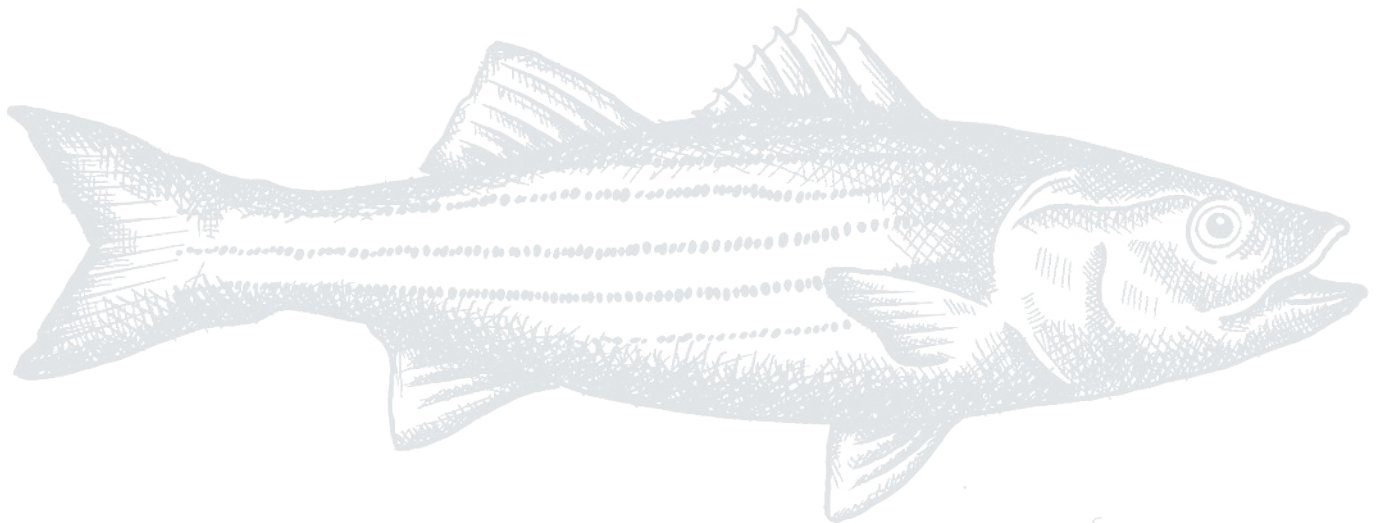




GROUP DINING





THE COMMODORES CLUB

A SEMI PRIVATE DINING ROOM ON THE SECOND FLOOR

FOOD & BEVERAGE MINIMUMS

up to 36 seated / 50 standing

Larger parties are considered a buyout, inquire for minimum

**Luncheon Minimums apply to events that conclude by 3:00pm*

**Minimums are subject to change for Holidays, Boat Shows, and Commissioning*

++Minimums are prior to tax and gratuity

MONDAY - THURSDAY

LUNCH \$2,000++

DINNER \$3,000++

FRIDAY - SUNDAY

LUNCH \$2,500++

DINNER \$4,500++



Space features four retractable walls that can be opened weather permitting.

++Minimums are prior to tax and gratuity

COCKTAIL STYLE



BENNETT POINT

appeize ackag

\$35⁺⁺ PP

CHOICE OF FOUR

Spicy Chicken Slider

*shaved lettuce, pickles, tomato,
remoulade*

Burger Slider

*american cheese, special sauce,
lettuce, tomato, onion, pickles*

Wagyu Meatball

*spicy pomodoro sauce,
charred baguette*

Mac & Cheese Bites

truffle aioli,

Mushroo Goat Cheese Tart

roasted mushrooms, file herbs

Chicken Skewer

chimichuri

Veggie Potstickers

ponzo dipping sauce

HARBOR LIGHT

appeize ackag

\$45⁺⁺ PP

CHOICE OF FOUR

Crab Balls

bite sized signature crab cake

Daily Ceviche

**Pricing subject to change based on availability and package modifications. Average of 2-3 of each food item per guest, served over a maximum of 2 hours.*



DINNER

SANDY POINT

adkag

\$75⁺⁺ PP

**Pricing subject to change based on
availability and package modifications*

APPETIZERS

HOST SELECTS THREE | SERVED FAMILY STYLE

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Roasted Artichoke Hearts

french onion dipping sauce

Caesar Salad

*romaine, lemon black pepper emulsion,
croutons, manchego*

Atlas Salad

*baby lettuces, shaved vegetables,
tarragon vinaigrette*

ENTRÉES

HOST SELECTS THREE | SIDES SERVED FAMILY STYLE

Half Fried Chicken

original

Maine Lobster Roll

old bay mayo, celery, pickled onions

Maryland Crab Cake

chili remoulade

Chesapeake Rockfish

pan seared

Prime Black Angus Flat Iron

house steak sauce

DESSERT

Chef's Selection

GREENBURY

adkag

\$85⁺⁺ PP

**Pricing subject to change based on availability and package modifications*

APPETIZERS

HOST SELECTS THREE | SERVED FAMILY STYLE

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Wagyu Meatball

spicy pomodoro sauce, charred baguette

Crab & Chili Crusted Oysters

blue crab, garlic chili butter

Caesar Salad

romaine, lemon black pepper emulsion, croutons, manchego

Wedge Salad

iceburg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing

ENTRÉES

HOST SELECTS THREE | SIDES SERVED FAMILY STYLE

8 oz Filet

house steak sauce

Maryland Crab Cake

chili remoulade

14 oz Heritage Berkshire Pork Chop

chimichurri

Chesapeake Rockfish

pan seared

Skull Island Prawns

pan seared

DESSERT

Chef's Selection

THOMAS POINT ackag

\$100⁺⁺ PP

**Pricing subject to change based on
availability and package modifications*

APPETIZERS

HOST SELECTS THREE | SERVED FAMILY STYLE

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Maryland Crab Dip

warm baguette

Prime Beef Carpaccio

truffle aioli, parmesan, arugula

Crab & Chili Crusted Oysters

blue crab, garlic chili butter

Caesar Salad

romaine, lemon black pepper emulsion, croutons, manchego

Wedge Salad

*iceburg lettuce, smoked bacon, cherry tomato,
pickled onions, fried shallots, blue cheese dressing*

ENTRÉES

HOST SELECTS THREE | SIDES SERVED FAMILY STYLE

Maryland Double Crab Cake

chili remoulade

8 oz Filet

house steak sauce,

Jail Island Salmon

pan seared

Branzino

pan seared

Chilean Sea Bass

pan seared

12 oz New York Strip (+\$10pp)

house steak sauce

Dover Sole (+\$10pp)

pan seared

DESSERT

Chef's Selection

EGO ALLEY

ackag

\$150⁺⁺ PP PER PERSON

APPETIZERS

HOST SELECTS THREE | SERVED FAMILY STYLE

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Maryland Crab Dip

warm baguette

Prime Beef Carpaccio

truffle aioli, parmesan, argula

Crab & Chili Crusted Oysters

blue crab, garlic chili butter

Caesar Salad

romaine, lemon black pepper emulsion, croutons, manchego

Wedge Salad

iceburg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing

ENTRÉES

HOST SELECTS THREE | SIDES SERVED FAMILY STYLE

12 oz New York Strip *topped with Rock Shrimp Scampi*

Rockfish *topped with Crab Imperial*

Jail Island Salmon *topped with Blue Crab Oscar*

16oz Delmonico Ribeye

house steak sauce

8 oz Filet & Maryland Crab Cake

house steak sauce & chili remoulade

DESSERT

Chef's Selection

**Pricing subject to change based on availability and package modifications*



LUNCH

COVE POINT ackag

\$40⁺⁺ PP

**Pricing subject to change based on availability and package modifications*

STARTERS

SERVED FAMILY STYLE

Caesar Salad

romaine, lemon black pepper emulsion, croutons, manchego

ENTRÉES

CHOICE OF ONE

Spicy Chicken Sandwich

shaved lettuce, pickles, onions, remoulade, fries

Black Angus Burger

two 4oz patties, american cheese, special sauce, lettuce, tomato, pickles, onions, fries

Fish & Chips

beer battered atlantic bake, remoulade, fries

Crab Cake Sandwich [+ \$12pp}

chili remoulade, fries

DESSERT

Chef's Selection

BEVERAGE SERVICE

At The Choptank, we pride in our craft cocktail selections including crushes, slushies, and 20 selections of draft beer. Please inquire about beverage options for your private party and allow 7 business days for your selections.

- *All private dining packages include soft drinks*
- *Beer, wine, and cocktails are billed by consumption*

RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 6% Maryland state tax for food and 9% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours with management approval.

- *Cancellation must be received 10 business day prior to the date of your scheduled event*
- *The Choptank is not responsible for lost or stolen personal property*
- *The menus and pricing within this brochure are subject to change based on availability & seasonality*
- *It is strictly prohibited for any host or guest to take extra food or beverage off premises at the conclusion of their event.*



CONTACT