

THE CHOPTANK



-1786-

HISTORIC BROADWAY MARKET

GROUP DINING





About The Choptank...

Opened in September in the newly renovated 200-plus-year old Broadway Market, The Choptank is a classic fish & crab house located in the heart of Fells Point. This renovated venue co-serves the historic charm of the south shed using the original wood and stained glass while adding new lighting, gas lanterns, and ivy-covered brick half-walls. The Choptank is the perfect location for casual or formal events, celebrations, showers, weddings, team bondings, and more! Choose from one of our plated dinner packages or our crab feast options inclusive of appetizers, sides, and dessert.

FOOD & BEVERAGE MINIMUMS

SMALL GROUPS

up to 50 Guests | Priced per guest

MONDAY—THURSDAY

LUNCH \$40++ | DINNER \$75++

FRIDAY—SUNDAY

LUNCH \$50++ | DINNER \$100++

PARTIAL BUYOUT

Up to 75 guests

MONDAY—THURSDAY | \$7,500++

FRIDAY—SUNDAY | \$12,500++

FULL BUYOUT

inquire for pricing

BRUNCH & LUNCH PACKAGES



FEATURED: SPICY CHICKEN SANDWICH

BRUNCH

SERVED BUFFET STYLE

\$36⁺⁺ PP

APPETIZERS

Fresh Seasonal Fruit Platter

Assorted Yogurt & Granola

ENTRÉES

Scrambled Cage Free Eggs

Vanilla French Toast

Herb Breakfast Potatoes

Smokehouse Bacon & Maple Sausage

PASTRIES

Fresh House Made Donuts

Oatmeal Raisin Cookies

ADD ON OPTIONS

PRICED PER PERSON

Maryland Crab Cakes \$15

Broiled Flank Steak \$15

Buttermilk Biscuits & Blue Crab Gravy \$10

Creamy Blue Crab & Scrambled Eggs \$10

Rock Shrimp & Grits \$9

**Pricing subject to change based on availability and package modifications*

POTOMAC

\$38⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Fried Calamari

chili tomato sauce

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

ENTRÉES

CHOICE OF ONE

Black Angus Burger

two 4oz patties, american cheese, remoulade, lettuce, pickle, tomato

Spicy Chicken Sandwich

shaved lettuce, pickles, tomato, remoulade

Wedge Salad

iceburg lettuce, smoked bacon, cherry tomato, pickled onions, fried shallots, blue cheese dressing

DESSERTS

SERVED FAMILY STYLE

Carrot Cake

Cast Iron Cookies & Ice Cream

**Pricing subject to change based on availability and package modifications*

PATUXENT

\$48⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Wagyu Meatball

spicy pomodoro sauce, garlic bread

Fried Calamari

chili tomato sauce

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

ENTRÉES

CHOICE OF ONE

Yellowfin Tuna Salad

green papaya, jicama, lime, chili, peanut

Eastern Shore Fried Chicken

original or nashville, fries, slaw

Baked Hake

broiled brocollini, cauliflower puree, lemon butter

DESSERTS

CHOICE OF

Key Lime Pie

Chocolate Cake

**Pricing subject to change based on
availability and package modifications*

DINNER PACKAGES



FEATURED: STEAMED CRABS

JAMES

\$75⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Wagyu Meatball

spicy pomodoro sauce, garlic bread

Peel & Eat Shrimp

old bay, drawn butter

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

ENTRÉES

CHOICE OF ONE

8oz Flat Iron Steak

peppercorn sauce

Jail Island Salmon

ponzu shitake brown butter

Roasted All Natural Chicken Breast

lemon butter

SIDES

SERVED FAMILY STYLE

Buttermilk Ranch Mashed Potatoes

Roasted Broccoli with Cauliflower Purée

DESSERTS

CHOICE OF

Key Lime Pie

Carrot Cake

**Pricing subject to change based on availability and package modifications*

NANTICOKE

\$85⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Maryland Crab Dip

warm baguette

Oysters Rockefeller

creamed spinach, gruyere

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

ENTRÉES

CHOICE OF ONE

12oz New York Strip

tiger sauce

Chesapeake Rockfish

ponzu shitake brown butter

Roasted All Natural Chicken Breast

lemon butter

SIDES

SERVED FAMILY STYLE

Buttermilk Ranch Mashed Potatoes

Roasted Mushrooms

Broiled Garlic Green Beans

DESSERTS

CHOICE OF

Cast Iron Cookie & Ice Cream

Carrot Cake

**Pricing subject to change based on
availability and package modifications*

SUSQUEHANNA

\$95⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Wagyu Meatball

spicy pomodoro sauce, garlic bread

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

ENTRÉES

CHOICE OF ONE

8oz Filet Mignon

bearnaise sauce

Chilean Sea Bass

ponzu shitake brown butter

Maryland Crab Cake

remoulade, slaw

Roasted All Natural Chicken Breast

lemon butter

SIDES

SERVED FAMILY STYLE

Mac & Cheese Gratin

Roasted Mushrooms

Broiled Garlic Green Beans

DESSERTS

CHOICE OF

Cast Iron Cookie & Ice Cream

Carrot Cake

**Pricing subject to change based on availability and package modifications*

CHOPTANK

\$125⁺⁺ PP

APPETIZERS

SERVED FAMILY STYLE

Wagyu Meatball

spicy pomodoro sauce, garlic bread

Cajun Spice Tuna Tartare

wakame salad, avocado, wonton

Caesar Salad

romaine, manchego, lemon black pepper emulsion, croutons

FROM THE STEAMER

FAMILY STYLE ON BROWN PAPER

Maryland Blue Crab

Peel & Eat Shrimp

Clams & Mussels

Alaskan Snow Crab

SIDES

SERVED FAMILY STYLE

Mac & Cheese Gratin

Old Bay Corn on the Cobb

Salt & Vinegar Fries

DESSERTS

FAMILY STYLE

Cast Iron Cookie & Ice Cream

Carrot Cake

Key Lime Pie

**Pricing subject to change based on
availability and package modifications*

A close-up photograph of a plate of fried oysters. The oysters are served on a bed of crushed ice, garnished with fresh green herbs and dark seaweed. Two lemon wedges are placed on the plate. The plate has a blue and white striped border. In the bottom right corner, there is a small text label that reads "Cream & fresh cream."

RECEPTION PACKAGES

RECEPTION STYLE *Events*

PASSED APPETIZERS

CHOICE OF 4 FOR \$40 | PASSED FOR 1 HOUR

Mini Crab Cakes

remoulade

Boneless Wings

buffalo sauce

Broiled Thick Cut Bacon

chimichurri

Fried Oysters

remoulade

Old Bay Steamed Shrimp

Oysters Rockefeller

Mini Wagyu Meatball

Blackened Sirloin Crostini

Cajun Spiced Tuna Tartar Wonton

Stuffed Mushroom Caps

Chili Spiced Tuna Potato Chip

Classic Shrimp Cocktail

Fried Mac & Cheese

STATIONARY APPETIZERS

Artisan Cheese \$15 PER PERSON

Charcuterie Meats \$15 PER PERSON

Crudite \$10 PER PERSON

Maryland Crab Dip \$18 PER PERSON

Chilled Seafood Raw Bar \$38 PER PERSON

CARVING STATION

BBQ Beef Brisket \$22 PER PERSON

Smoked Turkey Breast \$20 PER PERSON

Prime Rib \$45 PER PERSON

Beef Tenderloin \$45 PER PERSON

Berkshire Pork Loin \$20 PER PERSON
pepper crusted

GRILL STATION *(PATIO EVENTS)*

BBQ Chicken Breasts \$18 PER PERSON

Black Angus Burgers \$18 PER PERSON

Bratwurst & Sauerkraut \$17 PER PERSON

Italian Sausage & Peppers \$17 PER PERSON

Prime Marinated Skirt Steak \$25 PER PERSON

NY Strip Steaks \$50 PER PERSON

Zucchini & Portobello Mushrooms \$10 PER PERSON

SALADS & SIDES

Mac & Cheese \$10 PER PERSON

Broiled Garlic Green Beans \$9 PER PERSON

Corn Pudding \$9 PER PERSON

Roasted Herb Red Potatoes \$9 PER PERSON

New Potato Salad \$9 PER PERSON

Apple Cabbage Slaw \$8 PER PERSON

Vinaigrette Pasta Salad \$9 PER PERSON

Caesar Salad \$8 PER PERSON

STATIONARY DESSERTS

Fresh Baked Cookies \$9 PER PERSON

Carrot Cake & Key Lime Pie \$10 PER PERSON

Seasonal Fruit Cobbler \$10 PER PERSON
whipped lemon crema

BEVERAGE SERVICE

At The Choptank, we pride in our craft cocktail selections including crushes, slushies, and 20 selections of draft beer. Please inquire about beverage options for your private party and allow 7 business days for your selections.

- All private dining packages include soft drinks*
- Beer, wine, and cocktails are billed by consumption*

RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 6% Maryland state tax for food and 9% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours with management approval.

- Cancellation must be received 10 business day prior to the date of your scheduled event*
- The Choptank is not responsible for lost or stolen personal property*
- The menus and pricing within this brochure are subject to change based on availability & seasonality*
- It is strictly prohibited for any host or guest to take extra food or beverage off premises at the conclusion of their event.*

CONTACT

*To book your event or inquire for more information,
please contact: Nicole Manning*

Nicole@AtlasRestaurantGroup.com

