

# THE CHOPTANK

## APPETIZERS

Cajun Spiced Tuna Tartare ..... 21 <i>wakame salad, avocado, wonton</i>	8oz Wagyu Meatball ..... 16 <i>spicy pomodoro sauce, charred baguette</i>
Roasted Artichoke Hearts ..... 16 <i>french onion dipping sauce</i>	Maryland Crab Dip ..... 25 <i>warm baguette</i>
Fried Oysters ..... 19 <i>remoulade</i>	Steamed Mussels ..... 18 <i>choice of white wine-herb garlic or lemongrass-coconut</i>
Oysters Rockefeller ..... 19 <i>leeks, spinach, truffled pecorino</i>	Choptank Wings ..... 19 <i>8pc wings, choice of buffalo, honey old bay, or spicy sesame</i>
Crab & Chili Crusted Oysters ..... 19 <i>blue crab, garlic chili butter</i>	Prime Beef Carpaccio ..... 24 <i>truffle aioli, parmesan, arugula</i>
Fried Calamari ..... 18 <i>chili tomato sauce</i>	Goat Cheese & Citrus Spread ..... 17 <i>whipped goat cheese, honey lavender glaze, citrus, served with toasted baguettes</i>

## RAW BAR

1lb Maine Lobster Cocktail . . . . .	HALF 21 WHOLE 42
Shrimp Cocktail 6PC . . . . .	19
Rock Shrimp Ceviche . . . . .	19
Rockfish Ceviche . . . . .	19
Scallop Ceviche . . . . .	20

### 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
Clams . . . . .	18

*bacon-herb broth*

Peel & Eat Shrimp . . . . .	1/2 LB 18 • LB 36
Alaskan King Crab . . . . .	MKT

Live Lobster . . . . .	MKT
Steamer Platter . . . . .	42PP

*all steamer seafood, smoked sausage, corn*



*Choice of blackened, pan seared, or broiled*

Chilean Sea Bass . . . . .	47
Branzino . . . . .	34
Chesapeake Rockfish . . . . .	28
Yellowfin Tuna . . . . .	34
Jail Island Salmon . . . . .	36
Diver Boat Scallops . . . . .	46
Mahi Mahi . . . . .	35

### SAUCES

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

## SOUP & SALAD

Chicken & Sausage Gumbo . . . . .	CUP 7 • BOWL 14
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*smoked sausage, chicken, okra, rice*

Maryland Crab Soup . . . . .	CUP 8 • BOWL 14
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*veggies, classic tomato broth, crab meat*

Cream of Crab Soup . . . . .	CUP 8 • BOWL 14
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*fresh cream, crab meat, old bay*

Atlas Farms Salad . . . . .	13
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*baby lettuces, shaved vegetables, tarragon vinaigrette*

Lobster Avocado . . . . .	34
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*arugula, water cress, hearts of palm, cucumber, green apple, pickled red onion, avocado, citrus vinaigrette*

Eastern Shore Cobb . . . . .	26
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*sugar cured ham, crab, fried oysters, shrimp, avocado, corn, bleu cheese, egg, tomato, champagne vinaigrette*

Wedge Salad . . . . .	16
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*iceberg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing*

Caesar Salad . . . . .	15
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*romaine, manchego, lemon black pepper emulsion, croutons*

Steak Salad . . . . .	27
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*eggplant, heirloom tomato, cherry tomato, cucumbers, red onion, fresh horseradish, whole grain mustard vinaigrette*

### ADD ONS

CHICKEN . . . . .	+8	TUNA . . . . .	+12	FLAT IRON STEAK . . . . .	+21
SHRIMP . . . . .	+12	SALMON . . . . .	+16	CRAB CAKE . . . . .	+29

## LARGE PLATES

Seafood Cioppino . . . . .	38
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*rich saffron tomato broth, lobster, scallops, prawns, mussels, clams*

Fish & Chips . . . . .	28
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*beer battered atlantic hake, fries, remoulade*

Eastern Shore Fried Chicken . . . . .	HALF 24 • WHOLE 38
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*choice of original or spicy nashville, slaw, fries*

Maryland Crab Cake Platter . . . . .	SINGLE 34 • DOUBLE 68
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*chili remoulade, fries*

Seafood Pasta . . . . .	38
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*seasonal selection of pasta and seafood*

## STEAKS & CHOPS

*All beef is sourced from Meats by Linz black angus cattle*



8oz Filet . . . . .	62	12oz New York Strip . . . . .	58
8oz Prime Black Angus Flat Iron . . . . .	39	28oz Dry Aged Porterhouse . . . . .	105
16oz Delmonico Ribeye . . . . .	61	12oz Heritage Berkshire Pork Chop . . . . .	37

### 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 . . . . .	12	Brussel Sprouts . . . . .	14	Loaded Bacon Crab Fries . . . . .	14
Mac & Cheese . . . . .	12	Mushrooms . . . . .	12	Fingerling Mashed Potatoes . . . . .	12
Roasted Carrots . . . . .	12	Truffle Baked Potato . . . . .	18	LOADED POTATOES . . . . .	+6
Charred Broccolini . . . . .	12	French Fries . . . . .	8		

## Sandwiches

Spicy Chicken Sandwich . . . . .	19
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*lettuce, pickles, tomato, remoulade, choice of fries or side salad*

Mahi Sandwich . . . . .	28
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*spicy korean rub, house-made asian veggie slaw, hoisin mayo, choice of fries or side salad*

Maine Lobster Roll . . . . .	39
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*old bay mayo, celery, pickled onions, choice of fries or side salad*

Maryland Crab Cake Sandwich . . . . .	34
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*lettuce, tomato, chili remoulade, choice of fries or side salad*

Black Angus Burger . . . . .	19
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*two 4oz patties, american cheese, special sauce, lettuce, tomato, onion, pickles, choice of fries or side salad*

*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.



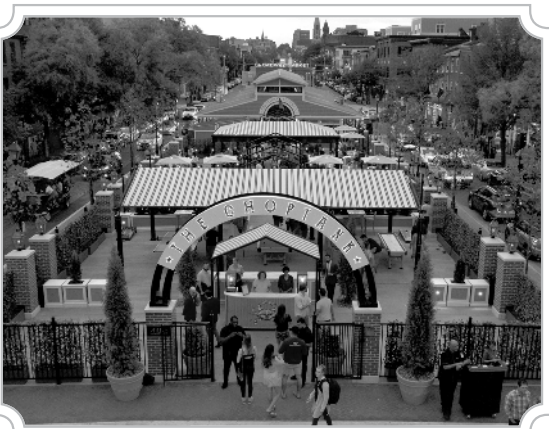
1921

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