

THE CHOPTANK



COCKTAIL CARAFES

Bloody Mary.....12 <i>house bloody mix, choice of vodka or tequila *make it spicy</i>	Tropic Mimosa.....12 <i>blood orange purée, fresh orange juice, raspberry, sparkling wine</i>
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SHRIMP COCKTAIL +3EA

APPETIZERS

Choptank Wings.....19 <i>choice of buffalo, honey old bay or spicy sesame, blue cheese dressing</i>	Fresh Made Donuts.....10 <i>chefs daily flavor</i>
Fried Calamari.....15 <i>chili tomato sauce, crispy pickled peppers</i>	chili Puppies.....15 <i>roasted corn, peppadew pepper, charred onion, JO spice, lemon chive crema</i>
Morning Parfait.....12 <i>granola, vanilla yogurt, fresh berries, dried fruit</i>	Oysters Rockefeller*.....19 <i>creamed spinach, gruyere</i>
1/2 Grapefruit Brulee.....8 <i>lemon mascarpone, honey roasted peanuts</i>	Cajun Spiced Tuna Tartar*.....19 <i>wakame salad, avocado, wonton</i>
	Fresh Fruit Cocktail.....12 <i>seasonal fresh fruit, dried fruit, lavender & lemon honey</i>



Shucked Oysters.....	EAST 3 ⁷⁵ WEST 4 ⁵⁰
Shrimp Cocktail.....	1/2 LB 18
Whole Blue Crabs.....	MKT
Blue Crab Dijonaise.....	.29
Alaskan Snow Crab.....	MKT

CHOPTANK SEAFOOD PLATTER*

shrimp cocktail, east & west coast oysters, whole blue crab, blue crab dijonaise, alaskan snow crab, assorted sauces

SMALL 68 • MEDIUM 82 • LARGE 125

From the Steamer

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

SOUPS & SALADS

Maryland Crab Soup..... CUP 8 BOWL 14 <i>veggies, classic tomato broth, crab meat</i>
Cream of Crab Soup..... CUP 8 BOWL 14 <i>fresh cream, crab meat, old bay</i>
Eastern Shore Cobb..... 26 <i>sugarcured ham, jumbo lump crab, fried oysters, shrimp, avocado, grilled corn, bleu cheese, tomato, hard boiled egg, champagne vinaigrette</i>
Atlas Farms Salad..... 12 <i>farm greens, raw shaved vegetables, lemon horse-radish vinaigrette</i>
Caesar Salad..... 13 <i>romaine, manchego, lemon black pepper emulsion croutons</i>
Yellowfin Tuna Salad*..... 34 <i>green papaya, jicama, lime, chili, peanut</i>
Wedge Salad..... 14 <i>iceburg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing</i>
Tenderloin Steak Salad*..... 38 <i>fingerling potatoes, piquillo peppers, crispy onions, arugula, creamy horseradish mustard dressing</i>

BRUNCH ENTRÉES



Black Angus Burger*..... 19 <i>two 4oz patties, american cheese, special sauce, lettuce, onion, tomato, pickles</i>
Maryland Crab Cake Sandwich..... 32 <i>shaved lettuce, pickles, tomato, remoulade</i>
Fried Shrimp Po Boy..... 19 <i>shaved lettuce, pickles, tomato, remoulade</i>
Fried Chicken & French Toast..... 22 <i>sweet potato puree, macerated strawberries, mimosa syrup</i>
"One-Star" Crab Cake Benedict..... 27 <i>poached eggs, herb breakfast potatoes, hollandaise</i>
Choptank Breakfast..... 17 <i>two eggs any way, herb breakfast potatoes, applewood smoked bacon</i>
Pastrami Salmon Omelette*..... 18 <i>mushroom, wilted arugula, piquillo pepper, green salad, fruit cocktail</i>
"Frenchie" Omelette..... 18 <i>shaved ham, two french cheeses, french fries, greens salad</i>
Maryland Crab Cake Platter..... SINGLE 32 • DOUBLE 64 <i>remoulade, fries</i>

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

*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.





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.