

FELLS POINT.

KOOPER'S & SLAINTE MENU

FOOD.

• APPETIZERS •

FRIED MOZZARELLA SEASONED PANKO, SERVED WITH ROASTED RED PEPPER PESTO & MARINARA SAUCE 12

KOOPER'S CRAB DIP CREAMY DIP TOPPED WITH PICO DE GALLO, MELTED CHEESES & OLD BAY. SERVED WITH TOASTED BAGUETTE & CELERY 16

POUTINE FRIED POTATO WEDGES SMOTHERED WITH MELTED MOZZARELLA CURDS & A TRUFFLE CHICKEN REDUCTION 12

OYSTERS CASINO BLUE POINT OYSTERS ON THE HALF SHELL BROILED WITH RED PEPPER, SMOKED BACON, GARLIC BUTTER & PANKO 16

WINGS SLAINTE BUFFALO, OLD BAY OR BBQ. SERVED WITH BLUE CHEESE & CELERY 14

STEAMED SHRIMP STEAMED IN NATTY BOH WITH OLD BAY & ONIONS. SERVED WITH COCKTAIL SAUCE & LEMON 15/25

LONGSHOREMAN MUSSELS STEAMED IN WHITE WINE WITH GARLIC & BUTTER WITH FRESH HERBS. SERVED WITH TOASTED BAGUETTE 16

AHI TUNA SEARED AHI TUNA SERVED WITH PICKLED GINGER, SEAWEED SALAD & WASABI 17

• SALADS •

ADD: CHICKEN 6, SHRIMP 6, SALMON 12, AHI TUNA 12

CAESAR SALAD CHOPPED ROMAINE & HOMEMADE CROUTONS TOSSED IN OUR CREAMY CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN & ASIAGO CHEESES 12

SOUTHWEST SALAD CHOPPED ROMAINE TOPPED WITH GRILLED CHICKEN, BELL PEPPERS & ONIONS, JALAPENOS, JACK & CHEDDAR CHEESE, AVOCADO, SOUR CREAM & CRISPY TORTILLA STRIPS. SERVED WITH SALSA RANCH 18

SUMER SALAD SPRING MIX WITH SHAVED WATERMELON RADISH, MANGO, KIWI & TOASTED SUNFLOWER SEEDS. SERVED WITH CHAMPAGNE VINAIGRETTE 13

SPINACH SALAD BABY SPINACH WITH SLICED STRAWBERRIES, BLUEBERRIES, AVOCADO, RED ONION, BLUE CHEESE CRUMBLES & SLICED ALMOND. SERVED WITH POPPYSEED DRESSING 13

• SANDWICHES •

SERVED WITH OLD BAY CHIPS & DILL PICKLES. UPGRADE TO FRENCH FRIES, SWEET POTATO FRIES, WEDGE FRIES OR COLESLAW 2. SIDE SALAD OR TRUFFLE FRIES 4

LOBSTAH ROLL HUGE PIECES OF MAINE LOBSTER LIGHTLY SAUTEED IN A HERB BUTTER. SERVED IN A BRIOCHE ROLL WITH WARM BUTTER 21

CHICKEN SAMMY BLACKENED, GRILLED OR FRIED CHICKEN BREAST TOPPED WITH JACK & CHEDDAR CHEESE CHIPOTLE AIOLI, DILL PICKLE CHIPS & CRISPY APPLEWOOD BACON. SERVED ON A BRIOCHE BUN 15

SALMON BLT GRILLED SALMON, TOPPED WITH APPLEWOOD BACON, LETTUCE & TOMATO WITH CHIPOTLE AIOLI. SERVED ON A BRIOCHE BUN 16 ADD AVOCADO 1.50

AHI TUNA WRAP BLACKENED, GRILLED OR ENCRUSTED TUNA FILET WRAPPED UP IN A SPINACH TORTILLA WITH AVOCADO, LETTUCE, TOMATO & WASABI AIOLI 17

CAPRESE SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL, SPRING MIX & HOMEMADE ROASTED RED PEPPER PESTO 14 ADD AVOCADO 1.50, ADD BACON 1.50, ADD CHICKEN 6

JEAN CORNED BEEF OUR FAMOUS CORNED BEEF SLICED THIN & PILED HIGH WITH HOMEMADE COLESLAW, MELTED CHEESE & ROSE MARIE SAUCE. SERVED ON A TOASTED MARBLE RYE 15 SUBSTITUTE TURKEY BREAST 15

• ENTREES •

FISH & CHIPS BEER BATTERED ATLANTIC COD SERVED WITH WEDGE CUT FRIES, COLESLAW & TARTAR SAUCE 17

SCALLOP RISOTTO PAN SEARED U-10 DIVER SCALLOPS SERVED ATOP CREAMY RISOTTO WITH BACON, MUSHROOM & RED PEPPER WITH A SWEET & SAVORY SAUCE 24

WOODY'S TACOS TOPPED WITH JACK & CHEDDAR CHEESE, BAJA SLAW, PICO DE GALLO & AVOCADO THEN DRIZZLED WITH JALAPENO RANCH
YOUR CHOICE: BLACKENED MAHI 16, GRILLED CHICKEN 15, BLACKENED SHRIMP 16, AHI TUNA 17

POKE BOWL AHI TUNA FILET SEARED & ENCRUSTED. SERVED OVER JASMINE RICE ALONG WITH MANGO SALSA CRUDO, PICKLED GINGER, CUCUMBER & AVOCADO DRIZZLED WITH SESAME SOY SAUCE 19

SEAFOOD GUMBO AS SEEN ON DINERS DRIVE IN'S & DIVES 12/17

• PIZZAS •

THE DOC TOPPED WITH SHREDDED MOZZARELLA & PEPPERONI WITH A GARLIC HERB BUTTER CRUST & RED PIZZA SAUCE 15

MARGHERITA SAN MARZANO TOMATOES, FRESH MOZZARELLA, FRESH BASIL, SALT & EVOO 17

BLT PIZZA CHERRYWOOD SMOKED BACON, ROMA TOMATOES, WITH CREAMY BLUE CHEESE SAUCE. TOPPED WITH CRISPY ARUGULA & SHALLOTS 17

• SIGNATURE BURGERS •

ALL BURGERS ARE HALF POUND SERVED WITH OLD BAY CHIPS & DILL PICKLES. UPGRADE TO FRENCH FRIES, SWEET POTATO FRIES, WEDGE FRIES OR COLESLAW 2. SIDE SALAD OR TRUFFLE FRIES 4

RONAN 100% BLACK ANGUS BEEF, APPLEWOOD SMOKED BACON, DILL PICKLE CHIPS, LETTUCE, TOMATO, DICED WHITE ONION, MELTED AMERICAN CHEESE & CHIPOTLE AIOLI 15

MACGUINNESS 100% BLACK ANGUS BEEF, APPLEWOOD SMOKED BACON, CHEDDAR, LTO 15

BAJA 100% BLACK ANGUS BEEF, JALAPENOS, BAJA SLAW, JACK & CHEDDAR CHEESE, JALAPENO RANCH, WRAPPED IN A FLOUR TORTILLA 15

BILLY'S WAGYU WAGYU PATTY TOPPED WITH APPLEWOOD SMOKED BACON, TRUFFLE ARUGULA & GARLIC CREAM CHEESE 18

CALVIN SPICY BLACK BEAN BURGER TOPPED WITH JALAPENO JACK CHEESE, ONION STRAWS, LETTUCE, TOMATO, BBQ & CHIPOTLE AIOLI 13

FARMSTEAD LAMB SEASONED LAMB TOPPED WITH CRUMBLED FETA, TRUFFLE ARUGULA & GARLIC BUTTER. SERVED ON ROSEMARY FOCACCIA 17

EL DIABLO SPICED TURKEY PATTY TOPPED WITH JALAPENO JACK CHEESE, ARUGULA SLAW & AVOCADO 15

RICKY BOBBY BISON PATTY TOPPED WITH AVOCADO, LETTUCE, TOMATO & JALAPENO RANCH 16

FELLS POINT.

KOOPER'S & SLAINTE MENU

DRINK.

• WHITE WINE •

PINOT GRIGIO

CAPOLSADO, VENETO, ITALY 8/30

SAUVIGNON BLANC

BENZIGER, NORTH COAST, CALIFORNIA 8/30

BRANCOTT FLIGHT SONG, MARLBOROUGH, NEW ZEALAND 10/38 LOW CALORIE

13 CELSIUS, MARLBOROUGH, NEW ZEALAND 10/38

RIESLING

HIGH HEAVEN, COLUMBIA VALLEY, WASHINGTON 9/34

CHARDONNAY

BENZIGER, SONOMA, CALIFORNIA 8/30

IMAGERY, SONOMA, CALIFORNIA 10/38

ROSE

VANDERPUMP, COTES DE PROVENCE, FRANCE 12/48

• RED WINE •

PINOT NOIR

JOEL GOTT, SANTA BARBARA, CALIFORNIA 10/38

MALBEC

PORTILLO, MENDOZA, ARGENTINA 8/30

MERLOT

BENZINGER, CALIFORNIA 8/30

CABERNET SAUVIGNON

NOBLE VINES, LODI, CALIFORNIA 8/30

JOSH CELLARS, CALIFORNIA 10/40

B.R. COHEN, SONOMA, CALIFORNIA 12/48

• CHAMPAGNE •

VEUVE CLICQUOT, CHAMPAGNE, FRANCE 89

• BUBBLES •

CHLOE PROSECCO, ITALY 10/38

WHITE CLAW SPIKED SPARKLING WATER, CHICAGO, IL 8

BUD LIGHT LEMONADE SELTZER SPIKED SPARKLING WATER 8

• DRAFT BEER •

KOOPERS YELLOW TAIL ALE

GUINNESS

HOEGARDEN

MIC ULTRA

STELLA

DEVIL'S BACKBONE

KEY BREWING

RAR

MODELO

OPEN GATE BREWING

SIERRA NEVADA

LOOSE CANNON

• COCKTAILS •

CRUSHES

ORANGE, GRAPEFRUIT, WATERMELON 9

KOOPER'S SPIKED SELTZER

YOUR CHOICE OF DEEP EDDY LEMON, GRAPEFRUIT, ORANGE, LIME

OR PEACH TOPPED WITH CLUB SODA 9

SANGRIA

YOUR CHOICE OF OUR SIGNATURE WHITE

OR RED SANGRIA FEATURING VANDERPUMP WINES 10

WHISKEY MULE

PROPER 12 IRISH WHISKEY, GINGER BEER, LIME 11

• NON-ALCOHOLIC •

SARANAC ROOT BEER 3

AQUA PANA 4

PELLIGRINO 4

FRESH SQUEEZED JUICES 5

FRESH BREWED UNSWEETENED ICED TEA* 3.25

COKE PRODUCTS* 3.25

*REFILLS INCLUDED