

THE CHOPTANK



-1786-

HISTORIC BROADWAY MARKET

GROUP DINING





About The Choptank...

The Atlas Restaurant Group announces details on the second location of The Choptank, their classic fish and crab house concept. Located on "Ego Alley" at downtown Annapolis' famous City Dock which connects with the waters of the Chesapeake Bay, this historic waterway is at the heart of the city surrounded by dozens of unique, locally-owned shops, boutiques, inns, restaurants and pubs. The Choptank is the perfect location for casual or formal events, celebrations, showers, weddings, team bondings, and more! Choose from one of our plated dinner packages or our crab feast options inclusive of appetizers, sides, and dessert.



THE COMMODORES CLUB

A SEMI PRIVATE DINING ROOM ON THE SECOND FLOOR

FOOD & BEVERAGE MINIMUMS

for up to 50 guests

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*

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

A photograph of a plated dinner. The main focus is a large, rectangular piece of grilled meat, possibly a tripe, with a dark, charred exterior and a lighter, moist interior. It is served on a white plate with a decorative blue floral border. To the right of the meat is a small, round, dark purple vegetable, likely a small eggplant or a similar root vegetable. In the background, there is a glass of amber beer with a thick head of foam on a blue coaster. To the left, a plate of green beans is visible, and to the right, a plate of oysters is partially seen. The entire scene is set on a wooden table.

PLATED DINNER

SANDY POINT

package

\$75⁺⁺ PP

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 | SEASONAL FAMILY STYLE SIDES

Half Fried Chicken

original

Fish & Chips

beer battered atlantic hake

Chesapeake Rockfish

pan seared

Prime Black Angus Flat Iron

house steak sauce

Maryland Crab Cake (=\$10)

chili remoulade

*Vegan/Vegetarian Pasta available

DESSERT

Chef's Seasonal Selection of Mini Desserts

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

GREENBURY

package

\$90⁺⁺ 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 | SEASONAL FAMILY STYLE SIDES

12 oz New York Strip

house steak sauce

12 oz Airline Chicken

chimichurri

Chesapeake Rockfish

pan seared

Maine Lobster Roll

old bay mayo, celery, pickled onions

Maryland Crab Cake (=\$10)

chili remoulade

*Vegan/Vegetarian Pasta available

DESSERT

Chef's Seasonal Selection of Mini Desserts

THOMAS POINT

package

\$110⁺⁺ PP

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 | SEASONAL FAMILY STYLE SIDES

Jail Island Salmon

pan seared

Branzino

pan seared

Chilean Sea Bass

pan seared

12 oz New York Strip

house steak sauce

8 oz Filet

house steak sauce

Maryland Double Crab Cake (+\$15)

chili remoulade

*Vegan/Vegetarian Pasta available

DESSERT

Chef's Seasonal Selection of Mini Desserts

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

EGO ALLEY

package

\$150⁺⁺ 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, argula

Crab & Chili Crusted Oysters

blue crab, garlic chili butter

Caesar Salad

romaine, lemon black pepper emulsion, croutons, manchego

Wedge Salad

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

ENTRÉES

HOST SELECTS THREE | SEASONAL FAMILY STYLE SIDES

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

**Vegan/Vegetarian Pasta available*

DESSERT

Chef's Seasonal Selection of Mini Desserts



LUNCH

COVE POINT *package*

\$48⁺⁺ 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

(GUEST SELECTS ENTREE AT TIME OF THE EVENT)

Spicy Chicken Sandwich

shaved lettuce, pickles, onions, remoulade, fries

Black Angus Burger

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

Seasonal Fish Sandwich

fries

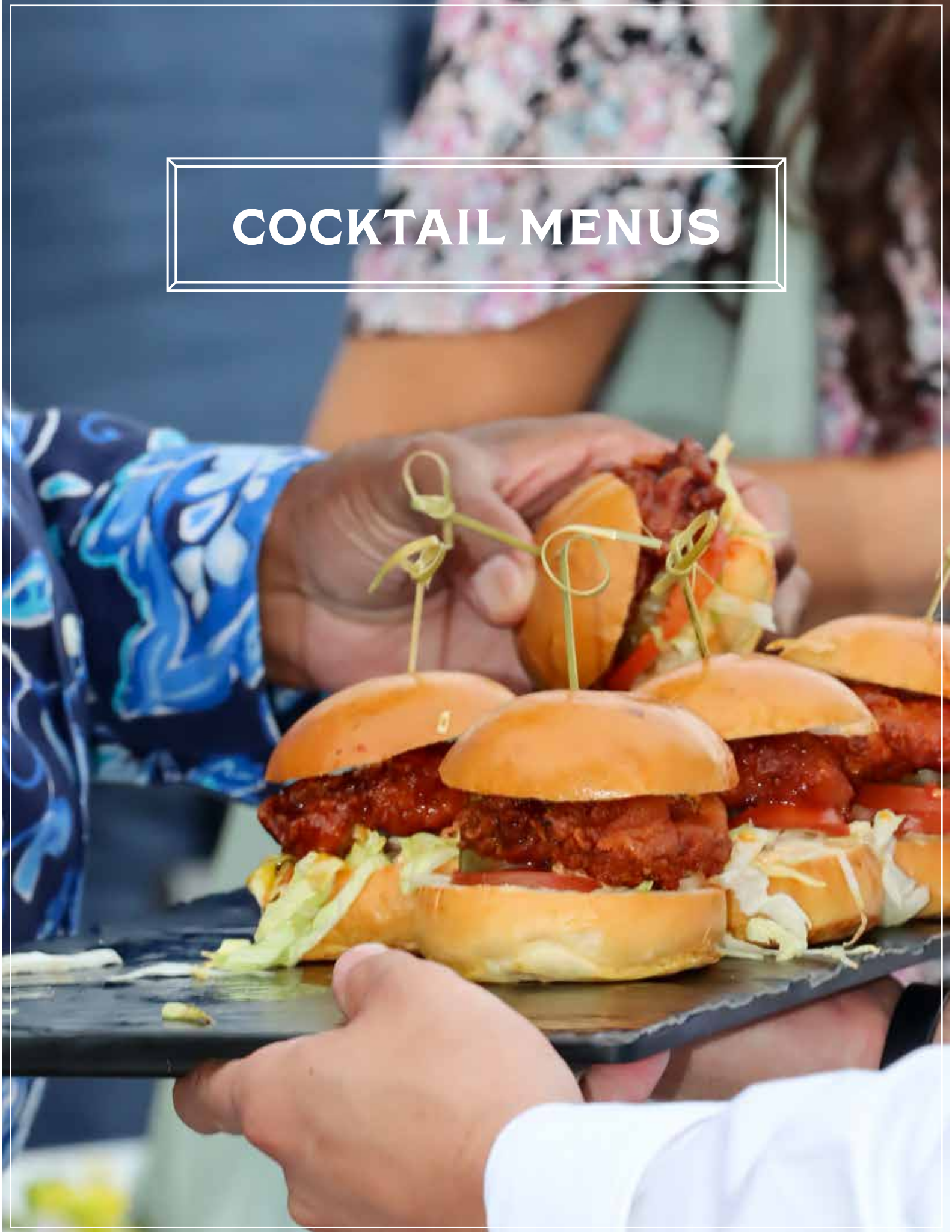
Crab Cake Sandwich (+\$10)

chili remoulade, fries

DESSERT

Chef's Seasonal Selection of Mini Desserts

COCKTAIL MENUS



BENNETT POINT

appetizer package

\$45⁺⁺ 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,

Mushroom Goat Cheese Tart
roasted mushrooms, file herbs

Chicken Skewer
chimichuri

Veggie Potstickers
ponzo dipping sauce

HARBOR LIGHT

appetizer package

\$60⁺⁺ PP

CHOICE OF FOUR

Crab Balls
bite sized signature crab cake

Daily Ceviche
chef's selection of fresh fish

Cajun Spice Tuna Tartare
wakame salad, avocado, wonton

Mini Lobster Roll
old bay mayo, celery, pickled onions

Bacon Wrapped Shrimp Skewer

Roasted Tenderloin
tiger sauce - crustini

Shrimp Cocktail Skewer

ADD ON OPTIONS

*Priced Per Person
Minimum of 30 guests*

Crudite.....\$8

Seasonal Fruit.....\$10

Charcuterie.....\$15

Cheese Board..... \$15

Charcuterie & Cheese..... \$20

Raw Bar..... \$30
Fresh Oysters and Shrimp Cocktail

**Optional Shucker \$150 per hour*

Seasonal Mini Desserts.....\$15

**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. Appetizers are stationary, with the exception of buyout events.*

SPA CREEK

buffet package

\$100⁺⁺ PP

APPETIZERS

Roasted Artichoke Hearts
french onion dipping sauce

Atlas Salad
*baby lettuces, shaved vegetables,
tarragon vinaigrette*

Wagyu Meatballs
spicy pomodoro sauce, charred baguette

MAINS

SERVED WITH SEASONAL SIDES

Herb Crusted Salmon

Chicken Piccata

DESSERT

Seasonal Mini Desserts

SEVERN RIVER

buffet package

\$150⁺⁺ PP

APPETIZERS

Crab & Chili Crusted Oysters
blue crab, garlic chili butter

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

Wagyu Meatballs
spicy pomodoro sauce, charred baguette

MAINS

SERVED WITH SEASONAL SIDES

Rockfish Étouffée

Sliced Flat Iron

DESSERT

Seasonal Mini Desserts

BEVERAGE SERVICE

At The Choptank, we pride in our craft cocktail selections including crushes, wines, 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 3% Facility Fee, 6% Maryland Sales Tax, 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. Cancellations due to inclement weather, require 48 hours notice.*
- 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 buffet food or beverage off premises.*



CONTACT

*To book your event or inquire for more information,
please contact: Kristen Hladky*

Kristen.Hladky@AtlasRestaurantGroup.com