Potatoes and the Daily Vegetable selection. \$ Market Priced

One Island Steak Dinner – Our Flat Iron steak grilled to temperature and served with our Herb Roasted Potatoes and the Daily Vegetable selection. \$19.50

Take Barbecue, Crab Cakes and or Soup home with you or to your Vacation Destination. “take a part of Virginia to your Vacation destination or home”

Ask your server for today's Featured Desserts!



FIND US ON FACEBOOK—www.facebook.com/Virginia.Originals

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Breakfast Menu

& CHESAPEAKE GRILL

At One Island In the Bay!

Entrees

all homemade, all fresh

- Buttermilk Pancakes** A stack of buttermilk pancakes with bacon or country sausage and two eggs \$6.50
- Belgian Waffle** Fresh Hot off the iron \$4.50 Add fresh cut fruit \$2.25
- Dawn Patrol** 2 eggs any style with hickory smoked bacon or sausage links, breakfast potatoes or Grits with toast. \$5.95
- The Chesapeake** Three eggs, any style with hickory smoked bacon or maple sausage links, breakfast potatoes and toast \$6.95
- Breakfast Burrito** Scrambled eggs, our breakfast potatoes, bacon, salsa and cheese, wrapped in a grilled flour tortilla \$7.75
- Beef Brisket Hash** Homemade beef brisket hash, served with two eggs, breakfast potatoes and toast. \$8.75
- French Toast** \$?
- Country Ham Steak Breakfast** Two eggs, served with a grilled slab of country ham and breakfast potatoes \$8.25
- Breakfast Burger** ¼ pound burger, lettuce, tomato, and onion, topped with an egg \$5.50

Omelets

are served with hash browns and toast

- Spinach & Feta Cheese Omelet** Egg omelet filled with spinach, feta cheese and onions \$8.50
- Western Omelet** Diced ham, peppers, red onions & cheddar cheese \$7.75
- The Works Omelet** Green peppers, bacon, ham, tomatoes, mushrooms with American, Swiss and Cheddar cheeses \$8.25
- Grilled Vegetable Omelet** \$8.25
- Ham & Cheese Omelet** \$7.50
- Cheese Omelet** \$6.25

Breakfast Sandwiches

- Country Ham & Egg Biscuit** Grilled Edwards ham and an egg served on a warmed buttered biscuit \$4.75
- Hickory Smoked Bacon & Egg Sandwich** Crispy bacon, egg and melted cheese sandwich \$4.00
- Egg and Sausage Sandwich** Sausage, egg, & melted cheese sandwich \$4.00
- Biscuits and Gravy** \$6.00
- Misc** Egg Beaters are 0.50

A la carte

- Bacon Side**
- Sausage Side**
- Sausage Patty Side**
- Breakfast Potatoes**
- Grits**
- Cheese Grits**
- Short Stack of Pancakes**
- Toast**
- Biscuit**
- English Muffin**



BEVERAGES:
Coke fountain products,
fresh brewed iced tea,
locally roasted coffee,

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