

# THE CHOPTANK

## APPETIZERS

Cajun Spiced Tuna Tartare ..... 21 <i>wakame salad, avocado, wonton</i>	Maryland Crab Dip ..... 24 <i>warm baguette</i>
Roasted Artichoke Hearts ..... 15 <i>citrus aioli</i>	Steamed Mussels ..... 19 <i>choice of white wine-herb garlic or spice bomb</i>
Fried Oysters ..... 19 <i>remoulade</i>	Choptank Wings ..... 19 <i>8pc wings, choice of buffalo, honey old bay, or spicy sesame</i>
Oysters Rockefeller ..... 19 <i>creamed spinach, gruyère</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>	Fried Potato Skins ..... 17 <i>manchego cheese, truffle, chives, horseradish cream</i>
8oz Wagyu Meatball ..... 15 <i>spicy pomodoro sauce, garlic bread</i>	

## RAW BAR

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

**CHOPTANK SEAFOOD PLATTER**  
shrimp cocktail, east & west coast oysters, whole blue crab, blue crab dijonnaise, 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>



Choice of blackened, pan seared, or broiled

Black Grouper ..... 42
Chesapeake Rockfish ..... 32
Rainbow Trout ..... 26
Jail Island Salmon ..... 34
Ahi Tuna ..... 37
Diver Scallop ..... 44

### SAUCES

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

## SOUP & SALAD

Maryland Crab Soup ..... CUP 8 • BOWL 14 <i>veggies, classic tomato broth, crab meat</i>	Eastern Shore Cobb ..... 26 <i>sugar cured ham, crab, fried oysters, shrimp, avocado, corn, bleu cheese, egg, tomato, champagne vinaigrette</i>
Cream of Crab Soup ..... CUP 8 • BOWL 14 <i>fresh cream, crab meat, old bay</i>	Wedge Salad ..... 16 <i>iceberg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing</i>
Half n' Half ..... CUP 8 • BOWL 14 <i>maryland crab soup and cream of crab soups mixed</i>	Yellowfin Tuna ..... 34 <i>green papaya, jicama, lime, chili, peanut</i>
Atlas Farms Salad ..... 14 <i>baby lettuces, shaved vegetables, house dressing</i>	Tenderloin Steak Salad ..... 28 <i>fingerling potatoes, piquillo pepper, crispy onions, arugula, creamy horseradish mustard dressing</i>
Caesar Salad ..... 15 <i>romaine, manchego, lemon black pepper emulsion, croutons</i>	

<b>ADD ONS</b>	CHICKEN ..... +8	TUNA ..... +12	WAGYU STEAK .... +21
	SHRIMP ..... +12	SALMON ..... +16	CRAB CAKE ..... +29

## Sandwiches

Spicy Chicken Sandwich ..... 19 <i>shaved lettuce, pickles, tomato, remoulade</i>
Black Angus Burger ..... 19 <i>two 4oz patties, american cheese, remoulade, lettuce, tomato, pickles</i>
Fried Shrimp Po Boy ..... 19 <i>shaved lettuce, pickles, tomato, remoulade</i>
Maryland Crab Cake Sandwich ..... 33 <i>shaved lettuce, pickles, tomato, remoulade</i>
Fried Oyster Po Boy ..... 19 <i>shaved lettuce, pickles, tomato, remoulade</i>

## LARGE PLATES

Seafood Cioppino ..... 38 <i>rich saffron tomato broth, scallops, shrimp, fish mussels, clams</i>
Fish & Chips ..... 28 <i>beer battered atlantic hake, fries, remoulade</i>
Eastern Shore Fried Chicken ..... HALF 25 • WHOLE 40 <i>choice of original or spicy nashville, slaw, fries</i>
Maryland Crab Cake Platter ..... SINGLE 32 • DOUBLE 64 <i>chili remoulade, fries</i>
Jumbo Fried Shrimp ..... 29 <i>fries, slaw, remoulade</i>

## STEAKS & CHOPS

All beef is sourced from Meats by Linz black angus cattle

8oz Filet ..... 57	12oz New York Strip ..... 55
8oz Wagyu Flat Iron ..... 43	8oz Dry Aged Long Island Strip ..... 33
16oz Delmonico Ribeye ..... 49	14oz Heritage Berkshire Pork Chop ..... 36

### 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 ..... 10
Mac & Cheese Gratin ..... 14
Roasted Broccolini w/ Cauliflower Purée ..... 13
Broiled Garlic Green Beans ..... 12
Mushrooms ..... 14
Boardwalk Fries ..... 9
Loaded Bacon & Crab Fries ..... 16
Buttermilk Ranch Mashed Potatoes ..... 12
LOADED POTATOES +6
Corn on the Cob ..... 10
Garlic Bread ..... 12

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 6 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.



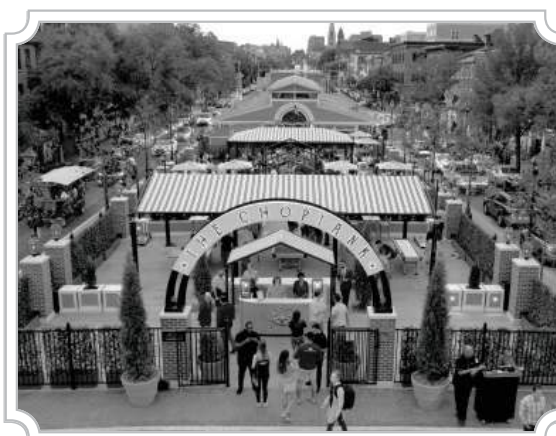
1921

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.

With great success in Baltimore City, Choptank opened its second location in Annapolis in Summer of 2022.

2024