

SHRIMP FRIES KOOPER'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

12240 Tullamore Road, Lutherville, MD 21093 • 410-853-7324 • www.koopersnorth.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*

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

- Brut Rose**
 - Cuvee Jean Louis, Charles de Fere, Bourgogne, France 11/55*

 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