



Raw Bar

- Shucked Oysters* EAST 3⁷⁵ WEST 4²⁰
- Shrimp Cocktail 1/2 LB 18
- Blue Crab Dijonnaise 29
- Rockfish Ceviche* 19
leche de tigre, salsa cruda, avocado, plantain chip
- Alaskan Snow Crab MKT

THE 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

Fresh Catches

choice of blackened, pan-seared, or broiled

- Chilean Sea Bass 42
- Chesapeake Rockfish 32
- Chesapeake Blue Catfish 26
- Jail Island Salmon* 34
- Ahi Tuna* 37
- U-12 Jumbo Shrimp 27

SAUCES

- LEMON BUTTER 3
- ALMONDINE 4
- PICCATA 4
- PONZU-SHITAKE BROWN BUTTER 5

APPETIZERS

- Cajun-Spiced Tuna Tartare* 24
wakame salad, avocado, wonton
- Fried Oysters 22
remoulade
- Oysters Rockefeller 22
creamed spinach, gratièere
- Crab and Chili Crusted Oysters 22
blue crab, garlic-chili butter
- Fried Calamari 19
chili tomato sauce, crispy pickled peppers
- 8oz Wagyu Meatball 18
spicy pomodoro sauce, garlic bread
- Maryland Crab Dip 28
warm baguette
- Steamed Mussels 19
choice of garlic-herb white wine or spice bomb
- Choptank Wings 19
eight wings, choice of buffalo, old bay honey, or spicy sesame
- Fried Potato Skins 18
manchego cheese, truffle, chives, horseradish cream
- Mini Crab Balls 24
remoulade

SOUPS & SALADS

- Maryland Crab Soup CUP 9 • BOWL 15
veggies, classic tomato broth, crab
- Cream of Crab Soup CUP 9 • BOWL 15
fresh cream, crab, old bay
- Half n' Half CUP 9 • BOWL 15
maryland crab soup & cream of crab soup mixed
- Brussels Sprouts Salad 15
shaved brussels sprouts, arugula, honeycrisp apples, celery, fennel, dry cranberries, pepitas, apple cider vinaigrette
- Caesar Salad 15
romaine, manchego, lemon-black pepper emulsion, croutons
- Eastern Shore Cobb 26
sugar-cured ham, crab, fried oysters, shrimp, avocado, corn, blue cheese, egg, tomatoes, champagne vinaigrette
- Wedge Salad 16
iceberg lettuce, smoked bacon, cherry tomatoes, pickled onions, fried shallots, blue cheese dressing
- Yellowfin Tuna* 34
green papaya, jicama, lime, chili, peanut
- Tenderloin Steak Salad* 28
fingering potatoes, piquillo pepper, crispy onions, arugula, creamy horseradish-mustard dressing
- + CHICKEN 8
- + SHRIMP 13
- + TUNA* 12
- + SALMON* 16
- + STEAK* 21
- + CRAB CAKE 30

From the Steamer

- Live Blue Crabs MKT
- Clams *bacon-herb broth* 18
- Peel & Eat Shrimp 1/2 LB 19 • LB 38
- Alaskan Snow Crab MKT

THE CHOPTANK STEAMER PLATTER
blue crabs, alaskan snow crabs, steamed clams & mussels, peel & eat shrimp, smoked pork sausage, corn, potatoes
 44

SANDWICHES

- Spicy Chicken Sandwich *shaved lettuce, pickles, tomato, remoulade, banana peppers* 20
- Black Angus Burger* *two 4oz patties, american cheese, remoulade, lettuce, tomato, pickles, banana peppers* 20
- Fried Po'Boy* *choice of shrimp, oyster or blue catfish, shaved lettuce, pickles, tomato, remoulade* 20
- Maryland Crab Cake Sandwich *shaved lettuce, pickles, tomato, remoulade, banana peppers* 36
- Lobster Roll *butter-poached lobster, old bay aioli, pickled onion, fresh herbs* 39

LARGE PLATES

- Seafood Cioppino *rich saffron tomato broth, shrimp, fish, mussels, clams* 38
- Baked Lobster Pasta *poached lobster, mushrooms, broccolini, creole cream, manchego crust, fresh herbs* 36
- Fish & Chips *beer-battered chesapeake blue catfish, fries, remoulade, coleslaw* 29
- Eastern Shore Fried Chicken *choice of original or spicy-nashville, slaw, fries* HALF 25 • WHOLE 40
- Maryland Crab Cake Platter *chili remoulade, fries* SINGLE 33 • DOUBLE 65
- Gumbo *smoked sausage, bacon, chicken, shrimp, lump crab, okra* 36
- Jumbo Fried Shrimp *fries, coleslaw, remoulade* 32

STEAKS & CHOPS

ALL BEEF IS SOURCED FROM MEATS BY LINZ BLACK ANGUS CATTLE



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

ACCOUTREMENTS

- BLUE CRAB OSCAR 18
- ROCK SHRIMP SCAMPI 12
- JALAPENO & ONION 6
- TRUFFLE BUTTER 9
- FIVE-PEPPERCORN 4

SAUCES

- BEARNAISE 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 PUREE 13
- BROILED GARLIC GREEN BEANS 12
- DIRTY RICE 12
- BOARDWALK FRIES 10
- LOADED BACON & CRAB FRIES 16
- BUTTERMILK RANCH MASHED POTATOES 12
- LOADED *6
- CORN ON THE COB 10
- GARLIC BREAD 12

*Raw Facts: consuming raw or undercooked meats, poultry, pork, beef, shellfish or eggs may increase the risk of foodborne illness.
 Allergies: please alert your server of any food allergies. Gratuity: customary gratuity of 20% will be added to checks for parties of 6 or more. Facility Fee: 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

THE CHOPTANK



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 to 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

Located in the Fells Point neighborhood of Baltimore City, it is the oldest existing market building in the Broadway Market. It has gone through many changes including significant damage from a fire in the 1960s resulting in 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 & 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. He 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 to be the largest private bakery in the USA. H&S 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. His grandsons, Alex & Eric Smith, continue their grandfather's vision of a better Baltimore opening 22 restaurants in Baltimore alone, and employing more than 1,500 people locally. They also have restaurant properties in Florida, Delaware, Pennsylvania & Texas.



1966

The Tserkis family of five orphan brothers and one sister migrated to America from Greece in 1966. They began 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. This seafood restaurant opened in 1979, on the property that was once a gas station. Over the years they added to their business 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