

SHRIMP FRIES KOOPER'S



STARTERS

KOOPER'S CRAB DIP / 19

Creamy dip topped with pico de gallo, melted cheeses and old bay. Served with toasted baguette, carrots, and celery.

TRUFFLE FRIES / 13

Served with citrus Parmesan aioli.

TINGA NACHOS / 18

Marinated pulled chicken, queso blanco, roasted corn, black beans, fresh jalapeños, pico and sour cream. Salsa on the side.

AHI TUNA / 18

Blackened Ahi Tuna to your preferred temp. Served with pickled ginger, seaweed salad and wasabi.

NASHVILLE HOT CHICKEN TENDERS / 14

Breaded chicken breast tossed in Nashville Hot sauce served over toasted white bread and topped with dill pickle chips and jalapeño ranch.

CALAMARI / 16

Lightly breaded with seasoned flour then fried golden with cherry pepper rings. Served with torn basil and marinara.

WINGS / 19

Buffalo, Old Bay, Sweet Teriyaki, BBQ, Honey Old Bay, or Bang Bang. Served with bleu cheese, carrots, and celery.

SOUPS & SALADS

SEAFOOD GUMBO / 15 | 21

As seen on Diners Drive Ins and Dives

MARYLAND CRAB SOUP / 10 | 14

Classic tomato-based soup with lumps of crab meat.

CREAM OF CRAB SOUP / 10 | 14

Rich soup with crab meat and a touch of sherry.

CHESAPEAKE COBB / 26

Blackened shrimp, lump crab meat, crumbled applewood smoked bacon, tomato, cucumber, avocado and hard boiled egg over chopped romaine. Served with Old Bay ranch dressing.

CAESAR SALAD / 14

Chopped romaine and homemade croutons tossed in our creamy Caesar dressing, topped with shaved parmesan and Asiago cheeses.

SOUTHWEST SALAD / 18.50

Chopped romaine topped with grilled chicken, bell peppers and onions, jalapeños, jack and cheddar cheese, avocado, sour cream, and crispy tortilla strips. Served in a tortilla bowl with salsa ranch.

ADD: Chicken 7, Shrimp 9, Salmon 12, Ahi Tuna 12, Steak 14

SANDWICHES

Served with Old Bay Chips and Dill Pickles.

Upgrade to French Fries, Sweet Potato Fries, Wedge Fries or Cole Slaw \$3, Side Salad or Truffle Fries \$5

CRAB CAKE SANDWICH / 28

Jumbo lump crab cake served on a brioche bun with lettuce and tomato. Served with cajun remoulade and coleslaw.

CHICKEN SAMMY / 17.50

Blackened, grilled, or fried chicken breast topped with jack/cheddar cheese, chipotle aioli, dill pickle chips, and crispy applewood smoked bacon. Served on a brioche bun.

AHI TUNA WRAP / 19

Blackened, grilled, or encrusted tuna filet wrapped up in a flour tortilla with avocado, lettuce, tomato, and wasabi aioli.

PHILLY CHEESESTEAK / 17

Chopped prime rib, sauteed onions, melted cheese sauce, and hot.

SMOKED TURKEY SAMMY / 16

Smoked turkey breast, avocado, Gouda cheese, applewood smoked bacon, lettuce and tomato, drizzled with chipotle aioli and topped with onion straws. Served on toasted ciabatta.

SALMON BLT / 17

Grilled or blackened salmon, applewood smoked bacon with lettuce, tomato, and chipotle aioli. Served on a toasted ciabatta.

BUFFALO CHICKEN CAESAR WRAP / 17.50

Fried chicken breast tossed in our signature buffalo sauce with crisp Caesar salad and Parmesan cheese.

SIGNATURE BURGERS

ALL BURGERS ARE HALF POUND!

Served with Old Bay Chips and Dill Pickles.

Upgrade to French Fries, Sweet Potato Fries, Wedge Fries or Cole Slaw \$3, Side Salad or Truffle Fries \$5

BURGER OF THE MONTH / MP

Ask your server for our current option!

RONAN / 18

100% Black Angus Beef, applewood smoked bacon, dill pickle chips, lettuce, tomato, diced white onion, melted American cheese and chipotle aioli.

MACGUINNESS / 17.50

100% Black Angus Beef, applewood smoked bacon, cheddar, LTO.

BAJA / 16.50

100% Black Angus Beef, jalapeños, baja slaw, jack/cheddar cheese, jalapeño ranch, wrapped in a flour tortilla.

BILLY'S WAGYU / 21

Wagyu patty topped with applewood smoked bacon, truffle arugula and garlic cream cheese.

CALVIN / 15

Spicy black bean burger topped with jalapeño jack cheese, onion straws, lettuce, tomato, BBQ, and chipotle aioli.

SULLY SMASH BURGER / 18

Two 4oz 100% Black Angus Beef Patties, American cheese, shredded lettuce, chopped white onion, pickle chips, with secret sauce.

FARMSTEAD LAMB / 18.50

Seasoned lamb topped with crumbled feta, truffle arugula and garlic butter. Served on toasted ciabatta.

EL DIABLO / 16.50

Spiced turkey patty topped with jalapeño jack cheese, arugula slaw and avocado.

ALL BURGERS ARE HALF POUND

ENTREES

MAHI-MAHI TACOS / 21

Blackened mahi mahi with baja slaw, jack/cheddar cheese, avocado, pico de gallo, and jalapeño ranch.

CRAB CAKE / 31 | 46

Jumbo lump Maryland crab cake served with cajun remoulade, French fries and coleslaw.

SWEET TERIYAKI SALMON / 23

Pan seared salmon with sweet teriyaki glaze, toasted sesame seeds, and scallions. Served with Jasmine rice and mixed seasonal vegetables.

STEAK FAJITA / 24

Grilled flank steak with sauteed peppers and onions. Served with four flour tortillas, shredded lettuce, pico de gallo, shredded cheese, salsa and sour cream.

AHI TUNA POKE BOWL / 25

Everything encrusted seared Ahi Tuna with avocado, cucumber, pineapple salsa and jasmine rice. Topped with a soy sauce reduction, spicy mayo and scallions.

STEAK FRITES / 32

Grilled flank steak topped with garlic herb compound butter and served with our signature truffle fries.

1702 Thames Street, Fells Point 21231 • 410-563-5423 • www.kooperstavern.com


A 3% credit card convenience fee will be added to charges 3/2026

Split plate charge \$2. Consuming raw or undercooked seafood, meat or poultry may increase your risk of food borne illness. Food may contain soy / peanut. Outside beverages, food or cakes may not be brought into or consumed on the premises.

COCKTAILS

Deep Eddy Crushes / 11 
Orange, Grapefruit, Lemon, Lime, or Pineapple


Bourbon Mule / 11
*Elijah Craig Small Batch Bourbon,
 Goslings ginger beer, lime.*


Dark and Stormy / 11 
*Kraken Black Spiced Rum, goslings ginger
 beer, orange bitters, dehydrated lime.*

Mocha Martini / 12
*Baileys Chocolate, Deep Eddy Original, coffee,
 cocoa powder, with espresso beans and
 chocolate shavings.*

Spicy Margarita / 12
*Tanteo Jalapeño Blanco Tequila, fresh lime
 juice, and sour. Topped with soda water and a
 fresh jalapeño with a Tajin spice rim.
 Try with **Mezcal / 13***

WHITE WINES

Pinot Grigio 
Chloe, Valdadige, Italy 9/40

Chardonnay 
*Benziger, Sonoma, California 9/40
 Chalk Hill, Sonoma Coast 13/60*

Reisling 
Relax, Mosel, Germany 9/40

Sauvignon Blanc
*13 Celsius, Marlborough,
 New Zealand 10/45
 Kim Crawford, Marlborough,
 New Zealand 13/60*

Rose
The Pale, Provence, France 11/50

DRAFT BEER

Kooper's Yellow Lab Lager
by Heavy Seas

Guinness

Hoop Tea

Michelob Ultra

Stella Artois

Checkerspot Brewing

Modelo Especial

Heavy Seas Loose Cannon

Pacifico

Allagash White

Union Craft Brewing

Down East Cider

Scan Here for
 Bottled Beer
 Selections



NON-ALCOHOLIC

Saranac Root Beer / 3.50

Saratoga Still / 4

Saratoga Sparkling / 4

Fresh Squeezed Juices
Orange & Grapefruit / 5

Fresh Brewed
Unsweetened Tea* / 3.95

Coke Products* / 3.95


Red Bull / 5

*refills included



RED WINES

Pinot Noir
Imagery, California 11/50

Cabernet Sauvignon 
*Unknown Author, Monterey, California 9/40
 Wente Vineyards, South Hill, Livermore Valley,
 California 12/55*

Malbec 
Portillo, Mendoza, Argentina 9/40

Red Blend
The Dreaming Tree Crush, California 10/45

BUBBLES

Prosecco
Chloe, Veneto, Italy 11/50

Brut Rose
Cuvee Jean Louis, Charles de Fere, Bourgogne, FR 11/55

Champagne
Veuve Cliquot, Champagne, France 98

DAILY SPECIALS

HAPPY HOUR

Monday - Friday
 4pm-7pm
 in the bar area only

MONDAY / Fajitas and Ritas
TUESDAY / Burgers, Beer, and Bourbon
WEDNESDAY / Steamers and Belgian Beers
THURSDAY / Tacos and Cervezas
FRIDAY / Oyster Happy Hour (Koopers North)
FRIDAY / Fishy Friday (Koopers Fells)

BRUNCH!

Saturday Brunch!
 10am - 2pm (north)
 10am - 3pm (fells)

Sunday Brunch!
 10am - 2pm (north)
 10am - 3pm (fells)



WE CATER!

Host your event with us at Kooper's Tavern, Kooper's North, Kooper's Saloon, Slainte Irish Pub, or Kooper's Chowhound

Contact us today and let us take care of your event needs
info@koopers.com



 DISCOUNTED FOR HAPPY HOUR