

# SNACKS & STARTERS

**GRILLED OCTOPUS** salsa verde | 20 *gf*

**PETITE CRAB CAKES** lemon aioli | 29

**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 | 21

**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 | 80

## AWARD-WINNING CRAB CAKES

PLATTERS INCLUDE BISTRO FRIES & SLAW  
**SINGLE (6OZ)** | 34 • **DOUBLE** | 60 • **SANDWICH** | 31

## HALF RACK & CRAB CAKE

half rack of ribs & single crab cake, coleslaw, fries | 48

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

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

**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 | 42

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

**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 | 40

**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 | 40

# 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 | 29

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

**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

**PLATTERS** deviled eggs, coleslaw, tomato & cucumber

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

## 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 | 9 • bowl | 11

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

**SPLIT LEVEL**  
cup | 10 • bowl | 12

**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

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

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

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

**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

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

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

**SUPER FILTHY MARTINI** wheatley vodka, carpano antica vermouth, olive juice, bleu cheese olives | 16

## MOCKTAILS

**SWEET & LO** lavender syrup, lemon juice, fresh blueberries, basil, water | 9

**NIGHTINGALE** american elderberry syrup, fresh basil, fresh lemon & lime, club soda | 11

**LYCHEE MIST** lychee purée, ginger syrup, fresh lime, club soda | 11

**TICKLED PINK** elderflower tonic, fresh grapefruit, fresh lime, club soda | 11

**JALAPEÑO GINGER SPRITZ** fresh lime, ginger beer, club soda, jalapeño | 11

**JOSE'S COLLINS** cucumber, fresh lemon, simple syrup, club soda | 11

**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.