

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 romesco, pesto, grape tomatoes, grilled
peaches, arugula, balsamic glaze, pepitas,
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 scallion, 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 u-10 gulf shrimp, tail on,
spice, cocktail & lemon | 24 *gf*

STEAMED MUSSELS p.e.i. mussels, white wine &
beer, shallots, 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.** | 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

MASHED POTATOES | 5

COLESLAW | 4 *gf*

GREEN BEANS | 4

MIXED GREENS radish, oil, vinegar | 4 *gf*

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 feve, bleu cheese, scallion | 6 • **shareable** | 12

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

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

SALSA VERDE | 3 *gf*

LEMON BEURRE BLANC | 3 *gf*

PEPPERCORN SAUCE | 3

CRAB IMPERIAL TOPPING | 16

SCAMPI SHRIMP | 16

FEATURED SEAFOOD

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

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

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

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

SHRIMP & GRITS jalapeño bacon, pepper jack &
cheddar, corn medley, scallion, parsley | 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 *gf*

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*

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

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 onions, honey mustard, 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 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

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

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

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

CREAM OF CRAB *gf*
cup | 10 • bowl | 12

SPLIT LEVEL
cup | 9 • bowl | 11

TOMATO BISQUE
cup | 6 • bowl | 8

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

CAESAR grana padano, shaved parmesan, 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 *gf*

PROTEIN ADD-ONS

bavette steak | 32 • 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

WILLIAM HILL CHARDONNAY • CA | 14

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

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 | 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

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

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

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

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

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

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

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

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

**** 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 8:00pm.