

SNACKS & STARTERS

GRILLED OCTOPUS salsa verde | 20 *gf*

PETITE CRAB CAKES lemon aioli | 26

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

SPICED LAMB MEATBALLS & HUMMUS

greek village salad, grilled pita | 14
without meatballs | 10 *v*

BURRATA romesco, pesto, grape tomatoes, grilled peaches, arugula, pepitas, balsamic glaze, crostini | 17

OUBO 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

FRIED GREEN TOMATOES grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 21 • **without crab** | 14 *v*

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 | 16

CHESAPEAKE CRAB DIP french baguette | 20

BUFFALO CAULIFLOWER bleu cheese, scallion & celery | 12

COCONUT SHRIMP thai sauce | 17

RAW BAR & STEAMERS

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

BLUE POINTS (Long Island NY/CT) | 3 each
SKINNY DIPPERS (Chesapeake MD) | 3 each

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

SHRIMP COCKTAIL u-10 gulf shrimp, tail on, lemon, cocktail sauce | 24 *gf*

STEAMED MUSSELS p.e.i. mussels, white wine, 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 | 85

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

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 *v*

MASHED POTATOES | 5 *v, gf*

COLESLAW | 4 *v, gf*

GREEN BEANS | 4 *v, gf*

Upgrade the sides paired with your entree for an additional charge.

WHITE CHEDDAR TRUFFLE MAC & CHEESE | 7 • **shareable** | 13

SMOKED GOUDA CREAMED SPINACH | 7 • **shareable** | 13

LEMON PARMESAN ROASTED BROCCOLINI | 7 • **shareable** | 13

ANSON MILLS GRITS pepper jack & cheddar, chives | 6 • **shareable** | 11 *v, gf*

FRIED BRUSSELS gold fever, bleu cheese, scallion | 7 • **shareable** | 13 *v*

ASPARAGUS | 7 • **shareable** | 13 *v, gf*

TRUFFLE FRIES | 6 • **shareable** | 11 *v*

CORN SUCCOTASH | 6 • **shareable** | 11 *v, gf*

SALSA VERDE | 3 *v, gf*

BEURRE BLANC | 3 *v, gf*

PEPPERCORN SAUCE | 3 *v, gf*

CRAB IMPERIAL TOPPING | 16

SCAMPI SHRIMP | 16

FEATURED SEAFOOD

LOBSTER & FRIED ZUCCHINI herb beurre blanc, mixed greens with lemon dijon vinaigrette | 34

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

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

CRAB IMPERIAL lemon parmesan broccolini | 38

BOH BATTERED FISH & CHIPS caper tartar, pickled veg, bistro fries | 28

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

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

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 *gf*

DELLIS FAMILY FAVORITES

PENNE PESTO cherry tomatoes, spinach, penne, basil pesto, 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*

RED WINE BRAISED SHORT RIB

braised short rib, red wine, brown butter parsnip purée, asparagus, crispy carrots | 45 *gf*

CAST IRON PERUVIAN CHICKEN

pickled onion, rice & beans, aji verde, aji amarillo | 30 *gf*

CAULIFLOWER STEAK coconut oil & herb sous-vide, mashed potatoes, green beans, salsa verde | 25 *v, gf*

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

SLOW SMOKED BRISKET PLATE sweet barbecue, pepper relish, mashed potatoes & green beans | 35

SANDWICHES

Served with house kettle chips & pickle • Upgrade to bistro fries for \$2 or truffle-parm fries for \$5

CA 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 bibb 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*

SALAD PLATTERS deviled eggs, coleslaw, tomato & cucumber

SHRIMP SALAD | 19 *gf* • **CHICKEN SALAD** | 17 *gf* • **SHRIMP & CHICKEN DUO** | 23 *gf*

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

REUBEN house cured corned beef, braised sauerkraut, 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

ARUGULA FARRO baby arugula, grape tomatoes, farro, goat cheese, shaved carrots, grilled asparagus, mandarin oranges, tortilla strips, lemon herb vinaigrette | 18

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

MARYLAND CRAB *gf*
cup | 8 • bowl | 10

CREAM OF CRAB *gf*
cup | 11 • bowl | 13

SPLIT LEVEL *gf*
cup | 10 • bowl | 12

CHICKEN NOODLE
cup | 6 • bowl | 8

GAZPACHO *v*
cup | 10 • bowl | 12

THE CHOPHOUSE WEDGE bavette steak, bleu cheese, bacon, tomato, pickled onion, everything bagel spice | 36 **without steak** | 13

MICHAEL'S HOUSE SALAD artisan spring mix, tomato, cucumber, onion, radish, honey lemon vinaigrette | 14

CAESAR | 14 • **GREEK** | 16 *gf*

PROTEIN ADD-ONS

bavette steak | 32 • shrimp | 14
chicken breast | 10 • seared tuna | 15
crab cake | 27 • jumbo lump crab | 13
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

DR. HANS VON MULLER RIESLING KABINETT • Germany | 13

BOORDY RIESLING • MD | 14

THE LITTLE SHEEP SAUVIGNON BLANC • NZ | 15

DECOY SAUVIGNON BLANC • CA | 17

KENDALL JACKSON VINTNER'S RESERVE

CHARDONNAY • CA | 15

SONOMA CUTRER RUSSIAN RIVER CHARDONNAY • CA | 17

SPARKLING

FREIXENET CARTA NEVADA BRUT • Spain | 10

VILLA JOLANDA PROSECCO • Italy | 12

LA MARCA PROSECCO ROSÉ • Italy | 12

ROSÉ

VILLA VIVA COTES DE THAU • France | 13

WHISPERING ANGEL • France | 17

REDS

FOX LANE PINOT NOIR • CA | 13

OREGON BREEZE PINOT NOIR • OR | 13

CAMINA 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

INDIGO OVERDRIVE bluecoat gin, lavender syrup, fresh blueberries, lemon, fee foam, garnished with lemon wheel | 14

SEA LEGS bruichladdich the laddie, 400 conejos mezcal, orgeat, fresh lime, celery bitters, fee foam, angostura on top | 14

NITRO COLD BREW MARTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua housemade cold brew espresso, cinnamon | 14

BRAND NEW CADILLAC MARGARITA dobel diamnaté tequila, cointreau, fresh lime, simple syrup, black salt | 14

ITALIAN GREYHOUND hangar one vodka, aperol, simple syrup, fresh grapefruit juice, club soda | 14

CRIMSON HOUR dobel diamanté tequila, cointreau, blood orange syrup, lime juice, club soda, dehydrated blood orange, tajin rim | 17

BUZZING BERRY tincup bourbon, fresh blackberries, mint, fresh lemon | 14

SIGNATURE OLD-FASHIONED tincup bourbon, luxardo maraschino liqueur, solerno blood orange liqueur, simple syrup, angostura bitters | 14

GEORGIA ON MY MIND tesseron composition, combier peach liqueur, peach purée, fresh lemon, simple syrup, fee foam, angostura bitters | 15

PAINT IT BLACKBERRY dobel diamanté tequila, agave, fresh blackberries, jalapeño, cilantro, fresh lime, ginger ale | 16

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

SIGNATURE MANHATTAN whistle pig 10 year rye whiskey, carpano antica vermouth, black walnut bitters | 15

**** ask your server about our mocktail offerings**

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 8:30pm.