



APPETIZERS

Cajun Spiced Tuna Tartare 19 <i>wakame salad, avocado, wonton</i>	Prime Beef Carpaccio 24 <i>truffle aioli, parmesan, arugula</i>
Roasted Artichoke Hearts 16 <i>french onion dipping sauce</i>	8oz Wagyu Meatball 15 <i>spicy pomodoro sauce, charred baguette</i>
Fried Oysters 19 <i>remoulade</i>	Maryland Crab Dip 24 <i>warm baguette</i>
Oysters Rockefeller 19 <i>leeks, spinach, truffled pecorino</i>	Steamed Mussels 17 <i>choice of white wine-herb garlic or lemongrass-coconut</i>
Crab & Chili Crusted Oysters 19 <i>blue crab, garlic chili butter</i>	Choptank Wings 19 <i>8pc wings, choice of buffalo, honey old bay, or spicy sesame</i>
Fried Calamari 18 <i>chili tomato sauce</i>	



1lb Maine Lobster Cocktail HALF 19 WHOLE 38
Shrimp Cocktail 6pc 18
Rock Shrimp Ceviche 18
Rockfish Ceviche 18

CHOPTANK SEAFOOD PLATTER

shrimp cocktail, alaskan king crab, clams, maine lobster, oysters on the half shell, marinated mussels, assorted sauces

SMALL 68 • MEDIUM 82 • LARGE 125

From the Steamer

Live Blue Crabs MKT	Peel & Eat Shrimp 1/2 LB 18 • LB 36	Live Lobster MKT
Clams 17 <i>bacon-herb broth</i>	Alaskan King Crab MKT	Steamer Platter 38PP <i>all steamer seafood, smoked sausage, corn</i>



Choice of blackened, pan seared, or broiled

Chilean Sea Bass 46
Branzino 32
Chesapeake Rockfish 26
Yellowfin Tuna 32
Dover Sole 68
Jail Island Salmon 36
Diver Boat Scallops 46
Skull Island Prawns 4pc 32

SAUCES

LEMON BUTTER +3
ALMONDINE +4
PICCATA +4
PONZU SHIITAKE BROWN BUTTER +5

SOUP & SALAD

Chicken & Sausage Gumbo CUP 7 • BOWL 14 <i>smoked sausage, chicken, okra, rice</i>	Eastern Shore Cobb 26 <i>sugar cured ham, crab, fried oysters, shrimp, avocado, corn, bleu cheese, egg, tomato, champagne vinaigrette</i>
Maryland Crab Soup CUP 8 • BOWL 14 <i>veggies, classic tomato broth, crab meat</i>	Wedge Salad 14 <i>iceberg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing</i>
Cream of Crab Soup CUP 8 • BOWL 14 <i>fresh cream, crab meat, old bay</i>	Caesar Salad 13 <i>romaine, manchego, lemon black pepper emulsion, croutons</i>
Atlas Farms Salad 12 <i>baby lettuces, shaved vegetables, tarragon vinaigrette</i>	Steak Salad 26 <i>asparagus, fingerling potato, grilled onion, pickled beets, roasted sweet bell pepper, gorgonzola, whole grain mustard vinaigrette</i>
Lobster Avocado 34 <i>arugula, water cress, hearts of palm, cucumber, green apple, pickled red onion, avocado, citrus vinaigrette</i>	

ADD ONS

CHICKEN +8
SHRIMP +12

TUNA +12
SALMON +16

WAGYU STEAK +21
CRAB CAKE +29

Sandwiches

Spicy Chicken Sandwich 18 <i>shaved lettuce, pickles, tomato, remoulade, choice of fries or side salad</i>
Black Angus Burger 19 <i>two 4oz patties, american cheese, special sauce, lettuce, tomato, onion, pickles, fries</i>
Maine Lobster Roll 39 <i>old bay mayo, celery, pickled onions</i>
Maryland Crab Cake Sandwich 32 <i>chili remoulade, fries</i>

LARGE PLATES

Seafood Cioppino 38 <i>rich saffron tomato broth, lobster, scallops, prawns, mussels, clams</i>
Fish & Chips 27 <i>beer battered atlantic hake, fries, remoulade</i>
Eastern Shore Fried Chicken HALF 24 • WHOLE 38 <i>choice of original or spicy nashville, slaw, fries</i>
Maryland Crab Cake Platter SINGLE 32 • DOUBLE 64 <i>chili remoulade, fries</i>

STEAKS & CHOPS

All beef is sourced from Meats by Linz black angus cattle



8oz Filet 58	12oz New York Strip 54
8oz Wagyu Flat Iron 46	28oz Dry Aged Porterhouse 99
16oz Delmonico Ribeye 59	14oz Heritage Berkshire Pork Chop 34

ACCOUTREMENTS

BLUE CRAB OSCAR +18
ROCK SHRIMP SCAMPI +12
JALAPEÑO & ONION +6
TRUFFLE BUTTER +9
5 PEPPERCORN +4

SAUCES

BÉARNAISE +3
TIGER SAUCE +3
CHIMICHURRI +3
PEPPERCORN +3
HOUSE STEAK SAUCE +3

SIDES

Sweet Corn Pudding 10
Mac & Cheese 10
Roasted Carrots 10
Charred Romanesco 8
Mushrooms 12
French Fries 7
Loaded Crab Fries 14
Fingerling Mashed Potatoes 10
LOADED POTATOES +6

Allergies. please alert your server of any food allergies. **Raw Facts.** consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. **Gratuity.** Customary gratuity of 20% will be added to checks with parties of 8 or more.



THE CHOPTANK



1668

The Choptank gets its name from the Choptank Indians who occupied the south side of the Choptank River basin in 1668; the area around present day Cambridge. The name is thought have originated from a word in the Nanticoke language, "tshapetank," meaning a stream that separates. They retained the land until 1822, when the state of Maryland sold it.



1786

The oldest of the existing market buildings, Broadway market located in the Fells Point neighborhood of Baltimore City had gone through many changes including significant damages from a fire in 1960's resulting with the loss of the second story. It was the first of the three markets built to accommodate the dispersed population of Baltimore's boom years. To serve the sailors and immigrants of Fells Point, the market once consisted of four sheds that extended to the harbor.



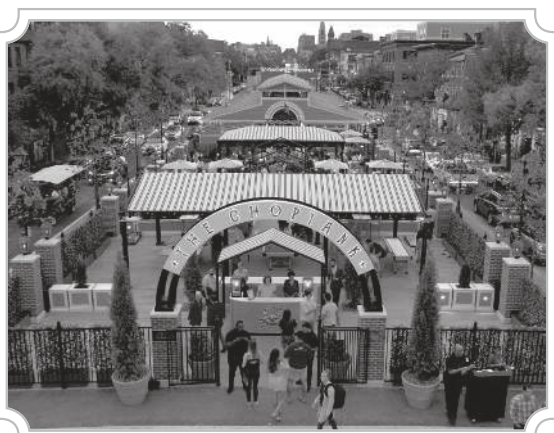
1921

Steve Paterakis came to America from Greece in 1921 and started their first business, H & S Bakery, in 1943. John Paterakis, son to Steve, would later inherit the business at 23 years old. John grew H&S bakery to be the largest private bakery in the United States and continues to serve the majority of rolls for McDonald's, Chik-fil-a, and Olive Garden throughout the country. He continued to invest in Baltimore and built what is now Harbor East, a collection of hotels, office buildings, and apartments along the waterfront. Grandsons Alex & Eric Smith continue their grandfather's vision of a better Baltimore opening 22 restaurants in Baltimore alone, and employing more than 1,200 people locally. They also have restaurant properties in Florida and Texas and two new concepts opening in Washington DC.



1966

The Tserkis family of five orphan brothers and one sister migrated to America from Greece in 1966 and started work immediately in Baltimore City. In 1973, George Tserkis, father to Vasilios (Bill) Tserkis, opened a pastry shop in the Broadway Market until he joined his brothers to build and operate Captain James Landing. The seafood restaurant opened in 1979 on the property that was once a gas station. Over the years they added to the property by purchasing multiple neighboring properties. Bill Tserkis embraced his family's passion for the industry by continuing to run Captain James Landing, and now the Choptank, in the same neighborhood his family has called "home" for over five decades.



2019

Broadway Market had deteriorated significantly in past decades until Atlas Restaurant Group partnered with the City of Baltimore to develop the north and south market sheds. In 2019, a total of 10 million dollars was spent and over 200 jobs created to restore the Broadway Market's north and south sheds back to its former glory.

With great success in Baltimore City, Choptank opened its second location in Annapolis in Summer of 2022.

2022