

THE CHOPTANK



-1786-

HISTORIC BROADWAY MARKET

## GROUP DINING

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## *About The Choptank...*

*Opened in September in the newly renovated 200-plus-year old Broadway Market, The Choptank is a classic fish & crab house located in the heart of Fells Point. This renovated venue co-serves the historic charm of the south shed using the original wood and stained glass while adding new lighting, gas lanterns, and ivy-covered brick half-walls. 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.*

### **FOOD & BEVERAGE MINIMUMS**

#### **SMALL GROUPS**

*up to 50 Guests | Priced per guest*

MONDAY—THURSDAY

LUNCH \$40++ | DINNER \$75++

FRIDAY—SUNDAY

LUNCH \$50++ | DINNER \$100++

#### **PARTIAL BUYOUT**

*Up to 75 guests*

MONDAY—THURSDAY | \$7,500++

FRIDAY—SUNDAY | \$12,500++

#### **FULL BUYOUT**

*inquire for pricing*

# BRUNCH & LUNCH PACKAGES



FEATURED: SPICY CHICKEN SANDWICH

# BRUNCH *package*

SERVED BUFFET STYLE

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**\$40<sup>++</sup> PP**

## APPETIZERS

Fresh Seasonal Fruit Platter

Assorted Yogurt & Granola

## ENTRÉES

Scrambled Cage Free Eggs

Vanilla French Toast

Herb Breakfast Potatoes

Smokehouse Bacon & Maple Sausage

## PASTRIES

Fresh House Made Donuts

Oatmeal Raisin Cookies

## ADD ON OPTIONS

PRICED PER PERSON

Maryland Crab Cakes \$15

Broiled Flank Steak \$15

Buttermilk Biscuits & Blue Crab Gravy \$10

Creamy Blue Crab & Scrambled Eggs \$10

Rock Shrimp & Grits \$9

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

# POTOMAC

*package*

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**\$45<sup>++</sup> PP**

## APPETIZERS

SERVED FAMILY STYLE

### Fried Calamari

*chili tomato sauce*

### Caesar Salad

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

## ENTRÉES

CHOICE OF ONE

### Black Angus Burger

*two 4oz patties, american cheese, remoulade, lettuce, pickle, tomato*

### Spicy Chicken Sandwich

*shaved lettuce, pickles, tomato, remoulade*

### Wedge Salad

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

## DESSERTS

SERVED FAMILY STYLE

### Carrot Cake

### Cast Iron Cookies & Ice Cream

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

# PATUXENT

*package*

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**\$50<sup>++</sup> PP**

## APPETIZERS

SERVED FAMILY STYLE

### Wagyu Meatball

*spicy pomodoro sauce, garlic bread*

### Fried Calamari

*chili tomato sauce*

### Caesar Salad

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

## ENTRÉES

CHOICE OF ONE

### Yellowfin Tuna Salad

*green papaya, jicama, lime, chili, peanut*

### Eastern Shore Fried Chicken

*original or nashville, fries, slaw*

### Baked Hake

*broiled brocollini, cauliflower puree, lemon butter*

## DESSERTS

CHOICE OF

### Key Lime Pie

### Chocolate Cake

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

# DINNER PACKAGES



FEATURED: STEAMED CRABS

# JAMES

*package*

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**\$75<sup>++</sup> PP**

## APPETIZERS

SERVED FAMILY STYLE

### Wagyu Meatball

*spicy pomodoro sauce, garlic bread*

### Peel & Eat Shrimp

*old bay, drawn butter*

### Caesar Salad

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

## ENTRÉES

CHOICE OF ONE

### 8oz Flat Iron Steak

*peppercorn sauce*

### Jail Island Salmon

*ponzu shitake brown butter*

### Roasted All Natural Chicken Breast

*lemon butter*

## SIDES

SERVED FAMILY STYLE

### Buttermilk Ranch Mashed Potatoes

### Roasted Broccoli with Cauliflower Purée

## DESSERTS

CHOICE OF

### Key Lime Pie

### Carrot Cake

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

# NANTICOKE

*package*

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**\$90<sup>++</sup> PP**

## APPETIZERS

SERVED FAMILY STYLE

### Maryland Crab Dip

*warm baguette*

### Oysters Rockefeller

*creamed spinach, gruyere*

### Caesar Salad

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

## ENTRÉES

CHOICE OF ONE

### 12oz New York Strip

*tiger sauce*

### Chesapeake Rockfish

*ponzu shitake brown butter*

### Roasted All Natural Chicken Breast

*lemon butter*

## SIDES

SERVED FAMILY STYLE

### Buttermilk Ranch Mashed Potatoes

### Roasted Mushrooms

### Broiled Garlic Green Beans

## DESSERTS

CHOICE OF

### Cast Iron Cookie & Ice Cream

### Carrot Cake

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

# SUSQUEHANNA

*package*

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**\$100<sup>++</sup> PP**

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

## APPETIZERS

SERVED FAMILY STYLE

### Wagyu Meatball

*spicy pomodoro sauce, garlic bread*

### Cajun Spice Tuna Tartare

*wakame salad, avocado, wonton*

### Caesar Salad

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

## ENTRÉES

CHOICE OF ONE

### 8oz Filet Mignon

*bearnaise sauce*

### Chilean Sea Bass

*ponzu shitatke brown butter*

### Maryland Crab Cake

*remoulade, slaw*

### Roasted All Natural Chicken Breast

*lemon butter*

## SIDES

SERVED FAMILY STYLE

### Mac & Cheese Gratin

### Roasted Mushrooms

### Broiled Garlic Green Beans

## DESSERTS

CHOICE OF

### Cast Iron Cookie & Ice Cream

### Carrot Cake

# CHOPTANK

*package*

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**\$125<sup>++</sup> PP**

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

## APPETIZERS

SERVED FAMILY STYLE

### Wagyu Meatball

*spicy pomodoro sauce, garlic bread*

### Cajun Spice Tuna Tartare

*wakame salad, avocado, wonton*

### Caesar Salad

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

## FROM THE STEAMER

FAMILY STYLE ON BROWN PAPER

### Maryland Blue Crab

### Peel & Eat Shrimp

### Clams & Mussels

### Alaskan Snow Crab

## SIDES

SERVED FAMILY STYLE

### Mac & Cheese Gratin

### Old Bay Corn on the Cobb

### Salt & Vinegar Fries

## DESSERTS

FAMILY STYLE

### Cast Iron Cookie & Ice Cream

### Carrot Cake

### Key Lime Pie

A close-up photograph of a plate of fried oysters. The oysters are served on a bed of crushed ice, garnished with fresh green herbs and dark seaweed. Two lemon wedges are placed on the plate. The plate has a blue border. In the bottom right corner, there is a small logo for 'Cream & fresh cream.'

# RECEPTION PACKAGES

*Cream &  
fresh cream.*

# RECEPTION STYLE *Events*

## PASSED APPETIZERS

CHOICE OF 4 FOR \$45 | PASSED FOR 1 HOUR

Mini Crab Cakes

*remoulade*

Boneless Wings

*buffalo sauce*

Broiled Thick Cut Bacon

*chimichurri*

Fried Oysters

*remoulade*

Old Bay Steamed Shrimp

Oysters Rockefeller

Mini Wagyu Meatball

Blackened Sirloin Crostini

Cajun Spiced Tuna Tartar Wonton

Stuffed Mushroom Caps

Chili Spiced Tuna Potato Chip

Classic Shrimp Cocktail

Fried Mac & Cheese

## STATIONARY APPETIZERS

Artisan Cheese \$15 PER PERSON

Charcuterie Meats \$15 PER PERSON

Crudite \$10 PER PERSON

Maryland Crab Dip \$18 PER PERSON

Chilled Seafood Raw Bar \$38 PER PERSON

## CARVING STATION

BBQ Beef Brisket \$22 PER PERSON

Smoked Turkey Breast \$20 PER PERSON

Prime Rib \$45 PER PERSON

Beef Tenderloin \$45 PER PERSON

Berkshire Pork Loin \$20 PER PERSON  
*pepper crusted*

## GRILL STATION

BBQ Chicken Breasts \$18 PER PERSON

Black Angus Burgers \$18 PER PERSON

Bratwurst & Sauerkraut \$17 PER PERSON

Italian Sausage & Peppers \$17 PER PERSON

Prime Marinated Skirt Steak \$25 PER PERSON

NY Strip Steaks \$50 PER PERSON

Zucchini & Portobello Mushrooms \$10 PER PERSON

## SALADS & SIDES

Mac & Cheese \$10 PER PERSON

Broiled Garlic Green Beans \$9 PER PERSON

Corn Pudding \$9 PER PERSON

Roasted Herb Red Potatoes \$9 PER PERSON

New Potato Salad \$9 PER PERSON

Apple Cabbage Slaw \$8 PER PERSON

Vinaigrette Pasta Salad \$9 PER PERSON

Caesar Salad \$8 PER PERSON

## STATIONARY DESSERTS

Fresh Baked Cookies \$9 PER PERSON

Carrot Cake & Key Lime Pie \$10 PER PERSON

Seasonal Fruit Cobbler \$10 PER PERSON  
*whipped lemon crema*

## BEVERAGE SERVICE

*At The Choptank, we pride in our craft cocktail selections including crushes, slushies, 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 events hosted on property incur a 20% service/gratuuity charge, a 3% Facility Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, 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, requires 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*

## CONTACT

*To book your event or inquire for more information,  
please contact: Nicole Manning*

**Nicole.Manning@AtlasRestaurantGroup.com**