

## APPETIZERS

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### MARTINI SHRIMP COCKTAIL

Jumbo Shrimp / Stuffed Spanish Olives / Absolut Cocktail and Remoulade Sauces \$12.50

### CALAMARI FRITA

Lightly Breaded & Fried / Sauce Cardinale / Fried Leeks \$9.95

### \*AHI TUNA

Sesame Seared to Order / Rare / Wakame Salad / Ginger Ponzu \$12.95

### JUMBO LUMP CRAB CAKES

Roasted Red Pepper Aioli \$17.50

### NEW ORLEANS STYLE BARBECUED SHRIMP

Fresh Cracked Pepper and Rosemary Marinade / White Wine Garlic Butter / Spices / Garlic Crostini \$12.95

### CHESAPEAKE BAY OYSTERS

Lightly Breaded and Fried / Fried Leeks / Creole Remoulade \$11.95

### OPUS HOUSEMADE ONION RINGS

Tempura Battered Vidalia Onions / golden crisp / Ketchup Manis / Sharable \$8.95

### LOBSTER SCAMPI

Cold Water Lobster Tail / Scampi / Garlic and Butter \$27.95

### NEW ZEALAND LAMB LOLLIPOPS

Rosemary and Thyme Marinade / Balsamic Glaze / White Bean Relish \$18.95

### BOURBON PECAN BRIE

Warm Bourbon Caramel / Toasted Pecans / Puff Pastry Croustade / Crispy Baguette / Tart Apples / Sharable \$10.50



## SOUPS

FRENCH ONION SOUP GRATINÉE \$6.95

SEAFOOD BISQUE \$7.95

DU JOUR \$5.95

## SALADS

**OPUS SALAD** Mixed Greens / Romaine / Carrots / Shaved Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta Sunflower Seeds / Choice of Dressing \$7.75/\$4.75

**BABY SPINACH SALAD** Warm Applewood Smoked Bacon Dressing \$8.50/\$5.50

**CAESAR SALAD** Classic Caesar Dressing \$8.50/\$5.50

**HEARTS OF ICEBERG** Bleu Cheese Dressing \$7.50/\$4.50

**CAPRESE** Red and Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil Chiffonade / House Basil Vinaigrette \$9.95/\$6.50

## OUR SEAFOOD\* EACH SERVED WITH YOUR CHOICE OF

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Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Opus 9 Au Gratin Potatoes / Sautéed Vegetables

### LIVE WHOLE MAINE LOBSTER

Steamed and Cracked Fresh Out of the Tank  
With Drawn Butter and Lemon Beurre Blanc Sauce  
Perfect as a Shared Appetizer / Market Price

### BROILED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

Using Only the Finest Lump Crabmeat / Two 4 oz Crab Cakes \$31.50

### TWIN SOUTH AFRICAN ROCK LOBSTER TAILS

From Cold, Clear Waters...the Ultimate in Lobster Tails MARKET PRICE

### SEAFOOD TRIO

Jumbo Lump Crab Cake / Sautéed Gulf Shrimp / Pan Seared Scallops / Garlic Herb Butter / Red Pepper Aioli / Creole Remoulade \$31.95

### SHRIMP OPUS

Colossal Shrimp / Butterflied in Shell / Stuffed with Lump Crab Meat / Lemon-Dill Beurre Blanc and Creole Remoulade \$27.95

### CITRUS GLAZED ATLANTIC SALMON

Warm Spinach Salad / Pearl Onions / Grape Tomatoes / Shiitake Mushrooms / Sherry Vinaigrette \$25.95

### FRESH LOCAL ROCKFISH and JUMBO LUMP CRABMEAT

Lightly Seasoned and Floured / Pan-Seared / Jumbo Lump Crab / Lemon-Caper Beurre Blanc \$31.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially with certain medical conditions.*

## OUR STEAKS

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Rare-very red throughout, cool center  
Medium rare-red throughout, warm center

Medium-pink center

Medium Well-slightly pink center  
Well-cooked throughout

### EACH STEAK SERVED WITH YOUR CHOICE OF

Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Opus 9 Au Gratin Potatoes / Sautéed Vegetables  
Unless Otherwise Requested, Steaks are Served Sizzling in Light Drawn Butter. Béarnaise Sauce Available Upon Request.

**RIBEYE STEAK** Boneless / 16oz \$38.95

**FILET MIGNON** Small / 8oz \$36.95 Large / 12oz \$43.95

**NEW YORK STRIP** 14oz \$38.95

**OPUS SIGNATURE PORTERHOUSE STEAK** 24oz \$46.95

**STEAK & LOBSTER** Filet Mignon / 8oz / Cold Water Lobster Tail / 6oz \$56.95

**STEAK DIANE** Center Cut Sirloin / 8oz / Red Wine Mushroom Demi Glace \$25.95

## ◆ OPUS SIGNATURE STEAKS ◆

### OSCAR 9

Steak Oscar / Filet Mignon / Cooked to Your Request  
Grilled Marinated Portabella Mushroom / Jumbo Lump Crabmeat / Asparagus / Béarnaise Sauce  
8 oz \$45.95 • 12 oz \$54.95

### NEW YORK STRIP, AU POIVRE

Encrusted with White, Red & Black Peppercorns / Pan Seared / Brandy Cream Sauce / 14oz \$40.95

### BONE-IN FILET MIGNON

Bone-In Filet Mignon / Pommery Mustard / Fresh Horseradish / 16oz \$47.95

**COWBOY CUT RIBEYE STEAK** Bone in / 18oz \$39.95

### ADD ANY OF THESE FAVORITES TO ANY ENTRÉE

OPUS SHRIMP \$13.95      COLD WATER LOBSTER TAIL \$26.95      CRUMBLED BLEU CHEESE \$3.95  
ANY STEAK SERVED AU POIVRE STYLE \$4.50      ANY STEAK SERVED BLACKENED UPON REQUEST

## CHOPS, CHICKEN & PASTA\* EACH SERVED WITH YOUR CHOICE OF

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Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Opus 9 Au Gratin Potatoes / Sautéed Vegetables

### FRENCHED AUSTRALIAN LAMB CHOPS

"The Very Finest" / Extra Thick / Hand-Cut / Cooked to Order / Wilted Spinach / Minted Demi Glace / Three 6oz Chops \$45.95

### PORK CHOP

Center-Cut / Grilled / Sugar Glazed Granny Smith Apples / Creole Mustard Bourbon Sauce / Cooked to Order / 12oz \$23.95

### GARLIC AND THYME MARINATED STATLER CHICKEN

Pan-Seared Statler Chicken Breast / Potato, Leek Celery Hash / Smoked Bacon Jus \$20.95

### VEGETARIAN PASTA

Mélange of Fresh Vegetables / Portabella, Button & Cremini Mushrooms / Sautéed / EVOO / Pecorino Cream Sauce \$19.95

## SPECIAL SIDES (LARGE ENOUGH TO SHARE)

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Fresh Steamed Broccoli Florets \$6.50      Opus 9 Battered Onion Rings \$8.95      Caramelized Mushrooms & Onions Demi-Glaze \$6.50  
Asparagus with Hollandaise \$6.95      Creamed Corn, Au Gratin \$6.50      Creamed Spinach \$6.50