

# KOOPER'S



## STARTERS

### KOOPER'S CRAB DIP / 17

*Creamy dip topped with pico de gallo, melted cheeses and Old Bay. Served with toasted pita, carrots and celery.*

### FRIED GREEN TOMATOES / 18

*Seasoned panko encrusted green tomatoes fried golden brown topped with crab salad and Cajun remoulade.*

### STEAMED SHRIMP / 17 | 32

*Steamed in Natty Boh with Old Bay and onions. Served with cocktail sauce and lemon.*

### CALAMARI / 14

*Tossed in seasoned flour and deep fried. Served with marinara sauce and Chipotle aioli.*

### TRUFFLE FRIES / 12.50

*Crispy Fries tossed in truffle oil, garlic, and parmesan cheese.*

### WINGS / 16

*Buffalo, Old Bay, Sweet Teriyaki, Jamaican Jerk, or BBQ. Served with bleu cheese, carrots and celery.*

### AHI TUNA / 18

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

### NACHOS / 15

*Tortilla chips, sauteed bell peppers and onions, jalapenos, and shredded jack and cheddar cheese. Topped with pico and sour cream and served with a side of salsa.*

**ADD Chicken 7, Shrimp 9, Steak 14**

## SOUPS & SALADS

### SEAFOOD GUMBO / 13 | 18

*As seen on Diners Drive In's and Dives*

### MARYLAND CRAB SOUP / 9 | 13

*Classic tomato-based soup with lumps of crab meat.*

### CREAM OF CRAB SOUP / 9 | 13

*Rich soup with crab meat and a touch of sherry.*

### CAESAR SALAD / 13

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

### WEDGE SALAD / 13

*Crisp Iceberg lettuce wedge with crumbled bleu cheese, jalapeno bacon, cherry tomatoes, and diced red onion. Served with bleu cheese dressing.*

### WATERMELON SALAD / 14

*Fresh watermelon served over a bed of arugula with crumbled feta, cucumber, and red onion. Topped with balsamic reduction drizzle.*

### SOUTHWEST SALAD / 18.50

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

### SPINACH SALAD / 14

*Baby spinach with sliced strawberries, blueberries, avocado, red onion, blue cheese crumbles and sliced almonds. Served with poppyseed dressing. 14*

**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 \$2. Side salad or Truffle Fries \$4**

### CRAB CAKE SANDWICH / 24

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

### GROUPEL SANDWICH / 20

*Blackened wild caught Gulf Grouper with lettuce and tomato, avocado, onion straws, and jalapeno ranch. Served on King's Hawaiian Roll.*

### SHRIMP SALAD WRAP / 17

*Homemade shrimp salad with avocado, lettuce, and tomato. Served in a sundried tomato tortilla. **ADD bacon 2***

### CHICKEN SAMMY / 16

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

### OG TURKEY CLUB WRAP / 15

*Smoked turkey breast, Gouda, onion straws, avocado, tomato, lettuce, applewood smoked bacon, and chipotle aioli. Served in a sundried tomato tortilla.*

### CHESAPEAKE BLTA / 15

*Fried green tomatoes, jalapeno bacon, lettuce, avocado, and chipotle aioli. Served on sourdough.*

### AHI TUNA WRAP / 18

*Blackened, Grilled, or encrusted tuna filet wrapped up in a spinach tortilla with avocado, lettuce, tomato, and wasabi aioli.*

### FISH TACOS / 20

*Blackened grouper with baja slaw, avocado, pico de gallo, jack and cheddar cheese, and jalapeno ranch.*

## SIGNATURE BURGERS

**Served with Old Bay Chips and Dill Pickles. Upgrade to French Fries, Sweet Potato Fries, Wedge Fries or Cole Slaw \$2, Side Salad or Truffle Fries \$4**

### BURGER OF THE MONTH / MP

**Ask your server for our current option!**

### RONAN / 16

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

### MACGUINNESS / 16

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

### BAJA / 16

*100% Black Angus Beef, jalapenos, baja slaw, jack & cheddar cheese, jalapeno ranch, wrapped in a flour tortilla.*

### BILLY'S WAGYU / 19

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

### CALVIN / 15

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

### FARMSTEAD LAMB / 18

*Seasoned lamb topped with crumbled feta, truffle arugula and garlic butter. Served on rosemary Focaccia.*

### EL DIABLO / 15.50

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

### RICKY BOBBY BISON / 17

*Bison patty topped with avocado, lettuce, tomato, and jalapeno ranch.*



**ALL BURGERS ARE HALF POUND**

## ENTREES

### CRAB CAKE / 24 | 39

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

### POKE BOWL / 19

*Seared Ahi Tuna over Jasmine rice with avocado, pineapple salsa, cucumber and pickled ginger. Drizzled with sesame soy glaze and topped with toasted sesame seeds, scallions, and cilantro.*

### FISH AND CHIPS / 18

*Beer battered Atlantic Cod served with wedge cut fries, coleslaw, and tartar sauce.*

### SWEET TERIYAKI SALMON / 22

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

### STEAK FAJITA / 19

*Grilled flank steak with bell peppers and onions served with flour tortillas, shredded lettuce and cheeses with sour cream and salsa.*

## PIZZA

### THE DOC / 15

*Topped with shredded mozzarella and pepperoni with a garlic herb butter crust and red pizza sauce.*

### MUSHROOM / 16

*Sauteed mushrooms, red onion, shredded mozzarella, and fresh arugula with garlic cream cheese and topped with truffle oil sea salt.*

### CHICKEN BACON RANCH / 17

*Diced fried chicken, red onion, and shredded mozzarella over top a BBQ sauce base then drizzled with ranch dressing.*

### CRABBY / 20

*Crab dip topped with shredded jack/cheddar cheese, pico de gallo, crab meat, and Old Bay.*

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.

1702 Thames Street, Fells Point 21231 • 410-563-5423

www.kooperstavern.com



# COCKTAILS



## Crushes / 10

Orange, Grapefruit, Mango, Citrus

## Koopers Spiked Seltzer / 10

Your choice of Deep Eddy Lemon, Grapefruit, Orange, Lime, or Peach topped with club soda

## Sangria / 11

Your Choice of our Signature Rose or Red Sangria featuring Vanderpump Wines

## Cucumber Mint Cooler / 12

Empress 1908 Indigo Gin, fresh mint, muddled cucumber, and simple syrup. Topped with Prosecco and club soda

## 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.



# WHITE WINES



## Pinot Grigio

Chloe, Valdadige, Italy 9/36

## Sauvignon Blanc

Benziger, North Coast, California 9/36

13 Celsius

Marlborough, New Zealand 11/44

## Riesling

High Heaven, Columbia Valley,

Washington 10/40

## Chardonnay

Benziger, Sonoma, California 9/36

Imagery, Sonoma, California 11/44

Raeburn, Russian River Valley,

California 12/48

## Rose

Vanderpump, Cotes de Provence,

France 12/48



# DRAFT BEER

## Koopers Yellow Lab Lager

by Heavy Seas

## Guinness

## Hoegarden

## Mic Ultra

## Stella

## Devil's Backbone

## Union Craft Brewing

## RAR

## Modelo

## Open Gate Brewery

## Sierra Nevada Seasonal

## Loose Cannon

Scan Here for Bottled Beer Selection:



# NON-ALCOHOLIC

## Saranac Root Beer / 3.50

## Aqua Pana / 4

## Pelligrino / 4

## Fresh Squeezed Juices

Orange & Grapefruit / 5

## Fresh Brewed

Unsweetened Tea\* / 3.50

## Coke Products\* / 3.50

\*refills included



# RED WINES



## Pinot Noir

Tribute, Monetry, California 10/40

Joel Gott, Santa Barbara,

California 11/44

## Malbec

Portillo, Mendoza, Argentina 9/36

## Merlot

Benziger, California 9/36

## Cabernet Sauvignon

Noble Vines, Lodi, California 9/36

Z. Alexander Brown Uncaged,

North Coast, California 10/40

Imagery, Sonoma, California 11/44

## Red Blend

7 Deadly, Lodi, California 11/44



# BUBBLES



## Prosecco

Chloe, Veneto, Italy 11/44

## Brut Rose

Cuvee Jean Louis, Charles de Fere,

Bourgogne, France 11/44

## Champagne

Veuve Cliquot, Champagne, France 93

# KIDS MENU

For children under the age of ten



## Breakfast & Brunch

served with fresh fruit  
(Available during Breakfast or Brunch Hours)

- One Pancake, with syrup
- Scrambled Egg, with Breakfast Potatoes (add cheese \$1)
- French Toast, with powdered sugar

## Kids' Sides

One included  
\$3 per extra side

- French Fries and Ketchup
- Celery and Carrots
- Fresh Fruit
- Apple Sauce Cup
- Steamed Seasonal Vegetables

# ALL KIDS MEALS \$10

Includes refills of fountain beverages or milk

## Lunch & Dinner

Served with one side

- Two Hamburger Sliders (add cheese \$1)
- Chicken Tenders
- Grilled Cheese
- Hot Dog
- Butter Pasta
- Pasta with Marinara
- Kraft Mac & Cheese