THE CHOPTANK



Available seasonally and are locally sourced upon availability.

Order by the dozen or half dozen. Crabs may vary in size by ½."

APPETIZERS

Oysters Rockefeller	Seafood Nachos
Broiled Oysters Casino	Choptank Wings
Seared Melty Cheese	blue cheese dressing Maryland Crab Dip24
Crispy Crab Fritters	warm baguette
Fried Calamari	Steamed Mussels



Shucked Oysters	EAST $3^{.75}$ WEST $4^{.50}$
Cold Water Lobster Tail	HALF 15 WHOLE 27
Jumbo Shrimp Cocktail	18
Bay Style Tuna Poke	17
Choptank Seafood Tower .	125

SANDWICHES

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

Spicy Fried Chicken1	8
Choptank Double Cheeseburger	21
Oyster Po Boy	9

Fried Shrimp Po Boy
Sesame Encrusted Tuna
Maryland Crab Cake



Fresh

Choice of blackened or sesame encrusted, roasted potato hash, broccolini, lemon butter and olive oil

Chesapeake Rockfish	
Icelandic Cod 28	
Scottish Salmon	
Ahi Tuna	
Diver Scallops	
Peel & Eat Jumbo Shrimp Half LB 19 + LB 35	
Blue Crab Fisherman's Stew 32	

EASTERN SHORE FRIED

 $Served\ with\ atomic\ horseradish\ slaw, boardwalk\ fries, and\ remoulade$



 Maryland Blue Crab Cakes fries, remoulade
 SINGLE 29 DOUBLE 58

 ADD ONS
 LUMP BLUE CRAB
 +14
 JUMBO SHRIMP BGH
 +12

 CRAB CAKE
 +24
 CRAB IMPERIAL
 +10

Soft Shell Crab choice of fried or sautéed, fries, remoulade | BASED ON AVAILABILITY SINGLE 24 DOUBLE 48

SOUP & SALAD

farm greens, raw shaved vegetables, lemonveggies, classic tomato broth, crab meat horseradish vinaigrette fresh cream, crab meat, old bay chopped crispy lettuce, bacon, egg, vegetables, lemon-horseradish vinaigrette both soups mixed Maryland-style farm greens, avocado, vegetables, mustard vinaigrette romaine, chili flake parmesan crouton, classic dressing

CHICKEN +6

SHRIMP..... + 7

ADD ONS

Sides

Corn Pudding ... 8
Loaded Fries ... 9
Boardwalk Fries ... 5
Old Bay Garlic Bread ... 7
Brussels Sprouts Bacon & Honey ... 9
Mac & Cheese Gratin ... 9

Carrot Cake ... 10

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.

WAGYU STEAK + 14

CRAB CAKE + 24

TUNA + 10

SALMON + 14

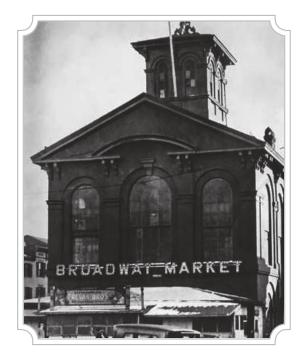


THE CHOPTANK



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.