



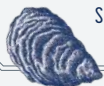
Raw Bar

Shucked Oysters*	EAST 3 ⁷⁵ WEST 4 ⁵⁰
Shrimp Cocktail	1/2 LB 18
Blue Crab Dijonnaise	29
Rockfish Ceviche*	19
leche de tigre, salsa crudo, 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
AMANDINE	4
PICCATA	4
PONZU-SHIITAKE BROWN BUTTER	5

APPETIZERS

Cajun-Spiced Tuna Tartare*	24
wakame salad, avocado, wonton	
Fried Brussels Sprouts	14
tamarind glaze, cilantro yogurt	
Fried Oysters	22
remoulade	
Oysters Rockefeller	22
creamed spinach, gruyère	
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	
Chili Puppies	15
roasted corn, peppadew pepper, charred onion, JO spice, lemon-chive crema	
Fried Potato Skins	18
manchego cheese, truffle, chives, horseradish cream	

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
Chili Crabs	chili-garlic-ginger sauce 25

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
fingerling potatoes, piquillo pepper, crispy onions, arugula, creamy horseradish-mustard dressing	

+ CHICKEN	8	+ SALMON*	16
+ SHRIMP	12	+ STEAK*	21
+ TUNA*	12	+ CRAB CAKE	30



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 20
Black Angus Burger*	two 4oz patties, american cheese, remoulade, lettuce, tomato, pickles 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 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 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
Jumbo Fried Shrimp	fries, slaw, 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
JALAPEÑO & ONION	6
TRUFFLE BUTTER	9
FIVE-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	10
LOADED BACON & CRAB FRIES	16
BUTTERMILK RANCH MASHED POTATOES	12
LOADED + 6	
CORN ON THE COB	10
GARLIC BREAD	12

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.



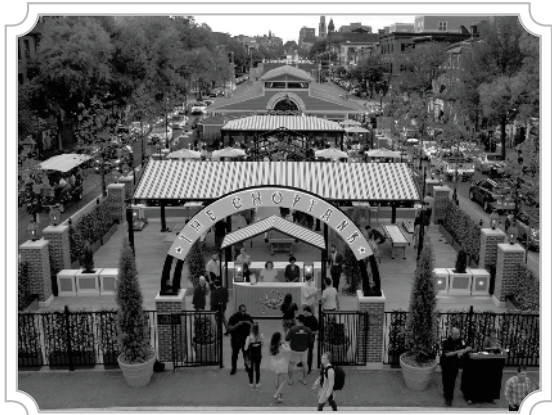
1921

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