



MENU

EST. 1984

SNACKS & STARTERS

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

PETITE CRAB CAKES obroiled, lemon aioli | 26

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

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

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

OUZO CLAMS CASINO linguica sausage, gruyere, ouzo, garlic, cracker crumble, buffalo sauce, grilled lemon | 14

BURRATA charred cherry tomatoes, citrus, pepitas, mixed greens, basil, extra virgin olive oil, balsamic glaze, crostini | 16 v

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

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

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

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

GREEK feta, kalamata olives, onion, tomato, cucumber, bell pepper, pepperoncini, house 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 seared tuna | 15 u-15 shrimp | 14 jumbo lump crab | rockfish -or- salmon | mkt

The chicken we use is 100% antibiotic free & sourced from purveyors specializing in non-GMO poultry.

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 marinaded non-GMO bone-in chicken, 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** | 27 **with shrimp** | 32

CHICKEN FRANCAISE lightly fried non-GMO chicken breast fillets, lemon butter & white wine, capers, 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

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**

RAW BAR & STEAMERS

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

Blue Point (NY/CT) | 3 Chef Selection | mkt

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

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**

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

À LA CARTE

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

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

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 parmesan | 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 vermouht, 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 vermouht 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