

## APPETIZERS

### **MARTINI SHRIMP COCKTAIL**

JUMBO SHRIMP / STUFFED SPANISH OLIVES / COCKTAIL & REMOULADE SAUCES \$17.95

### **CALAMARI FRITA**

LIGHTLY BREADED & FRIED / SAUCE CARDINALE / FRIED LEEKS \$14.95

### **\*AHI TUNA**

SESAME SEARED / RARE / WAKAME SALAD / GINGER PONZU / SRIRACHA \$18.95

### **LUMP CRAB CAKES**

ROASTED RED PEPPER AIOLI \$26.95

### **PEPPERED SEA SCALLOPS**

SILVER DOLLAR PEPPER SEARED / WILTED SPINACH / SUN-DRIED TOMATOES / BACON / SHALLOTS  
ORANGE GLAZE \$21.00

### **NEW ORLEANS STYLE BARBECUED SHRIMP**

ROSEMARY-CREOLE BUTTER SAUCE / CROSTINI \$17.95

### **CHESAPEAKE BAY OYSTERS**

TEN LIGHTLY BREADED & FRIED / FRIED LEEKS / CREOLE REMOULADE \$18.95

### **OPUS' HOUSEMADE ONION RINGS**

TEMPURA BEER BATTERED ONIONS / GOLDEN CRISP / KETCHUP MANIS / SHARABLE \$11.95

### **LOBSTER SCAMPI**

LOBSTER TAIL MEAT SAUTÉED IN SCAMPI BUTTER \$36.95

### **\*NEW ZEALAND LAMB LOLLIPOPS**

BALSAMIC GLAZE / WHITE BEAN RELISH \$29.95

### **CARAMEL PECAN BRIE**

WARM CARAMEL / TOASTED PECANS / PUFF PASTRY CROUSTADE / CRISPY BAUGETTE / TART APPLES / SHARABLE \$14.95

## SOUPS

**FRENCH ONION SOUP GRATINÉE** \$10.50

**SEAFOOD BISQUE** \$12.50

**DU JOUR** \$8.50

## SALADS

**OPUS SALAD** MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA  
SUNFLOWER SEEDS / CHOICE OF DRESSING \$10.50 *(\$6.95 WITH ENTRÉE)*

**BABY SPINACH SALAD** WARM APPLEWOOD SMOKED BACON DRESSING / AVOCADO / HARD BOILED EGG / LARDONS  
MUSHROOMS \$11.50 *(\$8.50 WITH ENTRÉE)*

**CAESAR SALAD** CLASSIC CAESAR DRESSING \$11.50 *(\$7.95 WITH ENTRÉE)*

**HEARTS OF ICEBERG** BLEU CHEESE DRESSING / RED PEPPERS / CRUMBLER BLUE CHEESE \$10.50 *(\$7.95 WITH ENTRÉE)*

**CAPRESE** HEIRLOOM TOMATOES / FRESH MOZZARELLA / RED ONION / FRESH BASIL CHIFFONADE  
HOUSE BASIL VINAIGRETTE \$13.50 *(\$9.50 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

**TWIN SOUTH AFRICAN ROCK LOBSTER TAILS**  
FROM COLD, CLEAR WATERS...THE ULTIMATE IN LOBSTER TAILS  
MARKET PRICE

### **BROILED CHESAPEAKE BAY LUMP CRAB CAKES**

USING ONLY THE FINEST LUMP CRABMEAT  
TWO 4 OZ CRAB CAKES / ROASTED RED PEPPER AIOLI \$47.95

### **SEAFOOD TRIO**

LUMP CRAB CAKE / SAUTÉED GULF SHRIMP / PAN SEARED SCALLOPS / LEMON-DILL BEURRE BLANC / RED PEPPER AIOLI  
CREOLE REMOULADE \$46.95

### **SHRIMP OPUS**

SEVEN JUMBO SHRIMP / STUFFED WITH LUMP CRAB MEAT / LEMON-DILL BEURRE BLANC & CREOLE REMOULADE \$41.00

### **\*CITRUS GLAZED ATLANTIC SALMON**

WARM SPINACH SALAD / PEARL ONIONS / GRAPE TOMATOES / SHIITAKE MUSHROOMS \$36.95

### **PAN-ROASTED CHILEAN SEA BASS**

LEMON-CAPER BEURRE BLANC WITH LEMON RISOTTO \$42.95

*\*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

### **ENTRÉE SHARING \$9.95**

INCLUDES CHOICE OF:  
BAKED POTATO / BAKED SWEET POTATO  
RED BLISS GARLIC MASHERS / SAUTEED  
VEGETABLES  
OPUS 9 AU GRATIN POTATOES

### **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 \$71.95

**\*FILET MIGNON** 12oz \$63.00 8oz \$54.00 6oz PETITE (MD WELL OR WELL NOT RECOMMENDED) \$43.95

**\*NEW YORK STRIP** 14oz \$62.95

**\*OPUS SIGNATURE PORTERHOUSE STEAK** 24oz \$65.95

**\*STEAK & LOBSTER** 8oz FILET MIGNON / COLD WATER LOBSTER TAIL / 6oz \$96.95  
12oz FILET MIGNON / COLD WATER LOBSTER TAIL / 6oz \$104.95

**\*STEAK FRITES** MARINATED HANGER STEAK / 10 oz / HOUSE-CUT FRIES / ROASTED SHALLOT BUTTER \$39.95

## **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 \$67.95 • 12 oz \$78.95

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

ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS / PAN SEARED / BRANDY CREAM SAUCE  
14oz \$64.95

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

BONE-IN FILET MIGNON / POMMERY MUSTARD / FRESH HORSERADISH / 16oz \$85.50

**\*COWBOY CUT RIBEYE STEAK BONE-IN** / 18oz \$74.95

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

OPUS SHRIMP \$21.95

COLD WATER LOBSTER TAIL \$46.50

CRUMBLLED BLEU CHEESE \$5.95

ANY STEAK SERVED AU POIVRE STYLE \$6.95

ANY STEAK SERVED BLACKENED UPON REQUEST

ANY STEAK OSCAR STYLE \$17.95

## 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 / MINT DEMI-GLACÉ  
THREE 6OZ CHOPS \$59.95

### **\*ROASTED PORK CHOP (CENTER-CUT)**

APPLE & ROASTED PEPPER CORNBREAD DRESSING / SMOKED TOMATO VINAIGRETTE / COOKED TO ORDER 12oz \$39.95

### **FRIED STATLER BONE-IN CHICKEN PARMESAN**

FRIED STATLER CHICKEN BREAST / FRESH MOZZARELLA & BASIL / PAPPARDELLE PASTA / MARINARA \$28.95

### **VEGETARIAN PASTA**

MÉLANGE OF FRESH VEGETABLES / SHIITAKE & CREMINI MUSHROOMS / SAUTÉED / EVOO / PESTO CREAM \$23.95

## SPECIAL SIDES (LARGE ENOUGH TO SHARE)

FRESH STEAMED BROCCOLI FLORETS \$9.95

CARAMELIZED MUSHROOMS & ONIONS DEMI-GLACÉ \$9.50

CREAMED CORN, AU GRATIN \$8.95

THREE CHEESE MACARONI & CHEESE \$9.95

OPUS 9 BEER BATTERED ONION RINGS \$11.50

\*ASPARAGUS WITH HOLLANDAISE \$10.50

CREAMED SPINACH \$10.50

OPUS 9 HAND-CUT SEASONED FRENCH FRIES \$7.95

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