

## APPETIZERS

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### MARTINI SHRIMP COCKTAIL

JUMBO SHRIMP / STUFFED SPANISH OLIVES / ABSOLUT COCKTAIL & REMOULADE SAUCES \$13.95

### CALAMARI FRITA

LIGHTLY BREADED & FRIED / SAUCE CARDINALE / FRIED LEEKS \$11.75

### \*AHI TUNA

SESAME SEARED / RARE / WAKAME SALAD / GINGER PONZU / SRIRACHA \$14.95

### LUMP CRAB CAKES

ROASTED RED PEPPER AIOLI \$21.95

### PEPPERED SEA SCALLOPS

SILVER DOLLAR PEPPER SEARED / WILTED SPINACH / SUN-DRIED TOMATOES / BACON / SHALLOTS

LEMON-PEPPER MARMALADE \$17.95

### NEW ORLEANS STYLE BARBECUED SHRIMP

FRESH CRACKED PEPPER & ROSEMARY MARINADE / WHITE WINE GARLIC BUTTER / SPICES / GARLIC CROSTINI \$14.95

### CHESAPEAKE BAY OYSTERS

TEN LIGHTLY BREADED & FRIED / FRIED LEEKS / CREOLE REMOULADE \$13.95

### OPUS' HOUSEMADE ONION RINGS

TEMPURA BATTERED VIDALIA ONIONS / GOLDEN CRISP / KETCHUP MANIS / SHARABLE \$9.95

### LOBSTER SCAMPI

COLD WATER LOBSTER TAIL / SCAMPI / GARLIC & BUTTER \$30.95

### \*NEW ZEALAND LAMB LOLLIPOPS

ROSEMARY & THYME MARINADE / BALSAMIC GLAZE / WHITE BEAN RELISH \$21.50

### BOURBON PECAN BRIE

WARM BOURBON CARAMEL / TOASTED PECANS / PUFF PASTRY CROUSTADE / CRISPY BAUGETTE / TART APPLES / SHARABLE \$11.95

## SOUPS

FRENCH ONION SOUP GRATINÉE \$8.50

SEAFOOD BISQUE \$10.50

DU JOUR \$6.95

## SALADS

**OPUS SALAD** MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA  
SUNFLOWER SEEDS / CHOICE OF DRESSING \$8.50 (\$6.50 WITH ENTRÉE)

**BABY SPINACH SALAD** WARM APPLEWOOD SMOKED BACON DRESSING \$9.50 (\$6.95 WITH ENTRÉE)

**CAESAR SALAD** CLASSIC CAESAR DRESSING \$9.50 (\$6.95 WITH ENTRÉE)

**HEARTS OF ICEBERG** BLEU CHEESE DRESSING \$8.50 (\$6.95 WITH ENTRÉE)

**CAPRESE** RED AND YELLOW TOMATOES / FRESH MOZZARELLA / RED ONION / FRESH BASIL CHIFFONADE  
HOUSE BASIL VINAIGRETTE \$10.95 (\$8.25 WITH ENTRÉE)

## 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 \$36.95

### 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 \$38.50

### SHRIMP OPUS

SEVEN JUMBO SHRIMP / STUFFED WITH LUMP CRAB MEAT / LEMON-DILL BEURRE BLANC & CREOLE REMOULADE \$33.50

### \*CITRUS GLAZED ATLANTIC SALMON

WARM SPINACH SALAD / PEARL ONIONS / GRAPE TOMATOES / SHIITAKE MUSHROOMS / SHERRY VINAIGRETTE \$28.50

### PAN-ROASTED CHILEAN SEA BASS

LEMON-CAPER BEURRE BLANC \$36.50

*\*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 \$45.95

**\*FILET MIGNON** 12oz \$54.95 8oz \$45.95 6OZ PETITE (MD WELL OR WELL NOT RECOMMENDED) \$38.95

**\*NEW YORK STRIP** 14oz \$45.50

**\*OPUS SIGNATURE PORTERHOUSE STEAK** 24oz \$50.50

**\*STEAK & LOBSTER** 8OZ FILET MIGNON / COLD WATER LOBSTER TAIL / 6OZ \$71.95  
12OZ FILET MIGNON / COLD WATER LOBSTER TAIL / 6OZ \$79.50

**\*STEAK FRITES** MARINATED HANGER STEAK / 10 oz / HOUSE-CUT FRIES / ROASTED SHALLOT BUTTER \$30.50

## **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 \$58.50 • 12 oz \$68.50

### **\*NEW YORK STRIP, AU POIVRE**

ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS / PAN SEARED / BRANDY CREAM SAUCE  
14oz \$47.50

### **\*BONE-IN FILET MIGNON**

BONE-IN FILET MIGNON / POMMERY MUSTARD / FRESH HORSERADISH / 16oz \$64.95

**\*COWBOY CUT RIBEYE STEAK BONE-IN / 18OZ \$48.95**

### **ADD ANY OF THESE FAVORITES TO ANY ENTRÉE**

OPUS SHRIMP \$18.50 COLD WATER LOBSTER TAIL \$33.95 CRUMBLLED BLEU CHEESE \$4.50  
ANY STEAK SERVED AU POIVRE STYLE \$4.95 ANY STEAK SERVED BLACKENED UPON REQUEST  
ANY STEAK OSCAR STYLE \$13.95

## **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 \$50.50

### **\*ROSEMARY ROASTED PORK CHOP**

CENTER-CUT / APPLE CIDER CORNBREAD DRESSING / SMOKED TOMATO VINAIGRETTE / COOKED TO ORDER 12oz \$34.50

### **STATLER CHICKEN BREAST (BONE-IN)**

PAN-ROASTED STATLER CHICKEN BREAST / SMOKED PROVOLONE CREAM / HERB & SUN DRIED TOMATO COUS COUS \$23.50

### **VEGETARIAN PASTA**

MÉLANGE OF FRESH VEGETABLES / PORTABELLA, BUTTON & CREMINI MUSHROOMS / SAUTÉED / EVOO  
PECORINO CREAM \$21.50

## **SPECIAL SIDES (LARGE ENOUGH TO SHARE)**

FRESH STEAMED BROCCOLI FLORETS \$7.50  
CARAMELIZED MUSHROOMS & ONIONS DEMI-GLAZE \$7.25  
CREAMED CORN, AU GRATIN \$7.50  
THREE CHEESE MACARONI & CHEESE \$7.50

OPUS 9 BEER BATTERED ONION RINGS \$9.95  
\*ASPARAGUS WITH HOLLANDAISE \$7.75  
CREAMED SPINACH \$7.25  
OPUS 9 HAND-CUT SEASONED FRENCH FRIES \$5.95

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FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.*