

APPETIZERS

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

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

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 / Crispy Baguette / Tart Apples / Sharable \$15.50



SOUP

FRENCH ONION SOUP \$10.95

SEAFOOD BISQUE \$12.95

DU JOUR \$8.95

SALAD

OPUS SALAD

Mixed Greens / Carrots / Radishes / Cucumbers / Cherry Tomatoes / Feta / Sunflower Seeds / Basil Vinaigrette \$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 / Crumbled Blue Cheese \$10.95 (\$8.50 with entrée)*

CAPRESE *Heirloom Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil Chiffonade / Basil Vinaigrette \$13.95 (\$9.95 with entrée)*

SEAFOOD

Each served with your choice of Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Potatoes Au Gratin / 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 Shrimp / Stuffed with Lump Crab Meat / Lemon-Dill Beurre Blanc / Creole Remoulade \$41.50

*CITRUS GLAZED ATLANTIC SALMON

Sautéed Baby Spinach / Pearl Onions / Grape Tomatoes / Shiitake Mushrooms \$37.50

PAN-ROASTED CHILEAN SEA BASS

Lemon-Caper Beurre Blanc / Lemon Risotto \$43.50

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 DONE** *cooked throughout*

ENTRÉE SHARING \$9.95 *Includes choice of: Baked Potato/ Baked Sweet Potato / Red Bliss Garlic Mashers
Sautéed Vegetables / Opus 9 Potatoes Au Gratin / Steak Wedges*

Each with your choice of Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Potatoes Au Gratin / 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 (med-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 *Sliced Hanger Steak / 10oz / House-Cut Fries / Roasted Shallot Butter* \$40.50

signature STEAKS *cooked to order*

*OSCAR 9

*Steak Oscar / Filet Mignon / Cooked to Your Request
Marinated Portabella Mushroom / Jumbo Lump Crabmeat / Asparagus / Béarnaise Sauce
8oz \$68.50 • 12oz \$79.50*

*NEW YORK STRIP, AU POIVRE

Encrusted with White, Red & Black Peppercorns / Pan Seared / Brandy Cream Peppercorn Sauce 14oz \$69.95

*BONE-IN FILET MIGNON

Bone-In Filet Mignon / Pommery Mustard / Fresh Horseradish / 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 CRUMBLED 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 with your choice of Baked Potato / Baked Sweet Potato / Red Bliss Garlic Mashers / Steak Wedges / Potatoes Au Gratin / 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 12oz \$40.50

CHICKEN MILANESE (USDA FREE RANGE ORGANIC HORMONE FREE)

Marinated, Roasted Chicken Breast / Mushroom Risotto / Beurre Blanc \$29.50

VEGETARIAN PASTA (additional side not included with pasta)

Mélange of Fresh Vegetables / Shiitake & Cremini Mushrooms / Pesto Cream \$24.50

special SIDES

Fresh Steamed Broccoli Florets \$10.50 Beer Battered Onion Rings \$11.95 Creamed Corn, Au Gratin \$9.50
Caramelized Mushrooms & Onions Demi-Glacé \$9.95 *Asparagus with Hollandaise \$10.95
Creamed Spinach \$10.95 Three Cheese Macaroni & Cheese \$10.50 Opus 9 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.*