

APPETIZERS

MARTINI SHRIMP COCKTAIL

Jumbo Shrimp served with stuffed Spanish Olives, Absolut Cocktail and Remoulade Sauces \$11.95

CALAMARI FRITA

Lightly Breaded & Fried. Served with Sauce Cardinale, topped with fried Leeks \$9.50

*AHI TUNA

Cooked to order. Sesame Seared Rare with Wakame Salad and Ginger Ponzu \$12.50

JUMBO LUMP CRAB CAKES

Accompanied by a Roasted Red Pepper Aioli \$15.95

NEW ORLEANS STYLE BARBECUED SHRIMP

Fresh cracked Pepper and Rosemary marinated Shrimp simmered in Butter, with White Wine, Garlic and other Spices.

Served over Garlic Crostini \$12.50

CHESAPEAKE BAY OYSTERS

Lightly Breaded and Fried Golden Crisp. Topped with Fried Leeks. Served With Creole Remoulade. \$11.50

OPUS' HOUSEMADE ONION RINGS

Tempura battered Vidalia Onions fried golden crisp with a Ketchup Manis dipping Sauce (Sharable) \$7.95

LOBSTER SCAMPI

Sweet, tender chunks of cold water Lobster Tail sauteed Scampi style in Garlic and Butter \$25.95

NEW ZEALAND LAMB LOLLIPOPS

Marinated in Rosemary and Thyme with a Balsamic Glaze. Served with a White Bean Relish \$16.95

BOURBON PECAN BRIE

Warm Bourbon Caramel and Toasted Pecans over a Brie and puff pastry Croustade. With Crispy Baugelette and tart Apples. \$9.95

SOUPS

FRENCH ONION SOUP GRATINÉE \$6.95

SEAFOOD BISQUE \$7.95

CHEF'S HOMEMADE \$5.75

SALADS

OPUS SALAD, Mixed Greens, Romaine, Carrots, Shaved Radishes, Cucumbers, Fresh Basil, Cherry Tomatoes, Feta Cheese and Sunflower Seeds, Choice of Dressing \$7.50/\$4.50

BABY SPINACH SALAD, Warm Applewood smoked Bacon Dressing \$7.95/\$4.95

CAESAR SALAD, Classic Caesar Dressing \$7.95/\$4.95

HEARTS OF ICEBERG, Bleu Cheese Dressing \$6.75/\$3.75

CAPRESE, Red and Yellow Tomatoes, fresh Mozzarella, red onion and a chiffonade of fresh Basil with our house Basil Vinaigrette Dressing \$9.75/\$5.95

OUR SEAFOOD

All accompanied your Choice of Baked Potato, Baked Sweet Potato, Red Bliss Garlic Mashers, Steak Wedges, Opus 9 Au Gratin Potatoes or Sautéed Vegetables.

LIVE WHOLE MAINE LOBSTER

Steamed and Cracked Fresh out of the Tank

Served with Drawn Butter and Lemon Beurre Blanc Sauce

Perfect as a shared Appetizer.

Market Price

BROILED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

(Two 4 ounce crab cakes) Using only the finest Lump Crabmeat \$27.95

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, and Pan Seared Scallops with Garlic Herb Butter, Red Pepper Aioli and a Creole Remoulade 28.95

SHRIMP OPUS

Colossal Shrimp, butterflied in shell, stuffed with Lump Crab meat. Served with Lemon-Dill Beurre Blanc and Creole Remoulade \$25.95

*BRONZED NORTH ATLANTIC SALMON

Nature's perfect fish. Tamarind Balsamic Glaze, drizzled with Sauce Bavaois. Cooked to order. \$25.50

FRESH LOCAL ROCKFISH, JUMBO LUMP CRABMEAT

Lightly Coated in Seasoned Flour. Pan-Seared and accompanied with a Jumbo Lump Crab Lemon-Caper Beurre Blanc \$29.95

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



OUR STEAKS

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

Medium Well-Slightly Pink Center
Well-Cooked throughout

All accompanied with your choice of Baked Potato, Baked Sweet Potato, Red Bliss Garlic Mashers, Steak Wedges, Opus 9 Au Gratin Potatoes or Sautéed Vegetables.
(Unless otherwise requested, all steaks are sizzling in light drawn butter.) *All steaks available with Béarnaise upon request.

RIBEYE STEAK ♦ (Boneless 16oz) \$35.95

FILET MIGNON ♦ Small (8oz) \$32.50 Large (12oz) \$40.95

NEW YORK STRIP ♦ (14oz) \$35.95

OPUS SIGNATURE PORTERHOUSE STEAK ♦ (24oz) \$43.95

STEAK & LOBSTER ♦ An 8 ounce Filet Mignon paired with a 6 ounce Cold Water Lobster Tail \$51.95

STEAK DIANE ♦ An 8oz Filet-Cut New York Strip served with a Wild Mushroom Demi Glace \$24.95

♦ OPUS SIGNATURE STEAKS ♦

OSCAR 9

Our Version of Steak Oscar. An 8 oz or 12 oz Filet Mignon cooked to your request. Served atop a grilled marinated portabella mushroom and topped with Jumbo Lump Crabmeat, Asparagus & Béarnaise Sauce
8 oz—\$42.95 • 12 oz—\$50.95

NEW YORK STRIP, AU POIVRE

A 14 ounce cut. Encrusted with a mélange of White, Red & Black Peppercorns; pan seared and deglazed with Brandy. Finished with a Brandy Cream Sauce \$38.95

BONE-IN FILET MIGNON

A 16 oz. Bone-In Filet Mignon encrusted with Pommery Mustard and Fresh Horseradish 43.95

COWBOY CUT RIBEYE STEAK, Bone in (18oz) \$37.95

KANSAS CITY STRIP (18oz) \$41.95

Served on the Bone to Enhance the Natural Flavor

~ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE~

OPUS SHRIMP \$11.95 ~ COLD WATER LOBSTER TAIL \$ 22.95 ~ CRUMBLE BLEU CHEESE \$3.95

ANY STEAK SERVED AU POIVRE STYLE \$3.95

ANY STEAK SERVED BLACKENED UPON REQUEST

CHOPS, CHICKEN & PASTA

*All accompanied with your choice of Baked Potato, Baked Sweet Potato, Red Bliss Garlic Mashers, Steak Wedges, Opus 9 Au Gratin Potatoes or Sautéed Vegetables.

*FRENCHED AUSTRALIAN LAMB CHOPS

(3-6 ounce chops) "The Very Finest" *Extra thick, hand cut; Cooked to order and served with wilted Spinach and Minted Demi Glace \$37.95

*PORK CHOP

(12oz) Center cut; Grilled and accompanied with Sugar glazed Granny Smith Apples and a Creole Mustard Bourbon Sauce Cooked to order \$23.50

CHICKEN ROCHAMBEAU

Pan-Seared Statler Chicken Breast atop a slice of Baked Virginia Ham and a Puff Pastry Pillow. With a classic Marchand de Vin Sauce \$19.95

VEGETARIAN PASTA

A mélange of fresh vegetables, portabella, button and cremini mushrooms, all lightly sautéed in extra virgin olive oil. Finished with a Pecorino Cream Sauce. \$18.95

SPECIAL SIDES (LARGE ENOUGH TO SHARE)

*Fresh Steamed Broccoli Florets \$6.50

*Opus 9 Battered Onion Rings \$7.95

*Caramelized Mushrooms & Onions Demi-Glaze \$6.50

*Asparagus with Hollandaise \$6.95

*Creamed Corn, Au Gratin \$6.50

*Creamed Spinach \$6.50