



# Peakij's

ROOFTOP  
RESTAURANT & BAR



## APPETIZERS

### POTATO SKINS

stuffed with bacon and cheddar cheese 7.99

### SEAFOOD SKINS

stuffed with crab, shrimp and a blend of cheeses 12.99

### SMITH ISLAND CRAB DIP

packed with crab meat 9.99

### STEAMED CLAMS

steamed with garlic and butter, sprinkled with parmesan cheese 8.99

### CRAB IMPERIAL STUFFED MUSHROOM CAPS

topped with white cheddar 12.99

### OLD BAY STEAMED SHRIMP

½ lb. 8.99

### TRADITIONAL WINGS

Old Bay, honey bbq, buffalo, garlic parmesan 8.99

### SPICY JERK CHICKEN

straight out of Negril served with homemade honey mustard 7.99

### LOADED CRABBY FRIES

topped with crab dip and cheddar cheese 9.99

### MOZZARELLA STICKS

served with marinara 7.99

## SOUPS & SALADS

Add crab or shrimp for 2.99



### CRAB BISQUE

over 1 million sold! You have to try it 6.99

### FRENCH ONION 5.99

### MARYLAND CRAB SOUP

tomato based soup filled with vegetables, crab meat and spices 6.99

### BLEU CHEESE PORTABELLA

walnuts, bleu cheese, portabella mushrooms, cherry tomatoes, cucumbers, onion 10.99

### BLACKENED TILAPIA CAESAR

Cajun blackened tilapia 11.99

### CHICKEN CAESAR

marinated chicken breast over crisp romaine lettuce served with a homemade Caesar dressing 10.99

### LARGE CAESAR SALAD 7.99

Side Caesar Salad 2.99

### LARGE HOUSE SALAD 7.99

Side House Salad 2.99



**20% gratuity added to tables of 6 or more**

The consumption of raw or undercooked food such as eggs, shellfish and/or meats can greatly increase your chance of contracting a foodborne illness

Each Entrée is accompanied by two sides:  
FRESH BROCCOLI, FRESH ZUCCHINI AND SQUASH,  
BAKED POTATO (LOAD IT WITH BACON AND CHEDDAR FOR 0.99), FRENCH FRIES,  
CHUNKY APPLESAUCE, GARLIC MASHED POTATOES,  
SIDE GARDEN OR CAESAR SALAD (ADD SHRIMP OR CRAB FOR 2.99)

## PRIME RIB

**SLOW ROASTED, SEASONED TO PERFECTION - THE BEST AT THE BEACH!**

The Prince 10 oz. 19.99 • The Queen 12 oz. 21.99

The King 16 oz. 23.99 • The Castle 28 oz. 33.99



## CHICKEN & STEAKS

### FILET MIGNON

tender, juicy and seasoned filet with sautéed mushrooms and onions 28.99

### FIRE GRILLED RIBEYE

handcut charbroiled juicy ribeye  
10 oz. 19.99 14 oz. 22.99

### SMOTHERED SIRLOIN

with sautéed green peppers and onions 17.99

### CHICKEN CHESAPEAKE

chicken breast topped with crab dip, bacon and provolone cheese 16.99

### THREE CHEESE CHICKEN ALFREDO

grilled chicken breast tossed in homemade alfredo sauce over fettuccine  
topped with three melted cheeses 16.99

### CHICKEN PORTABELLA OVER FETTUCCINE

with portabella mushrooms, grape tomatoes and a tangy marinara 16.99

### 4 PIECE FRIED CHICKEN

hand breaded cooked to order southern style fried chicken 12.99  
*our famous chicken is cooked to order so please allow 20 minutes cooking time*

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**BAKED POTATO (LOAD IT WITH BACON AND CHEDDAR FOR 0.99), FRENCH FRIES,**  
**CHUNKY APPLESAUCE, GARLIC MASHED POTATOES,**  
**SIDE GARDEN OR CAESAR SALAD (ADD SHRIMP OR CRAB FOR 2.99)**

## SEAFOOD

### SMITH ISLAND CRAB CAKE

an Eastern Shore Original Recipe packed with crab meat (1) 17.99 (2) 25.99

### PECAN ENCRUSTED TILAPIA

fresh tilapia seasoned with crushed pecans  
18.99

### BLACKENED SALMON

cajun blackened 19.99

### CRAB PARMESAN STUFFED SHRIMP

crab imperial shrimp sprinkled with parmesan cheese 21.99

### STUFFED PORTABELLA

portabella mushroom stuffed with crab imperial topped with béarnaise sauce 23.99

### SPICY SEAFOOD MARINARA

fresh shrimp and local crab meat, tossed in a spicy marinara sauce 20.99

### BAKED CRAB IMPERIAL

just a local classic baked and topped with melted white cheddar 22.99

### BROILED SEAFOOD FEAST

crab cake, lobster tail, scallops, shrimp - market

### CRAB IMPERIAL STUFFED TWIN LOBSTER TAILS

two cold water lobster tails stuffed with crab imperial topped with a creamy seafood sauce  
28.99

### FRIED SHRIMP

6 hand breaded and deep fried 16.99

### COCONUT SHRIMP

6 hand breaded and deep fried served with a mandarin orange ginger sauce 16.99

### JUMBO STEAMED SHRIMP

1/2 lb. large shrimp perfectly seasoned with Old Bay 17.99

### SINGLE FRIED OYSTERS

fresh local hand breaded 18.99

### CRAB IMPERIAL STUFFED TILAPIA

topped with a creamy seafood sauce 24.99

### BROILED SCALLOPS

large scallops broiled 23.99

### FRIED SCALLOPS

large sea scallops hand breaded and deep fried  
23.99

## COMBOS

### PRIME RIB AND CRAB CAKE

slow roasted prime rib served with our classic Smith Island crab cake 23.99

### PRIME RIB AND LOBSTER TAIL

our famous prime rib and a cold water lobster tail 27.99

### GRILLED SALMON AND 2 STUFFED SHRIMP

23.99

### RIBEYE AND LOBSTER TAIL

hand cut seasoned ribeye with a cold water lobster tail 27.99

### FRIED OYSTERS AND CHICKEN SALAD

16.99

### GRILLED CHICKEN AND FRIED SHRIMP

16.99

### FILET MIGNON AND CRAB IMPERIAL

tender juicy filet mignon served with baked crab imperial 35.99

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