



# MENU

# EST. 1984

## SNACKS & STARTERS

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

**CRAB DEVILED EGGS** fresh jumbo lump crab | 13 **without crab:** buffalo sauce, chicken cracklings | 8

**SMOKED SALMON** smoked salmon, herb cream cheese, capers, onion, hard egg, dill, sourdough toast | 17

**COCONUT SHRIMP** coconut breaded & fried, thai sauce | 17

**PETITE CRAB CAKES** lemon aioli | 26

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

**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 | 20

## GREENER THINGS

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

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

**BERRY** artisan lettuce, strawberries, blueberries, dried cranberries, goat cheese, honey herb vinaigrette | 16

**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 | 25 chicken breast | 10 salmon | 15 seared tuna | 15 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 monté | 38

**SMOKED BRISKET** 12-hour brisket, crispy onions, house b&b pickles, bourbon bbq, brioche bun | 19

**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-raisin mayo, pumpernickel | 15

**CALIFORNIA TURKEY BURGER** tomato, avocado, provolone, sprouts, red onion, special sauce, sweet potato fries | 18

**CLASSIC BURGER** brisket & short rib blend, applewood bacon, american, iceberg, tomato, pickles, raw onion, secret sauce, brioche bun, bistro fries | 18

**CAPRESE CHICKEN** grilled chicken, basil pesto, tomato, mozzarella, balsamic glaze, ciabatta | 20

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

**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 | 20

**TUNA POWERHOUSE** rare seared tuna, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 20

**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**

**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

## DELLIS FAMILY FAVORITES

**STOUT BRAISED SHORT RIB** slow cooked in a rich stock flavored with thyme & rosemary, mashed potatoes, crispy onion, guinness reduction | 40

**PESTO PASTA** basil pesto cream, cherry tomatoes, parmesan, ziti | 18 v **with chicken or shrimp:** | 27 -or- 32

**CHICKEN FRANCAISE** lightly fried chicken breast, lemon-butter & white wine, capers, parsley, angel hair | 27

## 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

**HALF RACK & CRAB CAKE** half rack of ribs & single crab cake, coleslaw, fries | 45

**NY STRIP 12 OZ. - 55**  
**FILET MIGNON 7 OZ. - 58**  
**BAVETTE 7 OZ. - 32**

**FORTY-FIVE DAY DRY AGED RIBEYE** 22oz bone-in dry aged for 45 days, pan seared basted with butter & herbs | 85

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

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

## MARKET CATCH

**SALMON - 26**  
**CHESAPEAKE ROCKFISH - MKT**  
**DAILY SELECTION - MKT**

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

**SALSA VERDE | 3 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 | 24

**SHRIMP COCKTAIL** u-15 gulf shrimp, cocktail & lemon | 20 **gf**

**OYSTERS ON THE 1/2 SHELL** cucumber mignonette, peach-habanero hot sauce, cocktail, horseradish & lemon | **gf**

**Blue Point (NY/CT) | 3 each**  
**Chef Selection | market price**

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

**STEAMED SHRIMP** u-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2lb) 17 | (1lb) 31 **gf**

## HOOK & HARBOR

**CRAB IMPERIAL** jumbo lump crab, imperial topping, sautéed spinach | 36

**ATLANTIC SALMON** broiled salmon, lemon butter, corn succotash, mashed potatoes | 27

**TUNA BOWL** sushi grade tuna, jasmine rice, cucumber, pickled onion, avocado, benne seed, scallions, spicy mayo, soy-ginger vinaigrette | 29

**SHRIMP & GRITS** u-15 shrimp, anson mills grits, jalapeño bacon, pepper jack & cheddar, grilled corn & green tomato succotash | 32 **gf**

**STUFFED SHRIMP** u-15 gulf shrimp stuffed with crab imperial, sautéed spinach | 38

## 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

## PLATTERS

**SHRIMP SALAD**

dellis family recipe shrimp salad, deviled eggs, coleslaw, tomato & cucumber | 17 **gf**

**HOT TURKEY**

pulled house roasted turkey served open face, gravy & cranberry, fries or mashed potatoes | 17

## À LA CARTE

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

## SOUP

**Maryland Crab** cup | 8 bowl | 10  
**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 | 12 v

**ANSON MILLS GRITS** old fashioned yellow grits, pepper jack & cheddar, herb butter, chives | 10 v, **gf**

**FRIED ASPARAGUS** crispy breading, lemon beurre blanc, shaved paremsan | 7 v

## SIDES

corn succotash | 7 v, **gf** sweet potato fries | 5 v  
coleslaw | 4 v, **gf** mashed potatoes | 5 v, **gf**  
bistro fries | 4 v sautéed spinach | 4 v, **gf**  
truffle fries | 10 v green beans | 4 v, **gf**

*An upcharge of \$2 will be applied for side substitutions. An upcharge of \$5 will be to substitute with truffle fries.*

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



# LIBATIONS

## SPECIALTY COCKTAILS

**THE FAR SHORE** sienna hidden treasure rum, guava hibiscus nectar, fresh orange & lemon, creyente mezcal mist | 15

**LIGHT RAIN** dobel diamanté tequila, pimm's, villa jolanda prosecco, agave, fresh lime, club soda | 12

**WAYFINDER** metaxa ouzo, combier apricot liqueur, american elderberry syrup, fresh lime, orange bitters | 15

**FEEL NO PAIN** lemongrass infused hangar one vodka, chareau aloe vera liqueur, coconut milk, pineapple juice, fresh lime, matcha rim | 13

**PRESSURE DROP** boodles gin, chartreuse elixir vegetal, cucumber & basil, fresh lemon, simple syrup, lavender bitters | 12

**NITRO COLD BREW ESPRESSOTINI** griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, cinnamon | 14

**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 vodka, triple sec, club soda | 10

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

**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

*Robert Mondavi Buttery Chardonnay*, CA | 11

*William Hill Chardonnay*, CA | 13

*Sonoma Cutrer Russian River Chardonnay*, CA | 15

### SPARKLING

*Freixenet Carta Nevada Brut*, Spain | 9

*Villa Jolanda Prosecco*, Italy | 10

*La Marca Prosecco Rosé*, Italy | 10

*Sofia Coppola Blanc de Blanc*, CA | 10

### REDS

*Hangtime Pinot Noir*, CA | 11

*Oregon Breeze Pinot Noir*, Oregon | 12

*Meomi Pinot Noir*, CA | 13

*Tres Buhis Tempranillo*, Spain | 10

*Noble Vines 181 Merlot*, Monterey, CA | 11

*Velvet Devil Merlot*, WA | 11

*Penfolds Max's Shiraz-Cab*, Australia | 12

*Terre di BòBarolo*, 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

## DRAFT BEER ON TAP

Guinness Draught 7.5 |

RAR Groove City Hefeweizen 7.5 |

Evolution Lot No. 3 IPA 6.5 |

Union Skipjack Pilsner 6.5 |

Downeast Original Cider 7.5 |

Stella Artois 8.5 |

Monument Day Trail Magic Hazy IPA 6.5 |

Heavy Seas Loose Cannon IPA 7 |

Blue Point Toasted Lager 7 |

Union Duckpin Pale Ale 6.5 |

Peabody Heights H8torade 7.5 |

Allagash White 7 |

National Bohemian 5 |

## NON-ALCOHOLIC BEVERAGES

*Acqua Panna* small 500ml | 4 large 1L | 7

*San Pellegrino* medium 500ml | 6

coffee | 3.75

cappuccino | 4.5

espresso | 3.5

hot tea | 3.5

fevertree elderflower tonic | 5

east imperial grapefruit soda | 5

maine root ginger beer | 5

assorted juices | 4

milk or chocolate milk | 4

coke products | 4

iced tea | 4

heineken 0.0 | 5.5

odoul's | 5

red bull, reg or sugarfree | 6