

RAW BAR

• RAW OYSTERS •

EACH DAY OPHELIA'S FEATURES A ROTATING SELECTION OF LOCAL CHESAPEAKE AND NEW ENGLAND OYSTERS.

• OYSTER SHOOTERS •

VODKA OYSTER	10	BLOODY MARY OYSTER	10
Titos, cocktail sauce, oyster		Titos, bloody mary, oyster	

• HOT OYSTERS •

OYSTERS ROCKEFELLER 14

Four oysters topped with creamed spinach, bacon, hollandaise

OYSTERS BIENVILLE	14	OYSTERS CARNIVAL	15
Four oysters, topped with creamed spinach, bacon, tasso ham, crab meat		Four oysters topped with shrimp, crab meat, lobster sauce, parmesan crust	
OYSTERS PARMIGIANO	13	OYSTERS THREE WAY	18
Four oysters topped with garlic butter, parmesan cheese		2 Rockefeller, 2 Bienville, 2 Carnival	

CHILLED SEAFOOD

SEAFOOD TOWER 60

Scallops, lobster, shrimp, mussels, oysters, bloody mary cocktail sauce, lemon

JUMBO SHRIMP COCKTAIL	24	PEEL N' EAT SHRIMP	18 Half 34 Pound
Cocktail sauce, lemon		Hot or Chilled, cocktail sauce, lemon	
WHITE FISH CEVICHE	14	SNOW CRAB 1 #	27
Lime, cilantro, bermuda onions, jalapeno		Hot or Chilled, butter, lemon	

DUNGENESS CRAB 1# 28

Hot or Chilled, butter, mustard aioli, lemon

HOT SEAFOOD APPETIZERS

CALAMARI FRIED OR ROASTED	14	FRIED OYSTERS	14
Hot peppers, lemon, cocktail sauce		Crispy fried, cocktail sauce	
STEAMED MUSSELS	16	MARYLAND CRAB CAKE	MP
White wine tomato broth, garlic baguette		Onions, peppers, cilantro, mango salsa	
FRIED FISH BITES	14	POPCORN SHRIMP	14
Tartar sauce, lemon		Cocktail sauce	

SOUPS & SALADS

Add: Chicken 7, Salmon 8, Shrimp 8, Steak 8, Fried Oyster 6, Avocado 4

FRIED SEAFOOD SALAD 22

Shrimp, white fish, calamari, oysters, grain mustard vinaigrette

LOBSTER BISQUE Cup 8 Bowl 14	CAESAR SALAD 12
Crème fraiche, garlic baguette	Romaine lettuce, parmesan cheese, croutons
SHRIMP & CRAB BISQUE Cup 8 Bowl 14	ARTISAN GREENS 12
Served with garlic baguette	Cucumber, tomato, onions, lemon

SANDWICHES

All sandwiches served with homemade chips and a pickle sub fries or side salad \$3

OYSTER OR SHRIMP PO BOY 14	MAHI-MAHI GRILLED OR FRIED 18
Cajun seasoned, fried, lettuce, tomato, chipotle mayo, baguette	Cajun seasoned, lettuce, tomato, onion, aioli mayo, baguette
BEEF ANGUS BURGER 16	CHICKEN SANDWICH 15
Beef burger, lettuce, tomato, onion, american, cheddar or swiss cheese	Grilled or fried, lettuce, tomato, onion, pickle, american, cheddar or swiss cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SURF

WHOLE FRIED SNAPPER 38

Cajun seasoned flour dusted & deep-fried, basmati rice, seasonal vegetables, tomato escovitch sauce

FRESH CATCH	MP	ATLANTIC SALMON	24
Grilled, basmati rice, seasonal vegetables, lemon caper butter		Grilled, basmati rice, seasonal vegetables, lemon caper butter	
FISH & CHIPS	22	MARYLAND CRAB RAVIOLI	27
Beer battered cod fillets deep fried, french fries, tartar sauce		Topped with creamy lobster thermidor sauce, parmesan cheese, garlic baguette	
SEAFOOD PASTA	35	LOBSTER TAIL	MP
Shrimp, fish, scallops, mussels, thermidor sauce, garlic baguette		8oz lobster baked or grilled, clarified butter, basmati rice, seasonal vegetables	
VALENCIA PAELLA	36	SEARED SCALLOPS	36
Shrimp, andouille sausage, mussels, chicken, arborio saffron rice, white wine, peppers, onions, sweet peas		U10 scallops pan seared, saffron risotto, seasonal vegetables, mango tropical salsa	

TURF

SURF & TURF 45

Baked Lobster tail & 4oz striploin with garlic butter, red wine reduction, seasonal vegetables, garlic mashed potatoes

CHICKEN ALFREDO 22	NEW YORK STRIP STEAK 32
Grilled chicken, alfredo sauce, penne pasta	Grilled, mashed potatoes, mushroom, red wine reduction

CHESAPEAKE BOILS

Add 1 Lobster tail 15 | U10 Scallops 2ea 14 | Crab Cluster 1ea 19 | Dungeness Crab \$18 ½ Pound

OPHELIA'S CAJUN BOIL 26

Cajun spice, shrimp, mussels, crawfish, andouille sausage, potatoes, corn on the cob, basmati rice

OPHELIA'S CAJUN CRAB BOIL 32

Cajun spice, snow crab or dungeness crab, andouille sausage, potatoes, corn on the cob, basmati rice

SCALLOPS & SHRIMP BOIL 38

Shrimp, scallops, cajun spice, andouille sausage, potatoes, corn on the cob, basmati rice

COCONUT MASSAMAN SEAFOOD BOIL 32

Spicy, shrimp, mussels, crawfish, scallops, bok choy, corn on the cob, lemongrass broth, basmati rice

OPHELIA'S LOBSTER BOIL. 42

8oz Lobster tail, cajun spice, andouille sausage, potatoes, corn on the cob, basmati rice

FOR THE KIDS

PENNE PASTA	8	CHEESE BURGER	9
Garlic butter or marinara		Fries	
CHICKEN FINGERS	9	FISH & CHIPS	9
Fries		Fries	

DESSERTS

HOMEMADE KEY LIME PIE	9	TURTLE CHEESE CAKE	9
Whipped cream		Whipped cream	

SIDES

CAESAR OR HOUSE SALAD 7

CORN ON THE COB	6	SEASONAL VEGETABLES	6
FRENCH FRIES	6	MASHED POTATOES	6
SAFFRON RISOTTO	6	BASMATI RICE	6