

APPETIZERS

MARTINI SHRIMP COCKTAIL

JUMBO SHRIMP / STUFFED SPANISH OLIVES / ABSOLUT COCKTAIL & REMOULADE SAUCES \$13.50

CALAMARI FRITA

LIGHTLY BREADED & FRIED / SAUCE CARDINALE / FRIED LEEKS \$11.25

***AHI TUNA**

SESAME SEARED / RARE / WAKAME SALAD / GINGER PONZU / SRIRACHA \$14.50

LUMP CRAB CAKES

ROASTED RED PEPPER AIOLI \$20.95

PEPPERED SEA SCALLOPS

SILVER DOLLAR PEPPER SEARED / WILTED SPINACH / SUN-DRIED TOMATOES / BACON / SHALLOTS
LEMON-PEPPER MARMALADE \$17.50

NEW ORLEANS STYLE BARBECUED SHRIMP

FRESH CRACKED PEPPER & ROSEMARY MARINADE / WHITE WINE GARLIC BUTTER / SPICES / GARLIC CROSTINI \$14.50

CHESAPEAKE BAY OYSTERS

TEN LIGHTLY BREADED & FRIED / FRIED LEEKS / CREOLE REMOULADE \$13.50

OPUS' HOUSEMADE ONION RINGS

TEMPURA BATTERED VIDALIA ONIONS / GOLDEN CRISP / KETCHUP MANIS / SHARABLE \$9.50

LOBSTER SCAMPI

COLD WATER LOBSTER TAIL / SCAMPI / GARLIC & BUTTER \$29.95

***NEW ZEALAND LAMB LOLLIPOPS**

ROSEMARY & THYME MARINADE / BALSAMIC GLAZE / WHITE BEAN RELISH \$20.50

BOURBON PECAN BRIE

WARM BOURBON CARAMEL / TOASTED PECANS / PUFF PASTRY CROUSTADE / CRISPY BAUGETTE / TART APPLES / SHARABLE \$11.50

SOUPS

FRENCH ONION SOUP GRATINÉE \$7.95

SEAFOOD BISQUE \$9.95

DU JOUR \$6.75

SALADS

OPUS SALAD MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA
SUNFLOWER SEEDS / CHOICE OF DRESSING \$8.25/\$5.95

BABY SPINACH SALAD WARM APPLEWOOD SMOKED BACON DRESSING \$9.25/\$6.75

CAESAR SALAD CLASSIC CAESAR DRESSING \$9.25/\$6.75

HEARTS OF ICEBERG BLEU CHEESE DRESSING \$8.25/\$5.95

CAPRESE RED AND YELLOW TOMATOES / FRESH MOZZARELLA / RED ONION / FRESH BASIL CHIFFONADE
HOUSE BASIL VINAIGRETTE \$10.50/\$7.75

OUR SEAFOOD* EACH SERVED WITH YOUR CHOICE OF

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 LUMP CRAB CAKES

USING ONLY THE FINEST LUMP CRABMEAT / TWO 4 OZ CRAB CAKES \$35.95

TWIN SOUTH AFRICAN ROCK LOBSTER TAILS

FROM COLD, CLEAR WATERS...THE ULTIMATE IN LOBSTER TAILS MARKET PRICE

SEAFOOD TRIO

LUMP CRAB CAKE / SAUTÉED GULF SHRIMP / PAN SEARED SCALLOPS / GARLIC HERB BUTTER / RED PEPPER AIOLI
CREOLE REMOULADE \$37.95

SHRIMP OPUS

COLOSSAL SHRIMP / BUTTERFLIED IN SHELL / STUFFED WITH LUMP CRAB MEAT / LEMON-DILL BEURRE BLANC & CREOLE
REMOULADE \$32.95

***CITRUS GLAZED ATLANTIC SALMON**

WARM SPINACH SALAD / PEARL ONIONS / GRAPE TOMATOES / SHIITAKE MUSHROOMS / SHERRY VINAIGRETTE \$27.95

PAN SEARED HALIBUT FILLET

BABY BOK CHOY / ROASTED SHALLOTS / LEMON-DILL BEURRE BLANC \$35.95

**CONSUMING RAW OR UNDERCOOKED MEATS, (TUNA, SALMON, STEAK, LAMB OR PORK)
POULTRY, SEAFOOD, SHELLFISH, HOLLANDAISE OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.*



OUR STEAKS – COOKED TO ORDER

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 \$41.95
- *FILET MIGNON 12oz \$50.95 8oz \$42.95 6oz PETITE (MD WELL OR WELL NOT RECOMMENDED) \$36.50
- *NEW YORK STRIP 14oz \$44.95
- *OPUS SIGNATURE PORTERHOUSE STEAK 24oz \$49.95
- *STEAK & LOBSTER FILET MIGNON / 8oz / COLD WATER LOBSTER TAIL / 6oz \$65.95
- *STEAK FRITES MARINATED HANGER STEAK / 10 oz / HOUSE-CUT FRIES / ROASTED SHALLOT BUTTER \$28.95

OPUS 9 SIGNATURE STEAKS

COOKED TO ORDER

*OSCAR 9

STEAK OSCAR / FILET MIGNON / COOKED TO YOUR REQUEST
GRILLED MARINATED PORTABELLA MUSHROOM / JUMBO LUMP CRABMEAT / ASPARAGUS / BÉARNAISE SAUCE
8 oz \$55.50 • 12 oz \$64.50

*NEW YORK STRIP, AU POIVRE

ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS / PAN SEARED / BRANDY CREAM SAUCE
14oz \$46.95

*BONE-IN FILET MIGNON

BONE-IN FILET MIGNON / POMMERY MUSTARD / FRESH HORSE RADISH / 16oz \$59.95

*COWBOY CUT RIBEYE STEAK BONE-IN / 18OZ \$44.95

ADD ANY OF THESE FAVORITES TO ANY ENTRÉE

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| OPUS SHRIMP \$17.95 | COLD WATER LOBSTER TAIL \$29.95 | CRUMBLLED BLEU CHEESE \$3.95 |
| ANY STEAK SERVED AU POIVRE STYLE \$4.75 | ANY STEAK SERVED BLACKENED UPON REQUEST | |
| | ANY STEAK OSCAR STYLE \$12.50 | |

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

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 \$49.95

*ROSEMARY ROASTED PORK CHOP

CENTER-CUT / APPLE CIDER CORNBREAD DRESSING / SMOKED TOMATO VINAIGRETTE / COOKED TO ORDER 12oz \$33.95

STATLER CHICKEN BREAST (BONE-IN)

PAN-ROASTED STATLER CHICKEN BREAST / SMOKED PROVOLONE CREAM / HERB & SUN DRIED TOMATO COUS COUS \$22.95

VEGETARIAN PASTA

MÉLANGE OF FRESH VEGETABLES / PORTABELLA, BUTTON & CREMINI MUSHROOMS / SAUTÉED / EVOO
PECORINO CREAM \$21

SPECIAL SIDES (LARGE ENOUGH TO SHARE)

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| FRESH STEAMED BROCCOLI FLORETS \$6.95 | OPUS 9 BEER BATTERED ONION RINGS \$9.50 |
| CARAMELIZED MUSHROOMS & ONIONS DEMI-GLAZE \$6.75 | *ASPARAGUS WITH HOLLANDAISE \$7.25 |
| CREAMED CORN, AU GRATIN \$6.95 | CREAMED SPINACH \$6.75 |
| THREE CHEESE MACARONI & CHEESE \$6.95 | OPUS 9 HAND-CUT SEASONED FRENCH FRIES \$5.75 |

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