

The logo for 'Opus' features the word 'Opus' in a bold, yellow, brush-stroke style font. The letter 'O' is particularly large and stylized, with multiple overlapping strokes. Below the 'Opus' text, the words 'BISTRO & STEAKHOUSE' are written in a clean, white, sans-serif font. The ampersand is yellow, matching the main logo color. The entire logo is centered on a dark, textured background.

**Opus**  
BISTRO &  
STEAKHOUSE

M E N U

# A P P E T I Z E R S

## *Starters*

### **COQUILLE ST. JACQUES**

Seared Scallops and Gulf Shrimp baked in a creamy mushroom sauce and Duchesse Potatoes

### **ARTICHOKE CLAREMONT**

Whole artichoke served with a Sundried Tomato Hollandaise

### **CRAB CAKE**

Broiled Maryland Crab Cake with Classic Remoulade Sauce

### **ASPARAGUS PARMESAN**

Jumbo Asparagus encrusted with parmesan cheese and sautéed to perfection. Topped with lump crab and tomatoes

### **SHRIMP COCKTAIL**

Gulf Shrimp boiled in a classic bouillon

### **GRILLED PORTABELLA MUSHROOM**

Red Cabbage, Fried Wonton Noodle, Salty Almonds and Hoisin Sauce

## *Soups*

### **CLASSIC FRENCH ONION 8OZ PORTION**

### **TRADITIONAL LOBSTER BISQUE 8OZ PORTION**

## *Salads*

### **HOUSE SALAD**

Romaine and Bibb lettuce with cheese, grape tomatoes, red onion and house made vinaigrette

### **CAESAR**

Romaine, house-made croutons and Caesar Dressing

### **THE WEDGE**

Riceberg lettuce with tomatoes, Blue cheese crumbles, Bacon Bits, and house-made Blue Cheese Dressing.

### **CRAB SALAD**

Served with blue crab, avocado, mango, tomato, and basil.



# ENTREES

## *Signature Entrees*

### **CRAB CAKE DINNER**

Two Broiled Maryland Style Crab Cakes served with Classic Rémooulade

### **OPUS PASTA**

Angel Hair Pasta with Scallops, Gulf Shrimp, jumbo lump crab, asparagus and sun-dried tomatoes in a white wine garlic butter and Parmesan cheese.

### **SALMON**

A8oz Salmon fillet, pan-seared and then oven-roasted

### **RED SNAPPER CHARLIE BROWN**

Gulf Red Snapper breaded, cooked to perfection and covered with sautéed mushrooms, artichoke hearts Jumbo Lump Crab in a White Wine Lemon Butter.

### **LAMB CHOP**

Dijon and rosemary incrustated lamb chop served with duchesse potatoes and roasted carrots.

### **VEAL MARSALA**

Lightly breaded and shallow fried, topped with mushrooms and Marsala Sauce

### **CHICKEN MARSALA**

Pan-seared chicken topped with mushrooms and Marsala sauce.

### **SHRIMP AND SCALLOP VICTORIA**

PShrimp and Scallops sautéed with mushrooms and scallion, finished with a paprika cream sauce. Served over Angel Hair pasta

## *Steaks*

**8 OZ FILET**

**12 OZ BONE-IN FILET**

**16 OZ RIBEYE**

**22 OZ BONE-IN RIBEYE**

**12 OZ NY STRIP SERVED**

## *Compliments*

**AU POIVRE • TRUFFLE BUTTER • OSCAR • WILD MUSHROOMS**





**F I N I S H E R S**

*Desserts*

**CRÈME BRÛLÉE**

**BIG OLE' CHOCOLATE CAKE**

**KEY LIME PIE**

**BANANAS FOSTERS**

**FRUIT PLATE - ASSORTED SEASONAL FRUIT**

