

SNACKS & STARTERS

GRILLED OCTOPUS salsa verde | 20 *gf*

PETITE CRAB CAKES lemon aioli | 26

CRAB DEVILED EGGS fresh jumbo lump crab | 14
without crab: buffalo sauce, chicken cracklings | 8

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

OUZO CLAMS CASINO linguica sausage, gruyere,
ouzo, garlic, cracker crumble, buffalo sauce,
grilled lemon | 16

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

BURRATA charred cherry tomatoes, mixed greens,
pepitas, citrus, balsamic glaze, olive oil, crostini | 17

FRIED CALAMARI cherry peppers, thai sauce or
marinara, grilled lemon, basil | 18

PUB WINGS house buffalo, old bay, or gold
fever, bleu cheese, or ranch | 17

CHESAPEAKE CRAB DIP french baguette | 20

BUFFALO CAULIFLOWER bleu cheese,
scallion & celery | 12

RAW BAR & STEAMERS

OYSTERS ON THE ½ SHELL
cucumber mignonette, cocktail sauce, peach
habanero hot sauce, horseradish & lemon | *gf*

BLUE POINTS (Long Island NY/CT) | 3 each
CHEF SELECTION | market price

TUNA TARTARE raw tuna, avocado, cucumber,
scallion, soy-ginger vinaigrette, sriracha aioli,
fried tortillas | 25

SHRIMP COCKTAIL | 24 *gf*

STEAMED MUSSELS p.e.i. mussels, white wine &
beer, shallots & leeks, garlic, lemon, crostini | 17

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

PRIME STEAKS & AWARD-WINNING CRAB CAKES

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared basted with
butter & herbs | 83

NY STRIP 14 OZ. | 53 • **FILET MIGNON 7 OZ.** | 56 • **BAVETTE 7 OZ.** | 31

BBQ BABY BACK RIBS

full rack, house seasoned & slow roasted, coleslaw, fries | 33

STEAK & CAKE

7 oz. filet mignon & single crab cake | 78

AWARD-WINNING CRAB CAKES

PLATTERS INCLUDE BISTRO FRIES & SLAW
SINGLE (5.5OZ) | 30 • DOUBLE | 58 • SANDWICH | 28

HALF RACK & CRAB CAKE

half rack of ribs & single crab cake, coleslaw, fries | 45

Our USDA Prime steaks are served à la carte, seasoned with our signature spice blend, and topped with herb butter.
Our family's crabcake recipe has not changed for four generations, using the finest jumbo lump crabmeat.

SIDES & ACCOMPANIMENTS

SWEET POTATO FRIES | 5

BISTRO FRIES | 4

MASHED POTATOES | 5

MIXED GREENS | 4

COLESLAW | 4

GREEN BEANS | 4

Upgrade the sides paired with your
entree for an additional charge

WHITE CHEDDAR TRUFFLE MAC & CHEESE topped with breadcrumbs | 6 • **shareable** | 12

SMOKED GOUDA CREAMED SPINACH | 6 • **shareable** | 12

LEMON PARMESAN ROASTED BROCCOLINI | 6 • **shareable** | 12

ANSON MILLS GRITS pepper jack & cheddar, chives | 5 • **shareable** | 10

FRIED BRUSSELS gold fever, bleu cheese, scallion | 6 • **shareable** | 12

TRUFFLE PARMESAN FRIES 5 • **shareable** | 10

SAUTÉED CORN MEDLEY bell peppers, tomatoes, spinach, zucchini 5 • **shareable** | 10

SALSA VERDE | 3

LEMON BEURRE BLANC | 3

PEPPERCORN SAUCE | 3

CRAB IMPERIAL TOPPING | 16

SCAMPI SHRIMP | 16

FEATURED SEAFOOD

STUFFED SHRIMP shrimp topped with crab imperial,
lemon parmesan roasted broccolini | 40

ATLANTIC SALMON broiled salmon, lemon butter,
sautéed corn medley, mashed potatoes | 27 *gf*

FISH & CHIPS caper tartar, homemade b&b pickles,
bistro fries | 28

SHRIMP & GRITS jalapeño bacon, pepper jack &
cheddar, corn & green tomato medley | 32 *gf*

ROCKFISH NICHOLAS 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 | 30

MARKET CATCH served with green beans & rice • prepared broiled, blackened, or seared
SALMON | 27 • **ICELANDIC COD** | 28 • **CHESAPEAKE ROCKFISH** | market

CRAB IMPERIAL lemon parmesan roasted
broccolini | 38

DELLIS FAMILY FAVORITES

PENNE PESTO cherry tomatoes, parmesan | 18
with chicken | 28 • with shrimp | 32

HOMEMADE PIZZA san marzano tomato sauce,
mozzarella, white cheddar, romano-parm blend
pepperoni | 15 • three cheese | 13 *v*

STOUT BRAISED SHORT RIB
mashed potatoes, green beans, crispy leeks | 45

CAST IRON PERUVIAN CHICKEN
pickled onion, rice & beans, aji verde, aji amarillo | 30

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

CHICKEN FRANCAISE lemon butter &
white wine, capers, angel hair | 28

SANDWICHES

Served with house kettle chips & pickle • Upgrade your side for an additional charge. • Gluten-free bread options available upon request.

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

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

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

BALTIMORE HOT CHICKEN crispy fried chicken, lettuce, house b&b pickles, calabrian hot honey, brioche bun | 20

SMOKED BRISKET 12-hour brisket, crispy onions, house b&b pickles, sweet bbq, brioche bun | 20

LOBSTER ROLL warm split top roll, beurre monté | 40

SHRIMP SALAD bib lettuce, tomato, white bread | 19

CHICKEN SALAD bibb lettuce, tomato, sourdough | 16

SEAFOOD CLUB crab cake & shrimp salad, applewood bacon, lettuce, tomato, duke's mayo, white bread | 28

MEDITERRANEAN WRAP hummus, cucumber, onion, olives, roasted red peppers, sprouts, romaine, tzatziki | 14 **v**

PLATTERS deviled eggs, coleslaw, tomato & cucumber

SHRIMP SALAD | 19 *gf* • **SHRIMP & CHICKEN DUO** | 23 *gf*

LAUREN'S DELI house sliced turkey breast, cole slaw, avocado, pepper jack, raisin basil mayo, pumpernickel | 16

REUBEN house cured corned beef, braised saurkraut, swiss, 1k island, country rye | 16

TUNA POWERHOUSE WRAP rare seared tuna, sprouts, cucumber, scallion, avocado, spicy maple-soy aioli | 22

OPEN-FACED HOT TURKEY pulled house roasted turkey, white bread, turkey gravy & cranberry sauce, bistro fries or mashed potatoes | 17

SALADS & SOUPS

APPLE & WALNUT bleu cheese crumbles, mixed greens, champagne vinaigrette | 15

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

MARYLAND CRAB
cup | 8 • bowl | 10

CREAM OF CRAB
cup | 10 • bowl | 12

SPLIT LEVEL
cup | 9 • bowl | 11

TOMATOE BISQUE
cup | 6 • bowl | 8

THE CHOPHOUSE WEDGE bavette steak, bacon, bleu cheese, tomato, pickled onion, everything bagel spice | 36 **without steak** | 14

CAESAR grana padano, herb croutons, creamy garlic-parm dressing **full** | 14 **half** | 8

GREEK feta, kalamata, olives, onion, tomato, cucumber, bell pepper, pepperoncini, house dressing **full** | 16 **half** | 8

PROTEIN ADD-ONS

bavette steak | 25 • shrimp | 14
chicken breast | 10 • seared tuna | 15
crab cake | 27 • jumbo lump crab | market
rockfish or salmon | market

WINES BY THE GLASS

WHITES

BROADBENT VINHO VERDE • Portugal | 14

FRANCIS COPPOLA PINOT GRIGIO • Italy | 15

SANTA MARGHERITA PINOT GRIGIO • Italy | 17

CHATEAU STE. MICHELE RIESLING • WA | 13

DR. HANS VON MULLER RIESLING KABINETT • WA | 13

BOORDY RIESLING • MD | 14

THE LITTLE SHEEP SAUVIGNON BLANC • NZ | 15

DECOY SAUVIGNON BLANC • CA | 17

ROBERT MONDAVI BUTTERY CHARDONNAY • CA | 13

SONOMA CUTRER RUSSIAN RIVER CHARDONNAY • CA | 16

SPARKLING

FREIXENET CARTA NEVADA BRUT • Spain | 10

VILLA JOLANDA PROSECCO • Italy | 12

LA MARCA PROSECCO ROSÉ • Italy | 12

SOFIA COPPOLA BLANC DE BLANC • Italy | 11

ROSÉ

VILLA VIVA COTES DE THAU • France | 13

WHISPERING ANGEL • France | 17

REDS

OREGON BREEZE PINOT NOIR • OR | 14

CAMINO TEMPRANILLO • Spain | 12

COPPOLA BLUE LABEL MERLOT • CA | 14

PENFOLDS MAX'S SHIRAZ-CAB • Australia | 14

TERRE DI BÒ BAROLO • Italy | 17

KADABRA MALBEC • Argentina | 14

JOSH CELLARS CABERNET • CA | 14

COPPOLA DIRECTOR'S CUT CABERNET • CA | 16

ORIN SWIFT ABSTRACT BLEND • CA | 17

SPECIALTY COCKTAILS

BALL & CHAIN tincup bourbon whiskey, black peppercorn syrup, raspberry puree, fresh lemon, club soda, merlot berries, mint | 16

SEA LEGS Bruichladdich the laddie, 400 conejos mezcal, orgeat, fresh lime, celery bitters, fee foam, angostura on top | 15

NITRO COLD BREW MARTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua housemade cold brew espresso, cinnamon | 15

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, fresh lime, simple syrup, black salt | 15

EVERMIND wheatley vodka, disaronno, dried apricots, honey syrup, fresh lemon, fresh oj, club soda | 16

BROWN BUTTER SANGRIA nobel vines 181 merlot, grand mariner, apple cider, brown butter syrup, orange, cantaloupe, dried apple | 16

OLIVE OIL MARTINI bluecoat gin, carpano antica vermouth, dry vermouth, olive oil & juice, lemon twist, fresh pepper | 15

SIGNATURE OLD-FASHIONED tincup bourbon whiskey, luxardo maraschino liqueur, solerno blood orange liqueur, simple syrup, angostura bitters | 15

COLA #9 kraken rum, amaro montenegro, coconut cream, fresh lemon, fevertree distiller's cola | 14

ZEPHYR tesseron composition, luxardo maraschino liqueur, triple sec, pineapple puree, fresh lime | 15

SUPER FILTHY MARTINI wheatley vodka, carpano antica vermouth, olive juice, bleu cheese olives | 15

SIGNATURE MANHATTAN whistle pig 10 year rye whiskey, carpano antica vermouth, black walnut bitters | 16

v: vegetarian • **gf:** gluten free
Please inform your server of any allergy or dietary information.

Consuming raw or undercooked foods may increase your chances of foodborne illness. Our fried items are cooked in 100% beef tallow.

A 20% gratuity will be applied to parties of 5 or more or any party sat after 8:00pm.