



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

OZUO 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, crispy leeks, lemon beurre blanc | 38

CAST IRON PERUVIAN CHICKEN 24-hour marinated 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, sautéed spinach, crispy leeks, guinness reduction | 43

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 steaks are graded USDA Prime. 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

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 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

PEAR OF ACES brown butter kraken rum, lillet blanc, chai tea pear puree, fresh lemon & mint | 15

MOONHAZE SOUR smooth ambler contradiction bourbon, combier apricot, frangelico, fresh lemon, simple syrup, egg white, black walnut bitters | 14

NOT FADE AWAY bluecoat gin, 9 di Dante paradiso rose vermouht, blood orange pineapple honey, fresh grapefruit & lemon, brut wash | 14

THE REPTILE HOUSE dobel diamanté tequila, midori, ancho reyes verde, pinapple juice, fresh lime, simple syrup, jalapeno | 13

NITRO GOLD BREW ESPRESSOTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua, housemade cold brew, cinnamon | 14

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

SUPER FILTHY MARTINI wheatley vodka, carpano antica vermouht wash, olive juice, bleu cheese olives | 14

OLD FASHIONEDS & MANHATTANS

FALL-FASHIONED elijah craig bourbon, apple cider, apple butter, orange bitters, caramel cinnamon & sugar rim | 15

PUMPKIN BUTTER OLD-FASHIONED tincup whiskey, cointreau, cinnamon syrup, pumpkin butter, angostura & orange bitters | 15

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, angostura bitters | 14

MOCKTAILS

NIGHT SUN american elderberry syrup, basil, fresh lemon & lime, club soda | 10

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

Meiomi 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 |

Shiner Holiday Amber Wheat Ale 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

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

San Pellegrino medium 500ml | 6

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