

ST R E E T F R I E S K O O P E R S



STARTERS

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

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

FRIED MOZZARELLA / 14

Seasoned Panko. Served with roasted red pepper pesto and marinara sauce.

WINGS / 18

Buffalo, Old Bay, Thai Chili, BBQ or Bang Bang. Served with bleu cheese, carrots, and celery.

CALAMARI / 15

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

STEAMED SHRIMP / 15 | 30

Old Bay and onions in Natty Boh with lemons.

AHI TUNA / 18.50

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

NACHOS / 16

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 / 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.

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, jalapenos, jack and cheddar cheese, avocado, sour cream, and crispy tortilla strips. Served 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

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 and cheddar cheese, chipotle aioli, dill pickle chips, and crispy applewood smoked bacon. Served on a brioche bun.

AHI TUNA WRAP / 18

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

PHILLY CHEESESTEAK / 16

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

SHRIMP SALAD WRAP / 17

House recipe shrimp salad with lettuce, tomato, and avocado in a spinach tortilla

SMOKED TURKEY WRAP / 16.50

Avocado, gouda, applewood smoked bacon, lettuce and tomato with chipotle aioli.

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, jalapenos, baja slaw, jack & cheddar cheese, jalapeno 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 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 / 16

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

RICKY BOBBY BISON / 17.50

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



ALL BURGERS ARE HALF POUND

ENTREES

FISH TACOS / 20

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

FISH AND CHIPS / 19

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

SHRIMP SCAMPI / 22

Linguini and sauteed shrimp tossed in a light white wine garlicky butter 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 bell peppers and onions served with flour tortillas, shredded lettuce and cheeses with sour cream and salsa.

PIZZA

THE DOC / 16

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

HOT HONEY / 15

Mozzarella, provolone, parmesan cheeses topped with Mikes Hot Honey drizzle.

BUFFALO CHICKEN / 18

Fried chicken tossed in buffalo sauce with crumbled bacon, diced tomato shredded jack and cheddar cheese, blue cheese crumbles, then topped with a jalapeno ranch drizzle.

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

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

Empress Collins / 11
Empress 1908 Gin, fresh lemon juice, simple syrup, soda with a lemon wheel

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

Mezcalita / 13
Buho Mezcal, Chinola Passion Fruit Liqueur, 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**

Sangria / 11
Your Choice of our Signature Rose or Red Sangria featuring Vanderpump Wines

WHITE WINES

Vinho Verde
Casal Garcia, Vinho Verde, Portugal **8/35**

Pinot Grigio
Le Rime, Toscana, Italy **9/40**

Sauvignon Blanc
Bonterra, North Coast, California **8/35**
Yealands, Marlborough, New Zealand **9/40**

Chardonnay
Bonterra, North Coast, California **8/35**
Joel Gott, Monterey, California **11/50**

White Blend
Conundrum, North Coast, California **10/45**

Rose
Vanderpump, Cotes de Provence, France **12/55**

DRAFT BEER

Koopers Yellow Lab Lager
by Heavy Seas

Guinness

Evolution

Mic Ultra

Stella

Devil's Backbone

Monument City Brewing

Checkerspot Brewing

Modelo

Open Gate Brewing

Sierra Nevada Seasonal

Loose Cannon

Scan Here for
Bottled Beer
Selections



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

Red Bull / 5

*refills included



RED WINES

Pinot Noir
Sea Sun by Caymus, Coastal CA **11/50**

Malbec
Portillo, Mendoza, Argentina **9/40**

Cabernet Sauvignon
Noble Vines, Lodi, California **10/45**
Joel Gott, Napa, California **12/55**

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**



WE CATER!



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

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