

OPUS

A casual (yet upscale) dining experience

Starters & Salads



*Fried Wingettes

8 golden brown wingettes with your choice of Buffalo, BBQ, Sweet Chili BBQ, or Honey Mustard sauce \$8

Shrimp Cocktail (chilled)

4 Jumbo Shrimp, served in martini glass with our house cocktail sauce \$12.5

Fried Green Tomatoes

Cornmeal-parmesan encrusted, and fried to perfection \$5.95

*Fire Cracker Shrimp

Tender crisp wild gulf shrimp tossed in a creamy spicy sauce \$8.5

*Crab Cake

One jumbo lump crab cake served with house tarter \$11.5

House Salad

Fresh green mix with tomatoes, red onions, and croutons \$4

Caesar Salad

Fresh green mix with croutons and house caesar dressing (choice of chicken or salmon) \$10, \$14

Fried Jumbo Shrimp

Fried tiger shrimp; served with cole slaw and fresh cut french fries \$18.5

*Chicken Tenders

All white meat strips of chicken, fried to perfection with fresh cut french fries \$9

Portobello Mushroom Wrap

Huge Portobello Mushrooms, filled with a garden variety and wrapped in a pita bread shell \$8

*Smoked BBQ Turkey Ribs

That's right! Turkey RIBS! 3 meaty bones, smoked and seasoned to perfection \$9

*Cajun Chicken Rolls

Two egg rolls (served in halves) packed with chicken, veggies, and special seasonings \$9.5

Scallops **NEW!**

Two U-10 fresh JUMBO Scallops prepared in a peanut reduction sauce and covered in a melted bleu cheese \$14

*Calamari **NEW!**

Deep fried battered Calamari served with a red pepper jelly (on the side) \$9

*Premium Beef Sliders **NEW!**

Three mini beef burgers served with bacon, crispy onions, and a smoked bleu cheese fondue \$9

Catfish Nuggets

A healthy portion of catfish strips, fried to a golden brown and served with a spicy house tartar \$10.5

OPUS KITCHEN

Monday - Thursday: 5p.m. - 11p.m. (soft close policy)

Friday - Sunday: 5p.m. - 1a.m. (soft close policy)

OPUS BAR

Sunday - Saturday: 5p.m. - 2a.m. (soft close policy)

OPUS HAPPY HOUR

Monday - Friday: 5p.m. - 7p.m.

** Denotes (1/2) off during Happy Hour*

20% gratuity added to all parties of 6 or more

Visit us at www.opus-restaurant.com

Send your comments to www.info@opus-restaurant.com

Executive Chef - Mitchell Wright

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Grilled Specialties



Stir Fry

A healthy blend of garden fresh vegetables; available with chicken or shrimp \$8, \$14, \$16

Walleye

Fresh Catch! Deep fried, Pan seared, or grilled with your choice of 2 sides \$20

Orange Roughy

Fresh Catch! Deep fried, Pan seared, or grilled with your choice of 2 sides \$21

Catfish

Fresh Catch! Deep fried, Pan seared, or grilled with your choice of 2 sides \$21

Red Snapper

Fresh Catch! Deep fried, Pan seared, or grilled with your choice of 2 sides \$21.5

Atlantic Salmon

Marinated, grilled fillet with seasonal veggies \$21

Filet Mignon

Tender to the touch, tempting to the taste. Hard work's reward! Served with grilled mushrooms & onions. (7 oz) \$28

Ribeye

This is the steak lover's steak. Served with grilled mushrooms & onions. (14 oz) \$27.5

T-Bone

Enough for 2, loved by 1. Served with grilled mushrooms & onions. (16 oz) \$29

Gulf Shrimp Scampies

Four HUGE gulf shrimp scampi (fried, steamed, or grilled) \$32

Chicken Marsala

Grilled chicken breast, mushroom, and Marsala wine sauce \$14

Chicken Alfredo (not accompanied by sides)

Delicious house made Alfredo with choice of chicken, shrimp, or lobster \$12, \$14, \$25

Cold Water Lobster Tail

Served with drawn butter and a choice of two sides (8 oz) \$35

Crab Legs (Alaskan King)

Beautifully steamed crab legs, prepared in 1 pound servings with fresh drawn butter and a choice of two sides..... market

Loving Couple (Our 7 oz. filet coupled with our 8 oz. cold water lobster tail)

Enough for two, can be enjoyed by one. Served with fresh drawn butter and a choice of two sides..... \$53

Smoked BBQ Turkey Ribs

That's right! Turkey RIBS! 3 meaty bones, smoked and seasoned to perfection \$14.75

Jumbo Pan-Seared Scallops

Jumbo (U-10) scallops, pan-seared or blackened \$22

Kobe Burger **NEW!**

8 oz Kobe Beef (Not Kobe Bryant) patty served on a Bruschetta Roll with lettuce, tomato, red onion, stone ground mustard, house dressing, and fresh cut fries (add Black Diamond Cheddar \$1.00) \$14.50

Grilled New Zealand Lamb Chops

Three Double Cut Lamb Chops prepared in a Rosemary Dijon sauce market

The TOMAHAWK! (served a la carte)

Our HUMUNGOUS Australian Wagyu 32 oz. long bone Ribeye Steak (made for 2, enough for 3) market

All Grilled Specialties are served with house salad and two sides

Sides: Seasoned yellow rice \$4/ Steamed vegetable medley \$4/ Broccoli (steamed or fried) \$4 or \$4.50

Crispy Corn \$4 / Seasoned Asparagus \$4.50/ Sweet Potato Mash \$4 Fresh cut French Fries \$4/ Baked Potato \$4.5

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