



MENU

EST. 1984

SNACKS & STARTERS

SPICED LAMB MEATBALLS & HUMMUS

grilled pita, greek village salad, olive oil, sumac | 12
without meatballs: | 8 v

CRAB DEVILED EGGS

fresh jumbo lump crab | 13
without crab: buffalo sauce, chicken cracklings | 8

SMOKED SALMON

spence smoked salmon, herb cream cheese, capers, onion, hard egg, dill, sourdough toast | 16

COCONUT SHRIMP

coconut breaded & fried, thai sauce | 14

PETITE CRAB CAKES

lemon aioli | 25

BURRATA

charred cherry tomatoes, citrus, pepitas, mixed greens, basil, evoo, balsamic glaze, crostini | 16

PUB WINGS

house buffalo, old bay, or gold fever, bleu cheese, or ranch | 16

GRILLED OCTOPUS

salsa verde, olive oil, grilled lemon | 20 *gf*

FRIED CALAMARI

cherry peppers, thai or marinara, grilled lemon, basil | 18

CHESAPEAKE CRAB DIP

lump crab, white cheddar, french baguette | 19

GREENER THINGS

APPLE & WALNUT

gala apples, candied walnuts, bleu cheese, mixed greens, champagne vinaigrette | 15

CAESAR

grana padano, herb croutons, creamy garlic-parm dressing full | 13 half | 8

THE CHOPHOUSE WEDGE

bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 31
w/o steak full | 13 half | 9

GREEK

feta, kalamata, bell pepper, cucumber, tomato, pepperoncini, onion, house dressing full | 13 half | 8

PROTEIN ADD-ONS

bavette steak | 16 chicken breast | 8 salmon | 14 seared tuna | 12 chesapeake rockfish | mkt u-15 shrimp | 12 jumbo lump crab | mkt

SANDWICHES

Sandwiches served with house kettle chips & pickle. Upgrade to bistro fries for \$2 or truffle-parm fries for \$4.

LOBSTAH' ROLL

hot tail, knuckle, & claw meat, split-top roll, beurre monté | 37

MEDITERRANEAN WRAP

hummus, cucumber, roasted red peppers, onion, olives, sprouts, romaine, tzatziki | 12 v

SEAFOOD CLUB

crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 25

LAUREN'S DELI

sliced house roasted turkey breast, cole slaw, avocado, pepper jack, basil mayo, pumpnickel raisin bread | 15

CALIFORNIA TURKEY

BURGER tomato, avocado, provolone, sprouts, red onion, special sauce, sweet potato fries | 14

CLASSIC BURGER

brisket & short rib blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun, bistro fries | 16

GOOD OL' CHICKEN SALAD

all white meat, bibb lettuce, tomato, grilled sourdough | 14

SHRIMP SALAD

dellis family recipe, lettuce, tomato, choice of bread | 16

THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-q, onions, brioche bun | 16

BALTIMORE HOT CHICKEN

crispy fried chicken breast, shredded lettuce, calabrian hot honey, house b&b pickles, brioche bun | 17

YELLOWFIN TUNA

POWERHOUSE rare seared tuna, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 18

REUBEN

house cured corned beef, braised sauerkraut, swiss, 1k island, country rye | 14

AWARD-WINNING CRABCAKES

Our family recipe has not changed for four generations using the finest jumbo lump. Crab cake platters are served with lemon aioli, bistro fries & coleslaw. Sandwiches are served with house kettle chips & pickle.

SANDWICH 26 | SINGLE (5.5OZ) PLATTER 29 | DOUBLE PLATTER | 56

ROCKFISH NICHOLAS

pan-seared chesapeake rockfish, jumbo lump crab, jasmine rice, lemon buerre blanc, crispy leeks | 37

CAST IRON

PERUVIAN CHICKEN
24-hour marinade, pickled onion, scallion rice, stewed beans, aji verde, aji amarillo | 26

DELLIS

FAMILY FAVORITES

STOUT BRAISED SHORT RIB

slow cooked in a rich stock flavored with thyme & rosemary, mashed potatoes, crispy onion, guinness reduction | 38

TUNA BOWL

sushi grade tuna, jasmine rice, cucumber, pickled onion, avocado, benne seed, scallions, spicy mayo, soy-ginger vinaigrette | 26

CHICKEN FRANCAISE

lightly fried chicken breast, lemon-butter & white wine, capers, parsley, bucatini | 25

MICHAEL'S CHOPHOUSE

Our USDA Prime grade steaks come from Creekstone Farms in Arkansas City, KS. Seasoned with our signature blend, and served with herb butter.

STEAK & CAKE

7 oz. filet mignon & single crab cake | 75

NY STRIP 12 OZ. - 50

FILET MIGNON 7 OZ. - 55

BAVETTE 7 OZ. - 26

HALF RACK & CRAB CAKE

half rack of ribs & single crab cake, coleslaw, fries | 45

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared basted with butter & herbs | 80

BBQ BABY BACK RIBS

full rack, house seasoned & slow roasted, coleslaw, fries | 32

CAULIFLOWER STEAK

romesco, salsa verde, tomatoes, garlic, mashed potatoes | 25 v

MARKET CATCH

SALMON - 24

ICELANDIC COD - 22

CHESAPEAKE ROCKFISH - MKT

DAILY SELECTION - MKT

Cooked to your liking either seared, broiled, grilled or blackened. Served with two classic sides.

SALSA VERDE | 2 v, gf
pairs with fish or steak

LEMON BEURRE BLANC | 3 v, gf

RAW BAR & STEAMERS

TUNA TARTARE

yellowfin tuna, avocado, cucumber, scallion, alfalfa, soy-ginger vinaigrette, sriracha aioli, fried tortillas | 22

OYSTERS ON THE 1/2 SHELL

cucumber mignonette, peach-habanero hot sauce, cocktail, horseradish & lemon | *gf*

MOULES FRITES

p.e.i. mussels, beer broth, malt vinegar, bistro fries, lemon aioli, parsley | 17

SHRIMP COCKTAIL

u-15 gulf shrimp, cocktail & lemon | 17 *gf*

Chincoteague Salts (VA) | 2.5 each

Chef Selection (PEI) | 3 each

STEAMED SHRIMP

u-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2lb) 16 | (1lb) 29 *gf*

HOOK & HARBOR

SEAFOOD CIOPPINO

mussels, u-15 shrimp, chef selected fish, fennel, garlic bread, tomato sauce, onion, garlic | 36

CRAB IMPERIAL

jumbo lump crab, imperial topping, sautéed spinach | 32

FISH & CHIPS

boh-battered cod, caper tartar, house b&b pickles, grilled lemon | 25

ATLANTIC SALMON

broiled salmon, lemon butter, corn succotash, mashed potatoes | 26

SHRIMP & GRITS

u-15 shrimp, anson mills grits, jalapeño bacon, pepper jack & cheddar, grilled corn & green tomato succotash | 27 *gf*

STUFFED SHRIMP

u-15 gulf shrimp stuffed with crab imperial, sautéed spinach | 37

PIZZA

PEPPERONI CLASSIC

house made thin crust dough, san marzano tomato sauce, mozzarella, white cheddar, romano-parm blend | 15

THREE CHEESE

house made thin crust dough, marinara, mozzarella, white cheddar, pecorino romano | 13 v

À LA CARTE

extra dressing | .75

extra bread | 1.5

stuffed w/ crab imperial | 16

PLATTERS

salad platters include deviled eggs, coleslaw, tomato & cucumber

SHRIMP SALAD | 17 *gf* CHICKEN SALAD | 15.5

SHRIMP & CHICKEN DUO | 16.5 *gf*

HOT TURKEY

pulled house roasted turkey, open-faced on white bread, gravy & cranberry, bistro fries or mashed potatoes | 15

SOUP

Maryland Crab cup | 7 bowl | 9

Cream of Crab cup | 10 bowl | 12

Split Level cup | 9 bowl | 11

Tomato Bisque cup | 6 bowl | 8

ADD ONS

FRIED BRUSSELS gold fever, bleu cheese dressing & bleu cheese crumbles, scallion | 11 v

ANSON MILLS GRITS old fashioned yellow grits, pepper jack & cheddar, herb butter, chives | 9 v, *gf*

corn succotash | 7 v, *gf*

coleslaw | 4 v, *gf*

bistro fries | 4 v

truffle fries | 9 v

CLASSIC SIDES

sweet potato fries | 5 v

mashed potatoes | 5 v, *gf*

sautéed spinach | 4 v, *gf*

green beans | 4 v, *gf*

An upcharge of \$2 will be applied for side substitutions.

v: vegetarian | *gf*: gluten free | Ask your server about other menu items that can be prepared gluten free.



LIBATIONS

SPECIALTY COCKTAILS

SLOEBURN sipsmith sloe gin, cherry-pepper syrup, lemon juice, egg white | 12

GLASS OF RAIN hangar one vodka, pimm's, lamarca prosecco, simple syrup, lime juice, lemon juice, strawberry, cucumber, club soda | 14

GOLD'N DELICIOUS loveton farms distillery apple pie rum, giffard banane du brésil, cinnamon syrup, apple cider, ginger beer | 13

VINCENT BLACK LIGHTNING pendleton 1910 rye, amaro montenegro, homemade cola syrup, angostura bitters, lemon zest | 13

I REMEMBER YOU creyente mescal, cointreau, luxardo cherry syrup, lime juice, tobasco, east imperial grapefruit soda | 13

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, lime juice, simple syrup | 13

MANHATTAN whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 14

SIGNATURE OLD-FASHIONED tin cup whiskey, luxardo liquor, simple syrup, solerno blood orange liquor, angostura bitters | 12

PUMPKIN OLD-FASHIONED smooth ambler contradiction bourbon, cointreau, pumpkin butter, cinnamon syrup, orange bitters | 13

LOG CABIN OLD-FASHIONED bulleit bourbon, laird's apple jack, maple syrup, orange bitters, black walnut bitters | 13

LAUREN'S FAVORITE ESPRESSOTINI fresh brewed cold espresso, van gogh espresso vodka, chocolate liqueur, baileys's, creme de cacao, half & half cream | 13

SUPER FILTHY MARTINI hangar one vodka, carpano antica sweet vermouth wash, olive juice, bleu cheese | 13

MOCKTAILS

LYCHEE MIST lychee puree, ginger syrup, fresh lime, club soda | 9

TICKLED PINK fresh grapefruit, fresh lime, elderflower tonic, club soda, rosemary | 9

JALAPEÑO GINGER SPRITZ fresh lime, ginger beer, club soda, jalapeño | 9

JOSE'S COLLINS cucumber, fresh lemon, simple syrup, club soda | 9

HAPPY HOUR

3-6 PM MON - FRI (BAR ONLY)

\$7 PROSECCO

\$7 SPARKLING ROSE

\$7 MOSCOW MULES

\$7 MARYLAND MULES

\$4 ASSORTED SELTZERS

\$4 MARYLAND BEERS

\$2.50 BUD LIGHT, BUD, COORS LIGHT, MILLER LIGHT

\$1 OFF ALL WINES BY THE GLASS

\$1 OFF HOUSE LIQUORS

WINES BY THE GLASS

WHITES

Broadbent Vinho Verde, Portugal | 10

Voga Pinot Grigio, Italy | 11

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 10

Boordy Riesling, MD | 11

The Little Sheep Sauvignon Blanc, NZ | 11

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 14

SPARKLING

Freixenet Carta Nevada Brut, Spain | 8

La Marca Prosecco, Italy | 9

La Marca Prosecco Rosé, Italy | 9

Sofia Coppola Blanc de Blanc, CA | 10

REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, Oregon | 11

Meomi Pinot Noir, CA | 12

Tres Buhis Tempranillo, Spain | 9

Noble Vine 181 Merlot, Monterey, CA | 10

Velvet Devil Merlot, WA | 10

Penfolds Max's Shiraz-Cab, Australia | 11

Terre di BòBarolo, Italy | 15

Kadabra Malbec, Argentina | 10

Antigal Uno 1 Malbec, Argentina | 12

Josh Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 10

ROSÉ

Villa Viva Cotes de Thau, France | 10

Whispering Angel, France | 15

CRUSHES & MULES

ORANGE CRUSH fresh orange juice, three olives orange vodka, triple sec, club soda | 10

GRAPEFRUIT CRUSH fresh grapefruit juice, western sun ruby red vodka, st. germaine, club soda | 10

MARYLAND MULE sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 12

MOSCOW MULE tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 11

DRAFT BEER ON TAP

Guinness Draught | 7.5

Sierra Nevada Hazy Little Thing IPA | 7

Heavy Seas Loose Cannon IPA | 7

Blue Point Toasted Lager | 7

Evolution Lot No. 3 IPA | 6.5

Union Duckpin Pale Ale | 6.5

Union Mountain Girl Hefeweizen | 6.5

Pacifico Cerveza | 6.5

Austin Pineapple Cider | 7

Allagash White | 7

Stella Artois | 8.5

National Bohemian | 5

Hoop Tea Original | 5

NON-ALCOHOLIC BEVERAGES

Fiji Water small 500ml | 3.5 large 1L | 6

San Pellegrino medium 500ml | 6

coffee | 3.75

cappuccino | 4.5

espresso | 3.5

hot tea | 3.5

fevertree elderflower tonic | 4

east imperial grapefruit soda | 4

maine root ginger beer | 4

assorted juices | 3.75

milk or chocolate milk | 3.5

coke products | 3.75

iced tea | 3.75

heineken 0.0 | 4.5

odoul's | 3.75

red bull, reg or sugarfree | 5