

COCKTAILS & CRUSHES

APEROL SPRITZ

aperol, prosecco, soda | 11

POME PALOMA

dobel diamante tequila, pama liqueur, lemon, agave, mint, ginger beer | 11

CHESAPEAKE BLOODY MARY

crab, shrimp, bacon, celery, olives | 17

FRESCO BLOODY MARIA

21 Seeds Jalapeno Cucumber Tequila | 13

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

GRAPEFRUIT CRUSH

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

NITRO COLD BREW ESPRESSOTINI

griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon | 12

STARTERS

BACON TRIFECTA

smorgasbord of applewood, jalapeño & maple sesame bacon | 10

YOGURT PARFAIT

greek yogurt layered with seasonal & fresh fruits, house-made granola & honey | 8

PUB WINGS

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

HULK SMASH

6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough | 19

RAW BAR & FISH

OYSTERS ON THE 1/2 SHELL

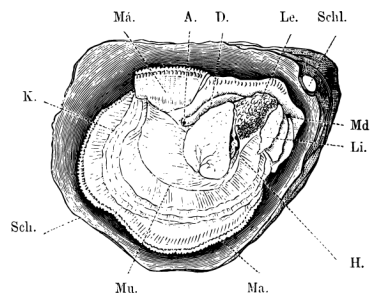
accompanied by cucumber mignonette, cocktail, horseradish & lemon | *gf*

Chincoteague Salts (NY, CT) | 2.5 each

Chef Selection (PEI) | 3 each

STEAMED SHRIMP

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



Consuming raw or undercooked foods may increase your chances of foodborne illness.

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 22

SHRIMP COCKTAIL

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

MOULES FRITES

P.E.I. mussels, beer broth, malt vinegar powder, bistro fries, lemon aioli, parsley | 17

SOUTH OF THIS BORDER

SHRIMP & GRITS

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

CHICKEN & WAFFLES

corn flake-cruste chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

STEAK & EGGS

Our USDA Prime steaks come from Creekstone Farms in Arkansas City, KS. They are seasoned with our secret blend & served with herb butter, 2 eggs your way, & homefries.

12oz. Prime NY Strip | 50

7oz. Prime Filet Mignon | 55

7oz. Prime Bavette Steak | 26

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared, herb garlic butter, served steak & eggs style | 80

CARB-LOADING

CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marsh-mallow cream, choice of meat | 12

PANCAKES

Blueberry:

fresh blueberries, powdered sugar | 12 *v*

OG:

double-stack, butter & maple syrup | 9 *v*

Toppings

chocolate chips • strawberries • nutella berry compote | 1.50

NEW YORKER

house-cured corned beef, braised sauerkraut, swiss, 1k island, bistro fries, sunny egg, caraway seeds | 14

BREAKFAST CLASSICS

served with homefries

CRAB CAKE BENNY

petite crab cakes, poached eggs, english muffin, old bay hollandaise | 28

CLASSIC BENNY

canadian bacon, poached eggs, english muffin, hollandaise | 15

THE HUNGRY MAN

2 eggs your way, choice of meat & choice of bread | 14

BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, two sunny eggs | 15

GET HIM TO THE GREEK OMELETTE

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 14

SIDES

BREADS | 2

everything bagel
english muffin
buttermilk biscuit

OTHERS

white 2 eggs your way | 3 *gf*
rye homefries | 4 *v*
sourdough bistro fries | 4 *v*

MEATS | 5 *gf*

belgian waffle | 5
single pancake | 5
anson mills grits | 6 *gf*
breakfast sausage jalapeño bacon
turkey sausage applewood bacon

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

A 20% gratuity will be applied to parties of 8 or more.

GREENER THINGS

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

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 *gf*
w/o steak full | 13
half | 9

APPLE & WALNUT SALAD gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 14

PROTEIN ADD-ONS

bavette steak | 19
chicken breast | 8
salmon | 14
seared tuna | 12
u-15 shrimp | 12
chesapeake rockfish | mkt
jumbo lump crab | mkt

SANDWICHES

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

EGG SAMMY your choice of meat, egg, cheese on choice of bread | 13

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

SMOKED BRISKET 12-hour brisket, crispy onions, house b&b pickles, bourbon bbq, brioche bun | 17

CRAB CAKE jumbo lump crab cake, lettuce, tomato, brioche roll | 26

GOLDILOX spence salmon, whipped herb cream cheese, capers, onion, dill, hard egg, everything bagel | 16

YELLOWFIN TUNA power-house sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 18

GOOD OL' CHICKEN SALAD all white meat, bibb lettuce, tomato, sourdough | 15

LAUREN'S DELI sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpnickel-raisin bread | 15

CLASSIC BURGER custom burger blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 16

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

add fried egg | 1.5
add guacamole | 3

SOUPS

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



