



MENU

SNACKS & STARTERS

SPICED LAMB MEATBALLS & HUMMUS grilled pita, greek village salad, olive oil, sumac | 14 *without meatballs* | 10 *v*

CRAB DEVEILED 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 | 17

PETITE CRAB CAKES lemon aioli | 26

FRIED GREEN TOMATOES grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 21 *without crab* | 14 *v*

BURRATA marinated cherry tomatoes, romesco, pepitas, extra virgin olive oil, balsamic reduction, crostini | 17

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

COCONUT SHRIMP coconut breaded & fried, thai sauce | 17

CHESAPEAKE CRAB DIP lump crab, white cheddar, french baguette | 19

GREENER THINGS

ARUGULA FARRO baby arugula, sliced green beans, farro, goat cheese, walnuts, cherry tomatoes, honey herb vinaigrette | 18

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

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

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

PROTEIN ADD-ONS

bavette steak | 20 chicken breast | 9 seared tuna | 14 chesapeake rockfish | mkt u-15 shrimp | 14 jumbo lump crab | mkt

SANDWICHES

Sandwiches served with house kettle chips & pickle. Upgrade to bistro fries for \$2 or truffle-parm fries for \$5.

LOBSTAH' ROLL hot tail, knuckle, & claw meat, split-top roll, beurre mont   | 38

MEDITERRANEAN WRAP hummus, cucumber, roasted red peppers, onion, olives, sprouts, romaine, tzatziki | 13 *v*

SEAFOOD CLUB crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 26

LAUREN'S DELI house roasted turkey breast, cole slaw, avocado, pepper jack, basil mayo, choice of bread | 15

CALIFORNIA TURKEY BURGER tomato, avocado, provolone, sprouts, red onion, special sauce, sweet potato fries | 15

CLASSIC BURGER brisket & short rib blend, applewood bacon, american, iceberg, tomato, pickles, raw onion, secret sauce, brioche bun, bistro fries | 17

CAPRESE CHICKEN grilled chicken, basil pesto, tomato, mozzarella, balsamic glaze, ciabatta | 17

SMOKED BRISKET 12-hour brisket, crispy onions, house b&b pickles, bourbon bbq, brioche bun | 18

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

BALTIMORE HOT CHICKEN crispy fried chicken breast, shredded lettuce, calabrian hot honey, house b&b pickles, brioche bun | 18

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

GOOD OL' CHICKEN SALAD all white meat, bibb lettuce, tomato, grilled sourdough | 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 27 | SINGLE (5.5OZ) PLATTER 30 | DOUBLE PLATTER 58

DELLIS

FAMILY FAVORITES

ROCKFISH NICHOLAS pan-seared chesapeake rockfish, jumbo lump crab, jasmine rice, lemon buerre blanc, crispy leeks | 38

CAST IRON PERUVIAN CHICKEN 24-hour marinade, pickled onion, scallion rice, stewed beans, aji verde, aji amarillo| 27

BRAISED SHORT RIB slow cooked beef short rib, roasted vegetable au jus, creamy parmesan grits, sauteed spinach, crispy parmesan breadcrumbs | 45

SMOKED BRISKET PLATE signature 12-hr brisket, bourbon bbq, homemade pepper relish, mashed poatoes & green beans | 35

TUNA BOWL sushi grade tuna, jasmine rice, cucumber, pickled onion, avocado, benne seed, scallions, spicy mayo, soy-ginger vinaigrette| 28

CHICKEN FRANCAISE lightly fried chicken breast, lemon-butter & white wine pan sauce, capers, parsley, bucatini pasta | 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 | 79

NY STRIP 12 OZ. - 52
FILET MIGNON 7 OZ. - 58
BAVETTE 7 OZ. - 28

BBQ BABY BACK RIBS full rack, house seasoned & slow roasted, coleslaw, fries | 33

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

CAULIFLOWER STEAK romesco, salsa verde, tomatoes, garlic, mashed potatoes | 27 *v*

MARKET CATCH

SALMON - 26 **ICELANDIC COD - 24**
CHESAPEAKE ROCKFISH - MKT
DAILY SELECTION - MKT

Cooked to your liking: seared, broiled, grilled or blackened. Served with green beans & jasmine rice

SALSA VERDE | 3 *v, gf*
pairs with fish or steak
LEMON BEURRE BLANC | 3 *v, gf*

TUNA TARTARE

raw tuna, avocado, cucumber, scallion, soy-ginger vinaigrette, sriracha aioli, fried tortillas | 24

SHRIMP COCKTAIL

u-10 gulf shrimp, cocktail & lemon | 18 *gf*

RAW BAR & STEAMERS

OYSTERS ON THE 1/2 SHELL

cucumber mignonette, cocktail sauce, horseradish & lemon | *gf*

Blue Points (Long Island NY/CT) | 2.5 each
Skinny Dippers (Chesapeake MD) | 2.5 each

HOOK & HARBOR

LOBSTER & FRIED ZUCCHINI

butter poached knuckle & claw meat, crispy zucchini, herb beurre blanc, mixed greens with lemon dijon vinaigrette| 32

STUFFED SHRIMP

u-10 gulf shrimp stuffed with crab imperial, saut  ed spinach | 38

FRIED COD SANDWICH

natty boh-battered cod, caper tartar, house b&b pickles, lettuce & tomato, brioche bun, bistro fries | 22

SHRIMP & GRITS

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

CRAB IMPERIAL

jumbo lump crab, imperial topping, saut  ed spinach | 35

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*

   LA CARTE

extra dressing | .75
extra bread | 1.5
stuffed w/ crab imperial| 16

ADD ONS

FRIED BRUSSELS gold fever, bleu cheese dressing & bleu cheese crumbles, scallion | 12 *v*

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

SOUP

corn succotash | 7 *v, gf*
coleslaw | 4 *v, gf*
bistro fries | 4 *v*
truffle fries | 9 *v*

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

PLATTERS

salad platters include deviled eggs, coleslaw, tomato & cucumber

SHRIMP SALAD | 17 *gf* **CHICKEN SALAD | 15.5 *gf***
SHRIMP & CHICKEN DUO | 20 *gf*

HOT TURKEY

pulled house roasted turkey, open-faced on white bread, gravy & cranberry , bistro fries or mashed potatoes| 16

Maryland Crab cup | 8 bowl | 10
Cream of Crab cup | 10 bowl | 12
Split Level cup | 9 bowl | 11
Chicken Noodle cup | 6 bowl | 8

SIDES

sweet potato fries | 5 *v*
mashed potatoes | 5 *v, gf*
saut  ed spinach | 4 *v, gf*
green beans | 4 *v, gf*

An upcharge of \$5 will be to substitute with truffle fries.

v: vegetarian | **gf:** gluten free | Please inform your server of any allergy or dietary information.

A 20% gratuity will be applied to parties of 8 or more and any check settled after 8:30pm.

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



LIBATIONS

SPECIALTY COCKTAILS

ONE GOOD THING lemongrass-infused hangar one vodka, chateau aloe liqueur, pineapple, fresh lime, basil salt | 12

THE PANHANDLE bluecoat gin, amaro montenegro, aperol, fresh grapefruit | 13

BLAZING SADDLES dobel diamanté tequila, st. germaine, yellow chartreuse, jalapeno, fresh lemon, simple syrup | 15

DRIFTING & DREAMING loveton farms hidden treasure rum, heering cherry liqueur, vanilla & anise, ginger beer, orange bitters | 11

NITRO COLD BREW ESPRESSO TINI griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, cinnamon | 13

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, lime juice, simple syrup | 14

MANHATTAN whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 15

SIGNATURE OLD-FASHIONED tin cup whiskey, luxardo liquor, simple syrup, solerno blood orange liquor, angostura bitters | 14

SUPER FILTHY MARTINI wheatley vodka, carpano antica sweet vermouth wash, olive juice, bleu cheese | 14

MOCKTAILS

LYCHEE MIST lychee puree, ginger syrup, fresh lime, club soda | 10

TICKLED PINK fresh grapefruit, fresh lime, elderflower tonic, club soda, rosemary | 10

JALAPEÑO GINGER SPRITZ fresh lime, ginger beer, club soda, jalapeño | 10

JOSE'S COLLINS cucumber, fresh lemon, simple syrup, club soda | 10

CRUSHES & MULES

ORANGE CRUSH fresh orange, 3 olives orange, triple sec, club soda | 10

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

EGG CUSTARD CRUSH fresh orange, 3 olives vanilla, licor 43, marshmallow fluff | 13

MARYLAND MULE sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 13

MOSCOW MULE wheatley vodka, ginger beer, housemade ginger syrup, fresh lime | 12

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 | 11

Voga Pinot Grigio, Italy | 12

Santa Margherita Pinot Grigio, Italy | 16

Kung Fu Girl Riesling, WA | 11

Boordy Riesling, MD | 12

The Little Sheep Sauvignon Blanc, NZ | 12

Decoy Sauvignon Blanc, CA | 15

Kendall Jackson Vintner's Reserve Chardonnay, CA | 13

Sonoma Cutrer Russian River Chardonnay, CA | 15

SPARKLING

Freixenet Carta Nevada Brut, Spain | 9

Villa Sandi Prosecco, Italy | 10

La Marca Prosecco Rosé, Italy | 10

REDS

Hangtime Pinot Noir, CA | 11

Oregon Breeze Pinot Noir, Oregon | 12

Camina Tempranillo, Spain | 10

Noble Vines 181 Merlot, Monterey, CA | 11

Penfolds Max's Shiraz-Cab, Australia | 12

Terre di Bò Barolo, Italy | 16

Kadabra Malbec, Argentina | 11

Antigal Uno 1 Malbec, Argentina | 13

Josh Cabernet, CA | 12

Coppola Director's Cut Cabernet, CA | 14

19 Crimes Red Blend, CA | 11

ROSÉ

Villa Viva Cotes de Thau, France | 11

Whispering Angel, France | 16

DRAFTS ORIGINAL BAR

Angry Orchard | 7 Stella Artois | 8.5

Sam Adams Boston Lager | 7 Blue Moon | 8.5

Dogfish Head 60min IPA | 7 Union Duckpin Pale Ale | 6.5

New Belgium Fat Tire | 7 Guinness Draught | 7.5

Goose Island IPA | 7 Sam Adams Seasonal | 7

Bud Light | 5 Yuengling | 5

DRAFTS PATIO BAR

Guinness Draught | 7.5 Heavy Seas Loose Cannon IPA | 7

RAR Nanticoke Nectar IPA | 7 Union Zandie's Lager | 5

Union Divine IPA | 7 Oskar Blues Dale's Pale Ale | 6.5

Lagunitas IPA | 6.5 Big Truck Half Cab Hazy NE IPA | 8.5

Founder's Vanilla Porter | 7.5 South County Golden Sky Blonde Ale | 6.5

Pacifico Cerveza | 6.5 Guinness Blonde | 6

Sierra Nevada Hazy Little Thing IPA | 6 Allagash White | 7

Stella Artois | 8.5 National Bohemian | 5

NON-ALCOHOLIC BEVERAGES

Fiji Water small 500ml | 4 large 1L | 7 *San Pellegrino* small 250ml | 4 medium 500ml | 7

coffee 3.75	fevertree elderflower tonic 5	assorted juices 4	odoul's 5
cappuccino 4.5	east imperial grapefruit soda 5	milk or chocolate milk 4	stewart's root beer regular or diet 5
espresso 3.5	maine root ginger beer 5	coke products 4	redbull regular or sugarfree 6
hot tea 3.5		iced tea 4	