

THE CHOPTANK

COCKTAIL CARAFES

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

Choptank Wings 19 <i>choice of buffalo, honey old bay or spicy sesame, blue cheese dressing</i>	Chili Puppies..... 15 <i>roasted corn, peppadew pepper, charred onion, JO spice, lemon chive crema</i>
Fried Calamari 18 <i>chili tomato sauce, crispy pickled peppers</i>	Oysters Rockefeller* 19 <i>creamed spinach, gruyere</i>
Morning Parfait..... 12 <i>granola, vanilla yogurt, fresh berries, dried fruit</i>	Cajun Spiced Tuna Tartar* 21 <i>wakame salad, avocado, wonton</i>
1/2 Grapefruit Brulee 8 <i>lemon mascarpone, honey roasted peanuts</i>	Fresh Fruit Cocktail 12 <i>seasonal fresh fruit, dried fruit, lavender & lemon honey</i>
Fresh Made Donuts 10 <i>chefs daily flavor</i>	Maryland Crab Dip 24 <i>warm baguette</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, mussels, 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..... 40pp
Clams 18 <i>bacon-herb broth</i>	Alaskan Snow Crab MKT	<i>all steamer seafood, smoked pork sausage, corn, potatoes</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 14 <i>farm greens, raw shaved vegetables, lemon horse-radish vinaigrette</i>
Caesar Salad 15 <i>romaine, manchego, lemon black pepper emulsion croutons</i>
Yellowfin Tuna Salad* 34 <i>green papaya, jicama, lime, chili, peanut</i>
Wedge Salad 16 <i>iceburg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing</i>
Tenderloin Steak Salad* 28 <i>fingerling potatoes, piquillo peppers, crispy onions, arugula, creamy horseradish mustard dressing</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.*

BRUNCH ENTRÉES



Black Angus Burger* 19 <i>two 4oz patties, american cheese, special sauce, lettuce, onion, tomato, pickles</i>
Maryland Crab Cake Sandwich 33 <i>shaved lettuce, pickles, tomato, remoulade</i>
Fried Shrimp Po Boy 19 <i>shaved lettuce, pickles, tomato, remoulade</i>
Fried Chicken & French Toast 24 <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 18 <i>two eggs any way, herb breakfast potatoes, applewood smoked bacon</i>
Buttermilk Blueberry Pancakes Stack 17 <i>macerated strawberries, chantilly cream, vermont maple syrup</i>
Pastrami Salmon Omelette* 19 <i>mushroom, wilted arugula, piquillo pepper, green salad, fruit cocktail</i>
"Frenchie" Omelette 19 <i>shaved ham, two french cheeses, french fries, greens salad</i>
Maryland Crab Cake Platter SINGLE 32 • DOUBLE 64 <i>remoulade, fries</i>
Steak & Eggs* 36 <i>8oz flat iron steak, two eggs fried up, herb breakfast potatoes, bearnaise</i>





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.