

# THE CHOPTANK

## COCKTAIL CARAFES

Bloody Mary.....12	Tropic Mimosa.....12
house bloody mix, choice of vodka or tequila *make it spicy	blood orange purée, fresh orange juice, raspberry, sparkling wine
SHRIMP COCKTAIL +3EA	

## APPETIZERS

Crispy Crab Fritters.....22	Fried Calamari.....18
remoulade, pickled vegetables	chili tomato sauce
Seared Melty Cheese.....16	Choptank Wings.....19
peppadew, tomato, tank herbs, warm baguette	choice of buffalo or honey old bay 8pc wings, celery, blue cheese dressing



Shucked Oysters.....	EAST 3 <sup>75</sup> WEST 4 <sup>50</sup>
Cold Water Lobster Tail ...	HALF 15 WHOLE 27
Jumbo Shrimp Cocktail.....	18
Bay Style Tuna Poke.....	17
Choptank Seafood Tower.....	125

**FRESH DONUTS**  
**\$5.00**

## Sandwiches

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

Spicy Fried Chicken.....18	Fried Shrimp Po Boy.....19	Fried Soft Shell Crab.....23
Choptank Double Cheeseburger.....21	Sesame Encrusted Tuna.....23	lettuce, tomato, chili remoulade
Oyster Po Boy.....19	Maryland Crab Cake.....29	BASED ON AVAILABILITY



## 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, chili flake parmesan crouton, classic dressing	

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

## BRUNCH ENTRÉES

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	

**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.



# 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 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 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 soon in Washington DC.*



1966

*The Tserkis family of 5 orphan brothers and 1 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.*

*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 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.*

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