

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 Baguette and tart Apples. \$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. Cooked to order. \$25.50

FRESH FLOUNDER FILET

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

**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) \$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; 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