

# 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

Sesame Seared Rare with Wakame Salad and Wasabi. Served with 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 BIENVILLE

Shrimp, Mushrooms, Green Onions, Garlic and Herbs broiled atop Chesapeake Bay Oysters \$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

## BRIE ENCRUTE

Baked Brie in Phyllo with housemade Orange Jam and crisp Baguette \$9.95

# SOUPS

FRENCH ONION SOUP GRATINÉE \$6.95

\*SEAFOOD BISQUE \$7.95

CHEF'S HOMEMADE \$5.75

# SALADS

OPUS SALAD, 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

## \*SAUTEED 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, Grill-Cut Shrimp, and Pan Seared Scallops served 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 \$25.50

## \*FRESH FLOUNDER FILET

Stuffed with Lump Crab Meat. Finished with a Lemon-Dill Beurre Blanc \$24.95

## OUR STEAKS

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 served sizzling in light drawn butter.) \*All steaks available with Béarnaise upon request.

**RIBEYE STEAK** ♦ (Boneless 16oz) \$34.95

**FILET MIGNON** ♦ Small (8oz) \$30.95 Large (12oz) \$39.95

**NEW YORK STRIP** ♦ (14oz) \$34.95

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

**\*STEAK & LOBSTER** ♦ An 8 ounce Filet Mignon paired with a 6 ounce Cold Water Lobster Tail \$49.95

**SLICED SIRLOIN** Served with a Wild Mushroom Demi-Glace \$22.95

## ♦ 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—\$41.95 • 12 oz—\$49.95

### 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 \$37.95

### 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 ~ CRUMBLÉ 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; Grilled to perfection 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 \$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-Glace \$6.50

\*Asparagus with Hollandaise \$6.95

\*Creamed Corn, Au Gratin \$6.50

\*Creamed Spinach \$6.50

*\*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.*