



TAPHOUSE OFFSEASON MENU

4507 COASTAL HWY. OCMD | 443-664-2201

APPETIZERS

TAPHOUSE PRETZELS

Bavarian pretzel sticks served with spicy Guinness mustard and house-made beer cheese on the side \$10

CRABBY PRETZEL

Bavarian pretzel braid topped with Jumbo Lump Maryland Blue Crab meat, cream cheese, Monterey Jack cheese, cheddar cheese and Old Bay \$14

CRABBY BALLS

Four broiled miniature fresh Jumbo Lump Maryland Blue Crab cakes served with house-made Old Bay tartar sauce \$MP

CRAB AVOCADO

Halved avocado filled with house-made tomato bruschetta tossed with Jumbo Lump Maryland Blue Crab meat and a balsamic glaze drizzle \$15

FISH IN CHIPS

Catfish fingers **ROLLED IN** house-made Old Bay potato chips and fried. Served with Old Bay tartar and mango habanero ketchup \$11

STEAMED SHRIMP

½ lb. of domestic shrimp cooked in beer with sweet onions, lemon and Old Bay seasoning. Served with house-made cocktail sauce \$MP

P.E.I. MUSSELS

P.E.I. Mussels with white wine, butter, garlic and herbs. Served with a toasted baguette. \$12

BIG WAVE DIP

Choice of Buffalo Chicken Dip, Maryland Crab Dip or Spinach Artichoke Dip. Served with celery and a toasted baguette \$13 | \$15 | \$11

TAPPED UP FRIES

Waffle fries, house-made beer cheese, chopped thick cut corn cobb smoked bacon and a ranch drizzle \$12

Extra sauces are available upon request for an additional fee.



{BOWLS}

CAPRESE SALAD

Mozzarella pearls and heirloom cherry tomatoes over a bed of spinach. Topped with basil oil and a balsamic glaze \$9 | \$12

HARVEST SALAD

Dried cranberries, bacon, blue cheese crumbles, apple slices and frosted walnuts over a bed of spinach. Served with house-made maple vinaigrette \$10 | \$14

CAESAR SALAD

Romaine hearts, shaved parmesan cheese, house-made croutons and our signature Caesar dressing \$7 | \$10

EASTERN SHORE COBB SALAD

Jumbo Lump Maryland Blue Crab meat, roasted turkey breast, bacon, hard-boiled egg, crumbled bleu cheese, avocado and heirloom tomatoes. Served on a bed of romaine and topped with Old Bay Ranch drizzle \$18

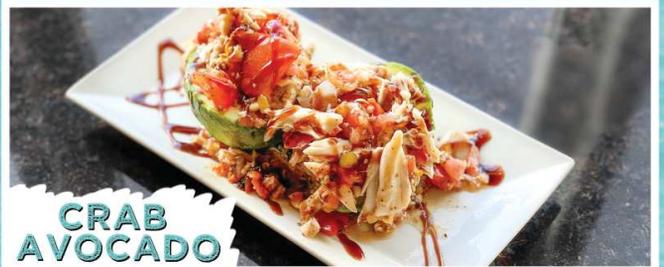
CREAM OF CRAB SOUP

House-made. Served with crackers \$10 Add a toasted baguette (+\$2)

SOUP DU JOUR

Ask your server about our soup of the day \$MP

SALAD Add Ons: Grilled Chicken \$8 | Crab Cake \$16 | Blackened Tuna \$15 | Grilled Salmon \$14 | Grilled Shrimp \$12 |



CRAB AVOCADO

BUILD YOUR OWN SANDWICH \$12

All burgers come with 1/2 lb fresh, all natural hand pressed beef patties OR grilled chicken breast and served with lettuce, tomato, onion and home-made Old Bay chips.

CHEESE (+\$1).....

Cheddar | American | Pepperjack | Provolone | Swiss |

Bleu (+\$1.50) | Mozzarella Pearls (+\$2)

GRILLED VEGETABLES.....

Onions (+\$1) | Peppers (+\$1) | Mushrooms (+\$1) |

Jalapenos (+\$1) |

TAP IT UP.....

Bacon (+\$2) | Fried Egg (+\$2) | Spinach Pesto (+\$1) | Avocado (+\$3) |

{KIDS MENU}

Served with Old Bay chips. Substitute Waffle Fries (+\$1)
Apple Slices (+\$1) | Kids 12 and up (+\$2)

CHICKEN TENDERS - \$8

MAC & CHEESE - \$7

GRILLED CHEESE - \$8

HAMBURGER - \$7

CRABBY PATTY - \$13

CHEESEBURGER - \$8



SCAN ME
TO VIEW
OUR DRAFT
BEER LIST

WWW.OCTAPHOUSES.COM



AHI TUNA NACHOS

Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli \$16

OUR FAMOUS

WINGS \$12

Seasoned & baked, then deep-fried and sauced to order. 8 wings per order. Served with celery, carrots and your choice of house-made ranch or blue cheese dressing.

BUFFALO | HOUSE BBQ | SPICY BBQ |

OLD BAY | KOREAN BBQ | SWEET CHILI |

GARLIC PARMESAN | MANGO HABANERO |

HONEY OLD BAY | TERIYAKI |

HONEY SRIRACHA | CARIBBEAN JERK | SAVAGE

MUST TRY { PEANUT BUTTER & HABANERO JELLY
HABANERO JELLY TOSSED WINGS SERVED WITH A PEANUT BUTTER DIPPING SAUCE

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness. Gratuity will be added to parties of 6 or more. **NO SEPARATE CHECKS**

{HANDHELDS}

All handhelds come with Old Bay Chips, Waffle Fries (+\$2), Rosemary Parmesan Waffle Fries (+\$3) or Sweet Potato Tots (+\$4)

TAPHOUSE TACOS

Your choice of blackened catfish, tuna or shrimp. Served on grilled flour tortillas, with cheddar cheese, Asian slaw, house-made ponzu and Sriracha aioli \$15 | \$16 | \$17

BLACK BEAN AND QUINOA (GF)

House-made black bean and quinoa burger topped with hummus, tomato, red onion, Sriracha aioli and wrapped in lettuce \$11 Substitute a brioche bun (+\$1)

PORTOBELLO VEGGIE WRAP

Grilled mushrooms, zucchini, squash, peppers, onions and feta cheese, chilled and topped with balsamic glaze wrapped in a 12 inch flour tortilla \$14

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce and parmesan cheese tossed with our signature caesar dressing wrapped in a 12 inch flour tortilla \$14

CRAB CAKE

Fresh Jumbo Lump Maryland Blue Crab cake, broiled and served with lettuce and tomato on a brioche bun. Served with house-made Old Bay tartar sauce on the side \$MP

AHI TUNA

Fresh Ahi tuna blackened served medium rare. Topped with power slaw, house-made Sriracha aioli and ponzu sauce on a brioche bun \$16

TURKEY CLUB

Double stacked fresh roasted turkey breast, thick cut corn cobb smoked bacon, Swiss cheese, avocado garlic spread, spinach and tomato. Served on multigrain wheat bread \$18

CHEESESTEAK

Your choice of shaved ribeye or shaved chicken breast, grilled and topped with your choice of cheese, grilled onions, peppers or mushrooms. Served on a toasted Amoroso roll \$13

FRENCH DIP

Shaved roast beef and caramelized onions, served on a 9 inch hoagie roll, topped with melted provolone cheese and served with a side of house-made beer au jus \$15

CHICKEN BRUSCHETTA

Rosemary parmesan crusted Brioche, Provolone and Cheddar Cheese, grilled chicken breast, spinach, house-made bruschetta and balsamic glaze \$15

GNARMAX

1/2 lb fresh, all natural hand pressed beef patty topped with pepper jack, jalapenos and Sriracha mayo. Topped with lettuce, tomato and onion on a brioche bun \$14

BACONLICIOUS

1/2 lb fresh, all natural hand pressed beef patty topped with bacon, bacon and more bacon, cheddar cheese and House BBQ sauce. Served with lettuce, tomato and onion on a brioche bun \$16

BEST EVER BLT

Eight slices of thick cut corn cobb smoked bacon with lettuce, tomato and mayo on toasted multigrain wheat bread \$12 Add a fried egg (+\$2)

SHARK BISCUIT

Two 1/2 lb fresh, all natural hand pressed beef patties, two slices of cheddar cheese, caramelized onions, 4 strips of bacon, Sriracha mayo and topped with a fried egg \$21

Extra sauces are available upon request for an additional fee.



{COCKTAILS}

BAYSIDE PUNCH

Kraken Spiced Rum, Banana liqueur, orange juice, splash of pineapple juice and grenadine

SUNSET LIMEADE

Absolut Lime, Malibu Lime, lemonade, grenadine and club soda

MALIBU MORNING AFTER

Malibu Lime, Malibu Mango, Pineapple and OJ

ABSOLUT ARNOLD

Absolut Citron, Iced Tea & Lemonade

GRAPEFRUIT PALOMA

Avion Silver, fresh grapefruit juice, fresh lime juice, agave nectar and club soda.

BLUE HAWAIIAN

Malibu Coconut, blue curacao and pineapple juice

MMM MARGARITA

Altos Reposado, triple sec, fresh lime juice & sour mix

JAMESON SOUR

Jameson, sour mix and orange juice

EASY BREEZE

Absolut Grapefruit, club soda and splash of cranberry

{CRUSHES}

Upgrade to Zero Added Sugar Absolut Upon Request

ORANGE

Three Olives Orange vodka, triple sec, freshly squeezed orange juice and splash of Sierra Mist.

GRAPEFRUIT

Three Olives Grapefruit vodka, triple sec, freshly squeezed grapefruit juice and splash of Sierra Mist.

CREAMSICLE

Three Olives Vanilla vodka, triple sec, freshly squeezed orange juice and splash of Sierra Mist.

{MULES}

ORIGINAL

Absolut Lime, ginger beer and lime juice

DARK AND STORMY

Kraken Spiced Rum, ginger beer and lime juice

IPA IRISH

Jameson IPA, ginger beer and lime juice

WATERMELON

Three Olives Watermelon, ginger beer and lime juice

APPLE AND PEAR

Three Olives Apple and Pear, ginger beer and lime juice

{FROZENS}

DIRTY BANANA

Banana liqueur, coffee liqueur, banana and vanilla cream

DREAMSICLE

Vodka, triple sec and orange cream

MUDSLIDE

Irish cream liqueur, coffee liqueur and vanilla cream

PINA COLADA

Rum and Pina Colada cream

STRAWBERRY DAIQUIRI

Rum and blended strawberries

{ENTREES}

AVAILABLE AFTER 4PM

SINGLE CRAB CAKE DINNER

Fresh Jumbo Lump Maryland Blue Crab cake, broiled and served with our house-made Old Bay tartar sauce. Choice of two sides: wild rice, mashed potatoes, vegetable of the day, summer harvest salad and Caesar salad \$MP Make it a double for (+\$16)

PULLED PORK MAC & CHEESE

Cavatappi pasta, cheddar, american and gruyere cheese. Topped with BBQ pulled pork and fried shallots \$21

SWEET CHILI SEARED SALMON

Sweet chili glazed salmon topped with grilled shrimp. Choice of two sides: wild rice, mashed potatoes, vegetable of the day, summer harvest salad and Caesar salad \$30

CHESAPEAKE FLANK STEAK

Garlic rosemary marinated flank steak topped with Jumbo Lump Crab Imperial. Choice of two sides: wild rice, mashed potatoes, vegetable of the day, summer harvest salad and Caesar salad \$32

CATCH OF THE DAY

Ask your server about the catch of the day. Choice of two sides: wild rice, mashed potatoes, vegetable of the day, summer harvest salad and Caesar salad \$MP



SCAN ME TO
VIEW OUR
DRAFT BEER LIST

WWW.OCTAPHOUSES.COM

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness. Gratuity will be added to parties of 6 or more. **NO SEPARATE CHECKS**