

APPETIZERS

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

ROSEMARY-CREOLE BUTTER SAUCE / CROSTINI \$14.95

CHESAPEAKE BAY OYSTERS

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

OPUS' HOUSEMADE ONION RINGS

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

LOBSTER SCAMPI

COLD WATER LOBSTER TAIL MEAT / SCAMPI / GARLIC-WHITE WINE & BUTTER SAUCE \$30.95

*NEW ZEALAND LAMB LOLLIPOPS

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 / AVOCADO / HARD BOILED EGG / LARDONS
MUSHROOMS \$9.50 (\$6.95 WITH ENTRÉE)

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

HEARTS OF ICEBERG BLEU CHEESE DRESSING / RED PEPPERS / CRUMBLER BLUE CHEESE \$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-DILL BEURRE BLANC
PERFECT AS A SHARED APPETIZER / MARKET PRICE

BROILED CHESAPEAKE BAY LUMP CRAB CAKES

USING ONLY THE FINEST LUMP CRABMEAT / TWO 4 OZ CRAB CAKES / ROASTED RED PEPPER AIOLI \$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 / LEMON-DILL BEURRE BLANC / 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 \$74.95

*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-GLACÉ
THREE 6oz CHOPS \$50.50

*ROASTED PORK CHOP (CENTER-CUT)

APPLE & ROASTED PEPPER 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 / SHIITAKE & CREMINI MUSHROOMS / SAUTÉED / EVOO
PESTO CREAM \$21.50

SPECIAL SIDES (LARGE ENOUGH TO SHARE)

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

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

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