

SHRIMP COCKTAIL

Jumbo Shrimp / Stuffed Spanish Olives / Cocktail & Remoulade Sauces \$18.50

PEPPERED SEA SCALLOPS \$21.50

Pepper Seared Scallops / Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Orange Glaze

*AHITUNA \$19.50

Sesame Seared Rare / Wakame Salad / Wasabi / Ginger Ponzu / Sriracha

CALAMARI FRITA \$15.50

Lightly Breaded & Fried / Fried Leeks / Sauce Cardinale

NEW ORLEANS STYLE BBQ SHRIMP \$18.50

Fresh Cracked Pepper & Rosemary Marinated Shrimp / Butter / White Wine / Garlic / Toasted Crostini

CHESAPEAKE BAY OYSTERS \$19.50

Ten Lightly Breaded & Fried Golden Crisp / Fried Leeks / Creole Remoulade

CARAMEL PECAN BRIE \$15.50 (Shareable)

Warm Caramel / Toasted Pecans / Puff Pastry / Crispy Baguette / Tart Apples

SOUP

FRENCH ONION SOUP \$10.95

SEAFOOD BISQUE \$12.95

SOUP DU JOUR \$8.95

SALAD

OPUS 9 HOUSE SALAD \$10.95 (with any Sandwich or Entrée \$5.50)

Mixed Greens / Carrots / Radishes / Cucumbers / Cherry Tomatoes / Feta / Sunflower Seeds / Basil Vinaigrette

CAESAR SALAD \$11.95 (with any Sandwich or Entrée \$5.50)

Fresh Chopped Romaine Hearts / Garlic Croutons / Shaved Pecorino Romano

CHOPHOUSE SALAD \$12.50

Fresh Mixed Greens / Bacon / Heirloom Tomatoes / Carrots / Cucumbers / Roasted Red Peppers / Spicy Pecans

THAI SPINACH SALAD WITH GRILLED CHICKEN \$15.50

Baby Spinach / Sesame Soy Dressing / Egg / Carrot / Tomato / Cucumber / Toasted Peanuts

CAPRESE SALAD \$13.95

Heirloom Tomatoes / Fresh Mozzarella / Red Onion / Basil Chiffonade / Basil Vinaigrette

*SALAD NICOISE \$18.50

Mixed Greens / Grape Tomatoes / Green Beans / Olives / Egg / Capers / Scallion Dijon Vinaigrette / Seared Ahi Tuna

Garlic Shrimp \$11.50 Grilled Chicken \$8.95

4oz Filet Mignon Medallion* \$19.50 Grilled/Blackened Tuṇa*: \$12.95

Grilled Salmon* \$10.95

Crab Cake \$16.95 Fried Oysters \$14.95



Each Sandwich Served with a Kosher Spear and Choice of: Opus Fries / Pasta Salad / Potato Salad / Fresh Fruit (add an Opus House Salad or Caesar for \$4.95)

*PRIME RIB SANDWICH \$19.95

Perfectly Roasted & Thinly Sliced / Horseradish Cheddar Cheese / Hot Au Jus / Horseradish Cream

OPUS 9 GRILLED CHICKEN BREAST SANDWICH \$13.50

Roasted Peppers / Melted Provolone / Lettuce / Tomato / Onion

LUMP CRAB CAKE SANDWICH \$21.50 Absolutely NO filler!

Togsted Sesame Bun / Lettuce / Tomato / Onion / Red Pepper Aioli

OPUS 9 CLUB SANDWICH \$15.95

Black Forest Ham / Smoked Turkey / Bacon / Swiss / Whole Grain Wheat / Lettuce / Tomato / Mayonnaise

WAGNER CHICKEN SALAD \$13.50

Freshly Made Chicken Salad with Grapes & Walnuts/Whole Grain Wheat/Lettuce/Tomato/Onion

*GRILLED TUNA SANDWICH \$16.50

Tuna Steak/Red Onions/Avocado/Red Pepper Aioli/Lettuce/Tomato/Toasted Sesame Bun

PATTY MELT \$15.95

7oz ground brisket blend beef patty
Caramelized Onions
American Cheese / House Pickles / Brioche Toast

*THE BEETHOVEN BURGER \$19.50
grass fed, hormone free
American Wagyu Ground Beef
Lettuce, Tomato & Red Onion / Toasted Sesame Bun

cooked to your request each served with two toppings upon request & a kosher spear

-Additional Toppings \$.95 Each-Cheddar Cheese / Bleu Cheese Crumbles / Tobacco Onion Straws / Caramelized Onions / Grilled Portabella



Served with Garlic Mashers & Chef's Selection of Vegetables (Add an Opus House Salad or Caesar Salad for \$5.50)

*FILET MIGNON (6oz) \$34.50

The Finest Center-Cut Tenderloin / Cooked To Your Request

*OSCAR 9 (6oz) \$40.50

Center Cut Filet / Cooked To Your Request / Marinated Portabella Mushroom / Asparagus / Béarnaise Sautéed Lump Crab Meat

*10oz BISTRO STEAK \$29.95

The Finest Sirloin / Cooked to Your Request

*AU POIVRE STYLE (10oz) \$30.50

Our Bistro Center-Cut Sirloin Cooked To Your Request & Encrusted With White, Red & Black Peppercorns Pan-Seared / Deglazed with Brandy / Finished with Brandy Peppercorn Cream

OPUS 9 LUMP CRAB CAKE \$25.95

Lump Crabmeat & Our Special Seasonings / Red Pepper Aioli / Absolutely NO filler!

CHICKEN GENOESE \$14.50

Pesto Marinated Chicken Breast / Sautéed Spinach / Sun-Dried Tomatoes / Fresh Mozzarella

SIDES

*Fresh Asparagus with Hollandaise \$10.95 Steamed Broccoli Florets \$10.50 Opus 9 Steak Wedges \$8.50 Car

Creamed Corn au Gratin \$9.50
Beer Battered Onion Rings \$11.95
Caramelized Onions & Mushrooms with Demi-Glace \$9.95

Sautéed Seasonal Vegetables \$8.95 Red Skin Garlic Mashers \$8.50 Creamed Spinach \$10.95