



STEAMED CRABS



Maryland's famous hard shell blue crabs are available seasonally and are locally sourced upon availability. Order by the dozen or half dozen. Crabs may vary in size by ½."

Choice of Medium, Large, Extra Large, or Jumbo



COCKTAILS CARAFE 12

Bloody Mary
house bloody mix, choice of vodka or tequila
*make it spicy | **ADD SHRIMP COCKTAIL +3EA**

Tropic Mimosa
blood orange purée, fresh orange juice,
raspberry, sparkling wine

APPETIZERS

Crispy Crab Fritters 22
remoulade, pickled veggies

Seared Melty Cheese 16
peppadew, tomato, tank herbs,
warm baguette

Choptank Wings 19
choice of: buffalo or honey old bay 8pc
wings, celery, blue cheese dressing

Fried Calamari 18
chili tomato sauce

SOUPS + SALADS

Maryland Crab Soup CUP 8 · BOWL 15
veggies, classic tomato broth, crab meat

Cream of Crab Soup CUP 8 · BOWL 15
fresh cream, deluxe crab, old bay

Choptank Cobb Salad 15
chopped crispy lettuce, bacon, egg,
veggies, horseradish vinaigrette

Sesame Seared Tuna 25
farm greens, avocado, veggies,
mustard vinaigrette

Chicken Caesar Salad 24
romaine, classic dressing,
chili flake parmesan crouton

ADD ON

CHICKEN 6	SALMON 14
SHRIMP 7	WAGYU STEAK . . . 14
TUNA 10	CRAB CAKE 24

RAW BAR

Shucked Oysters EAST 3⁷⁵ EA · WEST 4⁵⁰ EA

Cold Water Lobster Tail HALF 15 EA · WHOLE 27 EA

Jumbo Shrimp Cocktail 18

Ceviche Mixto 16

Choptank Seafood Tower 125

BRUNCH ENTREES

Fried Chicken & Waffles 22
buttermilk waffle, sausage gravy, bourbon-pecan syrup

Donut Sandwich 18
fried chicken breast, bacon, cheese, remoulade

Maryland Crab Omelet 22
blistered tomato, spinach, cheese, hollandaise

Crispy French Toast 17
fresh berries, chantilly cream, maple

"One-Star" Crab Cakes Benny 27
english muffin, poached eggs, hollandaise

Green Chile Chilaquiles 20
tortilla chips, grilled shrimp, salsa verde, chorizo, fried egg

Choptank Breakfast 17
2 eggs your way, breakfast potatoes, applewood smoked bacon

SANDWICHES

Sandwiches come with shaved lettuce, two pickles, tomato, remoulade and your choice of fries or greens

Spicy Chicken 18

Choptank Double Cheeseburger 21

Shrimp Po Boy 19

Sesame Encrusted Tuna 23

Maryland Crab Cake 29

parties. customary gratuity of 20% will be added to all parties of 8 or more guests. **allergies.** please alert your server of any food allergies.
raw facts. consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

BECOMING THE CHOPTANK



1668

The Choptank gets its name from the Choptank Native American tribe 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

The oldest of the existing market buildings, the market has gone through many changes including significant damages from a fire in 1960's resulting with the loss of the second story used for social affairs. 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 18 restaurants in Baltimore alone, and employing more than 1,000 people locally. They also have restaurant properties in Florida and Texas.



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 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.

The market had deteriorated significantly in past decades until Atlas Restaurant Group partnered with the city to develop the north and south market sheds. In 2019, a total of 7 million dollars of private and public money was spent and over 200 jobs created to restore the Broadway Market's north and south sheds back to its former glory.

2019