



MENU

SNACKS & STARTERS

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

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

CAULIFLOWER BITES crispy fried, marinated in buffalo sauce, bleu cheese, scallion & celery | 12

BURRATA pesto, romesco, blood orange, 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

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 crumble dressing, everything bagel spice | 36 w/o steak full | 13 half | 9

PROTEIN ADD-ONS:

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

PESTO PASTA

basil pesto, cherry tomatoes, spinach, parmesan, penne | 18 *with chicken* | 28 *with shrimp* | 32

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

garlic mashed potatoes, sautéed spinach, crispy onion, guinness beef demi glaze | 45

SMOKED BRISKET PLATE

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

ROCKFISH NICHOLAS

seared rockfish, jumbo lump crab, jasmine rice, lemon buerre blanc, crispy leeks | 38

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 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

NY STRIP 14 OZ. - 55

FILET MIGNON 7 OZ. - 58

BAVETTE 7 OZ. - 32

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 | 85

CAULIFLOWER STEAK

sous-vided with coconut oil & herb confit & grilled, mashed potato, salsa verde | 25 v

MARKET CATCH

SALMON - 26

ICELANDIC COD - 24

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

CHESAPEAKE ROCKFISH - MKT

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

LEMON BEURRE BLANC | 3v, *gf*

TUNA TARTARE

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

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*

SHRIMP COCKTAIL

u-10 gulf shrimp, cocktail & lemon | 20 *gf*

HOOK & HARBOR

LOBSTER & FRIED ZUCCHINI

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

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

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

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
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

CLEAR WINTER SKY dobel diamanté tequila, malibu, triple sec, coconut milk, simple syrup, mint & cranberries | 13

BROWNE D BUTTER HOT TODDY brown butter kraken rum, cinnamon & honey syrup, hot tea | 12

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

WRITER'S BLOCK tincup whiskey, amaro montenegro, fig jam, luxardo simple syrup, fresh lemon, egg white, angostura bitters | 14

NOT FADE AWAY nolet's gin, 9diDante paradiso rose vermouth, blood orange pineapple honey, fresh grapefruit & lemon, brut wash | 14

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

SUPER FILTHY MARTINI wheatley vodka, carpano antica vermouth was, olive juice, bleu cheese olives | 14

OLD-FASHIONEDS & MANHATTANS

LOG CABIN OLD-FASHIONED bulleit bourbon, laird's apple jack, maple syrup, orange bitters, black walnut bitters | 15

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

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

MOCKTAILS

THE WILD ROVER chai-pear puree, lavender syrup, fresh lemon, elder flower tonic & club soda, fresh thyme | 10

NIGHT SUN elderberry syrup, fresh lemon & lime, basil, 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

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

MARYLAND MULE ságamore 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

Francis Coppola Pinot Grigio, Italy | 12

Santa Margherita Pinot Grigio, Italy | 16

Chateau Ste. Michelle 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

Brocard Margote Chardonnay, FR | 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

Essay Syrah, South Africa | 12

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 Cider | 7

Union G.O.A.T. IPA | 8

Dogfish Head 60min IPA | 7

New Belgium Fat Tire Ale | 7

Goose Island IPA | 7

Bud Light | 5

Stella Artois | 8.5

Blue Moon | 8.5

Union Duckpin Pale Ale | 6.5

Guinness Draught | 7.5

Sam Adams Seasonal | 7

Yuengling Lager | 5

DRAFTS PATIO BAR

Guinness Draught | 7.5

Heavy Seas Loose Cannon | 7

RAR Nanticoke Nectar IPA | 7

Zadie's Lager | 5

Union Divine IPA | 7

Big Truck Half Cab Hazy NE IPA | 8.5

Oskar Blue's Dale's Pale Ale | 6.5

Lagunitas IPA | 6.5

Shiner Holiday Cheer Dunkelweizen | 8

Pacifico Cerveza | 6.5

South County Golden Sky Blonde Ale | 6.5

Stella Artois | 8.5

Guinness Blonde | 6

Sierra Nevada Hazy Little Thing IPA | 7

Allagash White | 7

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