

## LUNCH MENU

Hours: Open daily Tue-Sun at 11:30am



www.Chopshopgrille.com

# starters

- Maryland Blue Crab Cake** lump blue crab, Dijon, old bay, parsley, seasoned bread crumbs pan fried. \$12
- Ahi Tuna Hawaiian Poke** Ahi tuna, ginger, garlic, cilantro, sesame, scallions, tomatoes, soy, fresh lime. \$13
- Tuna Sashimi** sesame crusted ahi tuna seared sliced served with wasabi, pickled ginger and soy. \$11
- Cigars** pulled rotisserie chicken, black beans, sweet corn, scallions, monterey jack with chipotle-apricot aioli \$8
- Watermelon Bruschetta** diced watermelon, goat cheese, basil and balsamic reduction on crostini. \$7
- Candied Bacon** thick cut Applewood smoked bacon, chipotle glaze, brown sugar and cooked until crispy. \$6
- Lobster Escargot** Maine lobster meat, roasted garlic, fresh lemon, parsley butter, provolone & bread crumbs \$16
- Mushroom Flatbread** shitake, portabella, cremini mushrooms, garlic, blistered tomatoes parmesan & herbs. \$9
- Filet Sliders Trio** wood fired filet medallions, creamy horseradish sauce on mini potato rolls. 3 | \$15
- Fig + Goat cheese** mission figs, wine reduced onions, creamy goat cheese, balsamic reduction on crostini. \$8
- Crispy Five Spice-Sesame Calamari** baby squid, cilantro, sesame fried crispy served with lime. \$11
- Pig + Prawn** giant gulf shrimp, scallion, cream cheese wrapped the crispy bacon, maple syrup-sambal glaze. 3 | \$16

### Fresh Shucked Oysters

<b>on the Half Shell</b> Fresh shucked served with cocktail & mignonette sauce. 6   \$11	<b>Roasted Garlic Oysters</b> roasted garlic, parsley-butter cooked over wood fire. 6   \$15	<b>Oysters Fra Diavolo</b> Spicy compound butter with cayenne pepper 6   \$15	<b>Oysters Casino</b> Applewood smoked bacon, butter, bread crumbs 6   \$15
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# soups + greens

*We use the freshest local produce that we can buy from family farmers.*

**Rosemary chicken potato**  
Cup \$4 | Bowl \$7

**Today's Soup**  
Cup \$3 | Bowl \$5

**New England clam chowder**  
Cup \$5 | Bowl \$8

**Gorgonzola**  
watercress, belgium endive, aged blue cheese caramelized peppered walnuts, anjou pears & balsamic vinaigrette. \$12 | Sm \$6

**BBQ Chicken Chop**  
Crisp Romaine & iceberg, cucumbers, black beans, red peppers, sweet corn, scallions, cilantro, crisp tortilla, grape tomatoes, pulled smoked chicken ranch dressing & BBQ drizzle. \$10

**Chop Shop Cobb**  
crisp romaine & iceberg, Applewood smoked bacon, blue cheese, HB egg, grape tomatoes, red onion, hass avocado with cucumber-avocado dressing. \$12

**Salmon Endive**  
grilled salmon, capers, red onion, grape tomatoes, cucumbers, feta, olives, fresh lemon, oregano, tossed served with belgium endive. \$12

**Caesar**  
Crisp hearts of romaine, shaved parmesan, garlic crouton, creamy caesar dressing.  
Sm. \$3.50 | entrée \$7

**Chop Shop Wedge**  
Crisp Iceberg, grape tomatoes, red onion, applewood smoked bacon, blue cheese crumbles \$7

**Asian Tuna Chop**  
Sesame crusted Ahi tuna seared served over shredded lettuce, cilantro, basil, shredded carrot, green onions, red bell peppers, cucumbers, sesame, crisp wontons, ginger-soy dressing. \$14

### Dressing Choices

Oak aged Balsamic Vinaigrette, Ranch, Blue Cheese, Cucumber-avocado dressing, Caesar

- sides** **AuGratin** cheddar, garlic cream \$4
- Baked Idaho** \$3 | with cheddar, bacon, chives \$5
- Hand-cut fries** smoked paprika \$4
- Smashed** red skin potatoes, roasted garlic \$4
- Cheddar grits** sweet corn, cilantro, scallions \$4

- Wild mushroom risotto** porcini, shitake, portabella \$6
- Roasted Asparagus** \$6
- Creamed spinach** roasted red pepper \$5
- Seasonal fresh vegetable** \$4
- Side Wedge** grape tomato, red onion \$3.50

Split Plate charge of \$5 for all entrées | Parties of 10 or more, no separate checks, 18% gratuity will be added.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness.



# wood fired burgers

We use only locally grown Certified Angus Beef. All cooked over a real hardwood fire.

## How it's Done!

**R**-very red, cool center | **MR**- red, warm center | **M**- pink center | **MW**- slightly pink center | **W** - cooked throughout

All served with your choice of hand cut fries, cheddar grits, garlic smashed or baked potato.

### Burger

8oz certified Angus fresh beef, grilled to your liking with crisp lettuce, red onion, beefsteak tomato, pickle, brioche. \$9

### Chop Shop Burger

cheddar, caramelized onion, mushroom duxelle, truffle oil, brioche. \$13

### Farmhouse Burger

bacon jam, caramelized onion, mayo topped with a fried over easy egg, on Texas toast. \$12

### Bacon BBQ Burger

candied bacon, jack cheese, house made BBQ sauce and creamy slaw on brioche \$11

### Greek Burger

ground lamb seasoned with roasted garlic & oregano, beefsteak tomatoes, red onion, cucumbers, goat cheese on flatbread. \$12

### Tuna Burger

Fresh tuna, chopped with sesame, ginger, cilantro, scallion, soy seared rare, creamy slaw on brioche. \$12

### Steak Burger Enhancements:

Wild mushroom duxelle \$5 | Horseradish crusted \$3 | Blue Cheese-roasted garlic crusted \$3  
Chesapeake - Lump Blue Crab \$9 | Cognac caramelized onions \$3

Cheese choices: Cheddar, Swiss, Provolone, Blue Cheese, Monterey jack, Goat Cheese, American

# Sandwiches + Panini

choice of hand cut fries, cheddar grits, garlic smashed or baked potato.

**BBQ Chicken wrap** smoked rotisserie chicken, BBQ sauce, black bean corn relish, crisp lettuce, avocado, ranch. \$8

**Smoked Chicken Panini** rotisserie chicken, fire roasted red peppers, creamy goat cheese, cucumber-avocado aoli. \$8

**Brazilian Steak Sandwich** chimichurri marinated steak grilled sliced thin, roasted red peppers, mayo on baguette. \$13

**Little Havana** smoked ham, house made porchetta, crisp pickle, dijon aoli, provolone cheese, sourdough bread. \$8

**Smoked Brisket Gyro** naan bread stuffed with sliced smoked brisket, bacon jam, sweet pickled onion, creamy slaw. \$9

**Beef Short Rib Panini** braised short rib, caramelized onion, swiss cheese on sourdough and creamed horseradish. \$10

**Porchetta** Italian style pork stuffed with herbs and spices, slow roasted over our wood burning grille sliced thin and piled on french baguette with garlic, sautéed spinach, caramelized onion, shaved parmesan cheese. \$9

**Salmon Fish Tacos** salmon, carrot, scallions, cabbage, cilantro, pepper jam and avocado on flour tortillas. \$7

**New England Lobster Roll** lobster, green onion, cucumbers, tarragon, cucumber-avocado dressing on French roll. \$16

**Crab Cake Sandwich** pan fried on brioche bun with crisp lettuce, beefsteak tomato, cucumber-avocado aoli. \$13

**Maine Lobster + Wedge** chargrilled 6oz Maine lobster tail accompanied with Chop Shop wedge salad. \$24

Dinner entrées are available please ask your server for our dinner menu.

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