



MENU

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 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 pesto, romesco, grilled peaches, cherry tomatos, basil 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 | 20

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

bavette steak | 25 chicken breast | 10 seared tuna | 15 crabcake | 27 u-15 shrimp | 14 jumbo lump crab | 13 rockfish or salmon | mkt

The chicken we use is 100% antibiotic free & sourced from purveyors specialized 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

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, white bread | 26

LAUREN'S DELI house roasted turkey breast, cole slaw, avocado, pepper jack, raisin basil 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

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

SHRIMP SALAD dellis family recipe, lettuce, tomato, white 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 bibb lettuce, tomato, 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 marinated non-GMO bone-in chicken, pickled onion, scallion rice, stewed beans, aji verde, aji amarillo | 27

BRAISED SHORT RIB red wine demi glace, rainbow carrots & green beans, mashed potatoes, pea shoots & jalapeno | 45

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

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

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 brown butter white bean puree, tomato & pea shoot salad, salsa verde | 27 v

MARKET CATCH

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

Cooked to your liking: seared, broiled, 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 | 20 gf

RAW BAR & STEAMERS

OYSTERS ON THE 1/2 SHELL

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

Blue Points (Long Island NY/CT) | 3 each
Skinny Dippers (Chesapeake MD) | 3 each

STEAMED MUSSELS

p.e.i. mussels, white wine, garlic, lemon, crostini | 17

STEAMED SHRIMP

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

HOOK & HARBOR

LOBSTER & FRIED ZUCCHINI

butter poached knuckle & claw meat, crispy zucchini, herb beurre blanc, mixed greens with lemon dijon vinaigrette | 33

STUFFED SHRIMP

u-10 gulf shrimp stuffed with crab imperial, sautéed spinach | 38

ATLANTIC SALMON

broiled salmon, lemon butter, corn succotash, mashed potatoes | 27

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, jalapeño bacon, pepper jack & cheddar, grilled corn & green tomato succotash | 32 *gf*

CRAB IMPERIAL

jumbo lump crab, imperial topping, sautéed spinach | 36

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 | 16 gf**
SHRIMP & CHICKEN DUO | 20 gf

HOT TURKEY

pulled house roasted turkey, open-faced on white bread, gravy & cranberry, bistro 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
Chicken Noodle 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*

corn succotash | 7 v, *gf*
coleslaw | 4 v, *gf*
bistro fries | 4 v
truffle fries | 10 v

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

SIDES

sweet potato fries | 5 v
mashed potatoes | 5 v, *gf*
sautéed 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.



LIBATIONS

SPECIALTY COCKTAILS

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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

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MANHATTAN

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

MOCKTAILS

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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

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 Jolanda Prosecco, Italy | 10
- La Marca Prosecco Rosé, Italy | 10

REDS

- Fox Lane 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 | 12
- Antigal Uno 1 Malbec, Argentina | 13
- Josh Cabernet, CA | 12
- Coppola Director's Cut Cabernet, CA | 14
- Orin Swift Abstract Blend, CA | 16

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

- Acqua Panna small 500ml | 4 large 1L | 7 San Pellegrino small 250ml | 4 medium 500ml | 7
- 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
- odoul's | 5
- stewart's root beer regular or diet | 5
- redbull regular or sugarfree | 6