

Chess n' Checkers Crab & Steakhouse

Dinner Menu

⇒ Entrées for Lords and Ladies ⇒

All entrées are served with house potatoes & our fresh steamed vegetables (pasta entrées excluded). Add coleslaw, house cucumber salad or applesauce for 1.99. Add a mini chopped salad or side Caesar salad for 3.99. Plate charge for sharing dinner entrées 2.00.

Just Steaks

Belgian Crown*

Filet mignon topped with crab cake, cheddar cheese, bacon 29.00

New York Strip Steak*

Grilled, brandy peppercorn cream sauce 27.00

Flat Iron Steak*

House marinated for extra flavor, Yeungling molasses BBQ sauce, caramelized onions, mushrooms 19.99

Steak Frites*

Sliced Flat Iron steak over garlic parmesan fries, rich brown sauce, topped with onion rings 21.99

Ribeye Steak*

Grilled, chipotle butter sauce 32.00

Filet Mignon*

Filet mignon, grilled to perfection 24.00

Pepper Crusted Filet Mignon*

Wrapped in Bacon 25.00

Filet Mignon Crowned with Lobster Meat*

Butter sauce 29.00

Steak Madeira*

Filet mignon, House Madeira sauce 25.00

Beef Tip Medallions*

Tender medallions of filet mignon, Madeira sauce, tomatoes, mushrooms, onions 22.00

Comfort Food Pies & Pasta

Meat Pie

Feature recipe, steak meat, potatoes, onions, celery, carrots, baked in a flaky pie crust, gravy 16.99

Chicken Pot Pie

House recipe baked with puff pastry 16.99

Seafood Pot Pie

Shrimp, scallops, lobster, vegetables in a delicate seafood sauce, puff pastry 19.99

Crab Mac & Cheese

Penne pasta tossed with our lump crab and cheese sauce 22.00

Lobster Mac & Cheese

22.00

Pasta Your Way

Alfredo, Cajun Alfredo,
Marinara, Basil Pesto

Plain 16.99


Add Chicken~21.00

Add Shrimp~24.00

Penne Pasta or Gluten Free Fettuccini

Pier 1801 Seafood Specialties

Crab Cake

Our famous recipe, jumbo lump crabmeat 19.99
Double Crab Cake 38.00 
Add 3 Coconut Shrimp 4.00

Fish n' Chips

Beer battered deep fried flaky cod, house fries, cole slaw 16.99

Camelot's Catch

Grilled shrimp stuffed with our famous jumbo lump crab cake 23.00

Grilled Sockeye Salmon

Grilled salmon, plain or with daily feature glaze 21.00

Ahi Tuna

Sesame crusted, soy sauce, wasabi mayonnaisse 21.00

Mahi Mahi

Grilled, lemon butter caper sauce 23.00

Swordfish Steak

Grilled, arugula, citrus basil pesto sauce 24.00

Argentine Scallops and Shrimp

Thai Chili cream sauce, green onions, fettucini 23.00

⇒ Chicken, Ribs, ⇒ Pork

Rook's Ribs

Slow roasted, baby back pork ribs

Half Rack 18.50 Full Rack 25.00

Bacon Wrapped Pork Tenderloin Filet

Apricot bourbon sauce 16.99

Chicken Seaside

Chicken breast, house crab mix with spinach, Monterey jack, cheddar cheese, garlic butter sauce 24.99

Fingers and Fries

Country style, extra crispy breaded chicken tenders and house fresh cut fries 15.99

⇒ Savory ⇒ Combinations

Fisherman's Feast

House breaded calamari, coconut shrimp, crab cake 29.99

Gulf Coast Combination

Pan seared garlic butter shrimp, house crab cake 29.99

Cake and Steak *

Famous crab cake & filet mignon 29.99

Louisiana Saturday Knight*

Blackened filet mignon, blackened chicken breast, Cajun seasonings, side hot sauce, bacon 29.99

Surf and Turf *

Lobster tail & filet mignon Market Price

* RARE - cool red center: MEDIUM RARE - warm red center: MEDIUM - warm pink center:
MEDIUM WELL - hot pink center almost gone: WELL DONE - hot & brown throughout.

These menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness

Our Menu is prepared from scratch in house by our chefs. Thank you for your patience.