

## 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 ROCKFISH FILLET & LUMP CRABMEAT**

LEMON CAPER 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

- |   |   |                              |
|---|---|------------------------------|
| 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)

- |  |  |
|--|--|
| 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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FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.*