

# STARS FRIES KOOPEL'S



- KOOPER'S CRAB DIP / 18**  
*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 / 16**  
*Marinated pulled chicken, queso blanco, roasted corn, black beans, fresh jalapeños, pico and sour cream. Salsa on the side.*
- SUBSTITUTE: Shrimp 4, Steak 8**


## SOUPS & SALADS

- SEAFOOD GUMBO / 14 | 19**  
*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 / 13**  
*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.*
- SPINACH SALAD / 15**  
*Baby spinach with sliced strawberries, blueberries, avocado, red onion, blue cheese crumbles and sliced almonds. Served with poppyseed dressing.*  
**ADD: Chicken 7, Shrimp 9, Salmon 12, Ahi Tuna 12, Steak 14**

## ENTREES

- MAHI-MAHI TACOS / 20**  
*Blackened mahi mahi with baja slaw, jack/cheddar cheese, avocado, pico de gallo, and jalapeño ranch.*
- PAN SEARED SCALLOPS / 24**  
*Creamy risotto with applewood smoked bacon, bell peppers, sauteed baby spinach and shaved parmesan. Served with a beurre blanc sauce.*
- CRAB CAKE / 30 | 45**  
*Jumbo lump Maryland crab cake served with cajun remoulade, French fries and coleslaw.*
- 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 / 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.*
- 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.*

## STARTERS

- AHI TUNA / 18**  
*Blackened Ahi Tuna to your preferred temp. Served with pickled ginger, seaweed salad and wasabi.*
- NASHVILLE HOT CHICKEN TENDERS / 13**   
*Breaded chicken breast tossed in Nashville Hot sauce served over toasted white bread and topped with dill pickle chips and jalapeño ranch.*
- CALAMARI / 15**  
*Lightly breaded with seasoned flour then fried golden with cherry pepper rings. Served with torn basil and marinara.*
- BUFFALO SHRIMP SKILLET / 15**  
*Grilled shrimp simmered in homemade buffalo sauce with applewood smoked bacon and crumbled blue cheese. Served with toasted garlic bread.*
- WINGS / 18**  
*Buffalo, Old Bay, Sweet Teriyaki, BBQ, Honey Old Bay, or Bang Bang. Served with bleu cheese, carrots, and celery.*

## 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 / 27**  
*Jumbo lump crab cake served on a brioche bun with lettuce and tomato. Served with cajun remoulade and coleslaw.*
- CHICKEN SAMMY / 16.50**  
*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.*
- 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.*
- PHILLY CHEESESTEAK / 16**  
*Chopped prime rib, sauteed onions, melted cheese sauce, and hots.*
- BALTIMORE CLUB / 29**  
*Triple decker sandwich on white toast with a crab cake, shrimp salad, and bacon with lettuce, tomato, avocado and cajun remoulade.*
- 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 / 16.50**  
*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 / 17**  
*100% Black Angus Beef, applewood smoked bacon, dill pickle chips, lettuce, tomato, diced white onion, melted American cheese and chipotle aioli.*
- MACGUINNESS / 16.50**  
*100% Black Angus Beef, applewood smoked bacon, cheddar, LTO.*
- BAJA / 16**  
*100% Black Angus Beef, jalapeños, baja slaw, jack/cheddar cheese, jalapeño ranch, wrapped in a flour tortilla.*
- BILLY'S WAGYU / 20**  
*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 / 17**  
*Two 4oz 100% Black Angus Beef Patties, American cheese, shredded lettuce, chopped white onion, pickle chips, with secret sauce.*
- FARMSTEAD LAMB / 18**  
*Seasoned lamb topped with crumbled feta, truffle arugula and garlic butter. Served on toasted ciabatta.*
- EL DIABLO / 16**  
*Spiced turkey patty topped with jalapeño jack cheese, arugula slaw and avocado.*
- RICKY BOBBY BISON / 17.50**  
*Bison patty topped with avocado, lettuce, tomato, and jalapeño ranch.*

**ALL BURGERS ARE HALF POUND**

1702 Thames Street, Fells Point 21231 • 410-563-5423 • [www.kooperstavern.com](http://www.kooperstavern.com)


A 3% credit card convenience fee will be added to charges 2/2025

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, Pineapple*

**Watermelon Mojito / 12**  
*Bacardi Silver, watermelon juice, fresh mint, and limes.*

**Bourbon Mule / 11**   
*Tin Cup 10 Year Bourbon, Goslings ginger beer, lime.*


**Lemon Berry Energizer / 12**  
*Deep Eddy Lemon with Blueberry Red Bull.*

**Dave's Spritz / 13**  
*Sparkling wine, Aperol, Deep Eddy Grapefruit vodka, 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.*  
 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**

**Evolution Craft Brewing**

**Michelob Ultra**

**Stella Artois**

**Checkerspot Brewing**

**Modelo Especial**

**Heavy Seas Loose Cannon**

**Big Truck Brewing**

**Allagash White**

**Union Craft Brewing**

**Down East Cider**

Scan Here for Bottled Beer Selections



# NON-ALCOHOLIC

**Saranac Root Beer / 3.50**

**Acqua Pana / 4**

**Pelligrino / 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, France 11/55*

**Champagne**  
*Veuve Cliquot, Champagne, France 98*

 DISCOUNTED FOR HAPPY HOUR

# WE CATER!



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

Contact us today and let us take care of your event needs [info@koopers.com](mailto:info@koopers.com)