

APPETIZERS

MARTINI SHRIMP COCKTAIL

JUMBO SHRIMP / STUFFED SPANISH OLIVES / COCKTAIL & REMOULADE SAUCES \$18.50

CALAMARI FRITA

LIGHTLY BREADED & FRIED / SAUCE CARDINALE / FRIED LEEKS \$15.50

***AHI TUNA**

SESAME SEARED / RARE / WAKAME SALAD / GINGER PONZU / SRIRACHA \$19.50

LUMP CRAB CAKES

ROASTED RED PEPPER AIOLI \$27.50

PEPPERED SEA SCALLOPS

SILVER DOLLAR PEPPER SEARED / WILTED SPINACH / SUN-DRIED TOMATOES / BACON / SHALLOTS
ORANGE GLAZE \$21.50

NEW ORLEANS STYLE BARBECUED SHRIMP

ROSEMARY-CREOLE BUTTER SAUCE / CROSTINI \$18.50

CHESAPEAKE BAY OYSTERS

TEN LIGHTLY BREADED & FRIED / FRIED LEEKS / CREOLE REMOULADE \$19.50

OPUS' HOUSEMADE ONION RINGS

TEMPURA BEER BATTERED ONIONS / GOLDEN CRISP / KETCHUP MANIS / SHARABLE \$12.50

LOBSTER SCAMPI

LOBSTER TAIL MEAT SAUTÉED IN SCAMPI BUTTER \$37.95

***NEW ZEALAND LAMB LOLLIPOPS**

BALSAMIC GLAZE / WHITE BEAN RELISH \$30.95

CARAMEL PECAN BRIE

WARM CARAMEL / TOASTED PECANS / PUFF PASTRY CROUSTADE / CRISPY BAUGETTE / TART APPLES / SHARABLE \$15.50

SOUPS

FRENCH ONION SOUP GRATINÉE \$10.95

SEAFOOD BISQUE \$12.95

DU JOUR \$8.95

SALADS

OPUS SALAD MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA
SUNFLOWER SEEDS / CHOICE OF DRESSING \$10.95 (\$7.50 WITH ENTRÉE)

BABY SPINACH SALAD WARM APPLEWOOD SMOKED BACON DRESSING / AVOCADO / HARD BOILED EGG / LARDONS
MUSHROOMS \$11.95 (\$8.95 WITH ENTRÉE)

CAESAR SALAD CLASSIC CAESAR DRESSING \$11.95 (\$8.50 WITH ENTRÉE)

HEARTS OF ICEBERG BLEU CHEESE DRESSING / RED PEPPERS / CRUMBLER BLUE CHEESE \$10.95 (\$8.50 WITH ENTRÉE)

CAPRESE HEIRLOOM TOMATOES / FRESH MOZZARELLA / RED ONION / FRESH BASIL CHIFFONADE
HOUSE BASIL VINAIGRETTE \$13.95 (\$9.95 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 \$48.50

SEAFOOD TRIO

LUMP CRAB CAKE / SAUTÉED GULF SHRIMP / PAN SEARED SCALLOPS / LEMON-DILL BEURRE BLANC / RED PEPPER AIOLI
CREOLE REMOULADE \$48.95

SHRIMP OPUS

SEVEN JUMBO SHRIMP / STUFFED WITH LUMP CRAB MEAT / LEMON-DILL BEURRE BLANC & CREOLE REMOULADE \$41.50

***CITRUS GLAZED ATLANTIC SALMON**

WARM SPINACH SALAD / PEARL ONIONS / GRAPE TOMATOES / SHIITAKE MUSHROOMS \$37.50

PAN-ROASTED CHILEAN SEA BASS

LEMON-CAPER BEURRE BLANC WITH LEMON RISOTTO \$43.50



**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.*

04.2025

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 / SAUTÉED
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 \$73.95

***FILET MIGNON** 12oz \$63.50 8oz \$54.50 6oz PETITE (MD WELL OR WELL NOT RECOMMENDED) \$43.95

***NEW YORK STRIP** 14oz \$67.95

***OPUS SIGNATURE PORTERHOUSE STEAK** 24oz \$66.50

***STEAK & LOBSTER** 8oz FILET MIGNON / COLD WATER LOBSTER TAIL / 6oz \$97.50
12oz FILET MIGNON / COLD WATER LOBSTER TAIL / 6oz \$105.95

***STEAK FRITES** MARINATED HANGER STEAK / 10 oz / HOUSE-CUT FRIES / ROASTED SHALLOT BUTTER \$40.50

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 \$68.50 • 12 oz \$79.50

***NEW YORK STRIP, AU POIVRE**

ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS / PAN SEARED / BRANDY CREAM SAUCE
14oz \$69.95

***BONE-IN FILET MIGNON**

BONE-IN FILET MIGNON / POMMERY MUSTARD / FRESH HORSE RADISH / 16oz \$85.95

***COWBOY CUT RIBEYE STEAK BONE-IN** / 18oz \$75.95

ADD ANY OF THESE FAVORITES TO ANY ENTRÉE

OPUS SHRIMP \$22.50

COLD WATER LOBSTER TAIL \$47.50

CRUMBLLED BLEU CHEESE \$6.50

ANY STEAK SERVED AU POIVRE STYLE \$7.50

ANY STEAK SERVED BLACKENED UPON REQUEST

ANY STEAK OSCAR STYLE \$18.95

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 \$64.50

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

APPLE & ROASTED PEPPER CORNBREAD DRESSING / SMOKED TOMATO VINAIGRETTE / COOKED TO ORDER 12oz \$40.50

FRIED STATLER BONE-IN CHICKEN PARMESAN

FRIED STATLER CHICKEN BREAST / FRESH MOZZARELLA & BASIL / PAPPARDELLE PASTA / MARINARA \$29.50

VEGETARIAN PASTA

MÉLANGE OF FRESH VEGETABLES / SHIITAKE & CREMINI MUSHROOMS / SAUTÉED / EVOO / PESTO CREAM \$24.50

SPECIAL SIDES (LARGE ENOUGH TO SHARE)

FRESH STEAMED BROCCOLI FLORETS \$10.50

CARAMELIZED MUSHROOMS & ONIONS DEMI-GLACÉ \$9.95

CREAMED CORN, AU GRATIN \$9.50

THREE CHEESE MACARONI & CHEESE \$10.50

OPUS 9 BEER BATTERED ONION RINGS \$11.95

*ASPARAGUS WITH HOLLANDAISE \$10.95

CREAMED SPINACH \$10.95

OPUS 9 HAND-CUT SEASONED FRENCH FRIES \$8.50

**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.*