



Raw Bar

1lb Maine Lobster Cocktail	HALF 21	WHOLE 42
Shrimp Cocktail 6pc	19	
Rock Shrimp Ceviche	19	
Rockfish Ceviche	19	

THE 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

Fresh Catches

choice of blackened, pan-seared, or broiled

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

SAUCES

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

APPETIZERS

Cajun Spiced Tuna Tartare	22
<i>wakame salad, avocado, wonton</i>	
Roasted Artichoke Hearts	16
<i>french onion dipping sauce</i>	
Fried Oysters	22
<i>remoulade</i>	
Oysters Rockefeller	22
<i>leeks, spinach, truffled pecorino</i>	
Crab & Chili Crusted Oysters	22
<i>blue crab, garlic chili butter</i>	
Fried Calamari	19
<i>chili tomato sauce</i>	
8oz Wagyu Meatball	18
<i>spicy pomodoro sauce, charred baguette</i>	
Maryland Crab Dip	25
<i>warm baguette</i>	
Steamed Mussels	18
<i>choice of white wine-herb garlic or lemongrass-coconut</i>	
Choptank Wings	19
<i>8pc wings, choice of buffalo, honey old bay, or spicy sesame</i>	
Prime Beef Carpaccio	24
<i>truffle aioli, parmesan, arugula</i>	
Goat Cheese & Beet Spread	17
<i>whipped goat cheese, honey lavender glaze, roasted beets, crispy quinoa, served with toasted baguettes</i>	

From the Steamer

Live Blue Crabs	MKT
Clams <i>bacon-herb broth</i>	18
Peel & Eat Shrimp	1/2 LB 19 • LB 38
Alaskan Red King Crab	MKT
Live Lobster	MKT

SOUPS & SALADS

Chicken & Sausage Gumbo	CUP 9 • BOWL 15
<i>smoked sausage, chicken, okra, rice</i>	
Maryland Crab Soup	CUP 9 • BOWL 15
<i>veggies, classic tomato broth, crab meat</i>	
Cream of Crab Soup	CUP 9 • BOWL 15
<i>fresh cream, crab meat, old bay</i>	
Atlas Farms Salad	16
<i>baby lettuces, shaved vegetables, tarragon vinaigrette</i>	
Lobster Waldorf	36
<i>honey crisp apples, bosc pears, celery, pistachios, red grapes, honey orange dressing</i>	
Eastern Shore Cobb	26
<i>sugar cured ham, crab, fried oysters, shrimp, avocado, corn, bleu cheese, egg, tomato, champagne vinaigrette</i>	
Wedge Salad	18
<i>iceberg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing</i>	
Caesar Salad	16
<i>romaine, manchego, lemon black pepper emulsion, croutons</i>	
Steak Salad	29
<i>wheat berry, arugula, purple cauliflower, roasted beets, pickled red onions, radish, ginger vinaigrette</i>	

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



THE CHOPTANK STEAMER PLATTER

chef's selection of steamer seafood, smoked sausage, corn

44 PP

SANDWICHES

Spicy Chicken Sandwich <i>lettuce, pickles, tomato, remoulade, fries or side salad</i>	20
Maine Lobster Roll <i>old bay mayo, celery, pickled onions, fries or side salad</i>	39
Maryland Crab Cake Sandwich <i>lettuce, tomato, chili remoulade, fries or side salad.</i>	36
Catfish Po'Boy	24
<i>blackened chesapeake wild blue catfish, lettuce, tomato, pickle, coleslaw, roasted garlic aioli, fries or side salad</i>	
Black Angus Burger	20
<i>two 4oz patties, american cheese, special sauce, lettuce, tomato, onion, pickles, fries or side salad</i>	

LARGE PLATES

Seafood Cioppino <i>rich saffron tomato broth, lobster, scallops, prawns, mussels, clams</i>	38
Fish & Chips <i>beer battered atlantic hake, fries, remoulade</i>	29
Eastern Shore Fried Chicken <i>choice of original or spicy nashville, slaw, fries</i>	HALF 24 • WHOLE 38
Maryland Crab Cake Platter <i>chili remoulade, fries.</i>	SINGLE 34 • DOUBLE 68
Seafood Pasta <i>seasonal selection of pasta and seafood.</i>	38
Lobster Pot Pie <i>parsnips, carrots, onions, mushrooms, celery</i>	42

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*	98
16oz Delmonico Ribeye*	61	12oz Roasted Chicken Breast	27

ACCOUTREMENTS

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

SAUCES

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

SIDES

ROASTED ACORN SQUASH	14
SWEET CORN PUDDING	14
MAC & CHEESE	14
SZECHUAN GREEN BEANS	14
CREAMED SPINACH	14
BRUSSELS SPROUTS	15
TRUFFLE BAKED POTATO	18
FRENCH FRIES	10
LOADED BACON CRAB FRIES	16
YUKON MASHED POTATOES	14 (LOADED +6)

*Raw Facts. consuming raw or undercooked meats, poultry, pork, beef, shellfish or eggs may increase the risk of foodborne illness. Allergies. please alert your server of any food allergies. Gratuity. customary gratuity of 20% will be added to checks for parties of 6 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 to 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

Located in the Fells Point neighborhood of Baltimore City, it is the oldest existing market building in the Broadway market. It has gone through many changes including significant damages from a fire in 1960s resulting in 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.



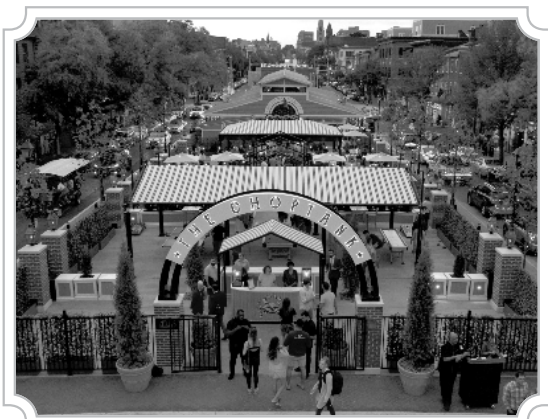
1921

Steve Paterakis came to America from Greece in 1921. He 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 to be the largest private bakery in the USA. H&S 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. His grandsons, Alex & Eric Smith, continue their grandfather’s vision of a better Baltimore opening 22 restaurants in Baltimore alone, and employing more than 1,500 people locally. They also have restaurant properties in Florida, Delaware, Pennsylvania & Texas.



1966

The Tserkis family of five orphan brothers and one sister migrated to America from Greece in 1966. They began 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. This seafood restaurant opened in 1979, on the property that was once a gas station. Over the years they added to their business 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.

2024