

STARTERS

CRAB AND ARTICHOKE DIP

Smooth and creamy crab dip loaded with artichoke and crab meat with crispy tortilla strips and celery 14

CRAB CAKE EGG ROLLS

Crispy house-made eggrolls stuffed with crab meat and served with sweet Thai chili aioli 13

SEARED AHI TUNA

Sesame seed encrusted Ahi tuna, thinly sliced with sriracha ginger aioli and seaweed salad 13

BADA BING SHRIMP

Crispy shrimp tossed in a sweet and spicy sauce 12

FRIED GREEN TOMATOES

Fried green tomatoes topped with lump crab and creamy horseradish sauce 13

CHICKEN TENDERS

Crispy chicken tenders served with tangy honey mustard 10

ROPEWALK HICKORY SMOKED WINGS

Wing Wars Champion recipe – Hickory smoked wings seasoned with our house rub and tossed with your choice of sauce:

Mild • Victory • Rush • BBQ • Old Bay • Jerk Spice

Served with bleu cheese dressing and celery 11

HUMMUS

Crisp celery, carrots, cucumbers, grape tomatoes and crackers 12

POT STICKERS

Crispy pork stuffed dumplings, with red pepper coulis 11

FRIED PICKLE CHIPS

Battered pickle chips serve with Chipotle horseradish sauce 9

SALADS

Add Grilled Chicken 7 • Jerk Chicken 7
Shrimp Salad 10 • Crab Cake 12 • Salmon 12

HOUSE

Cucumbers, carrots, red onion, and tomatoes served over field greens with choice of dressing 10

CAESAR

Crisp romaine, house croutons, and fresh grated Parmesan tossed with house-made Caesar dressing 10

SEAFOOD COBB

Field greens topped with lump crab, shrimp, bacon, bleu cheese crumbles, tomatoes, and fresh corn served with your choice of dressing 19

JERK CHICKEN

Field greens topped with seasoned jerk chicken breast, fresh pineapple salsa and cucumbers, served with a pineapple-mango vinaigrette 15

ASIAN TUNA

Seared and chilled sesame-seed encrusted Ahi tuna, sliced thin with Mandarin oranges, field greens, and chow Mein noodles served with pineapple-mango vinaigrette 18

ROASTED PURPLE BEET

Field greens served with bleu cheese crumbles, Mandarin oranges, roasted beets served with your choice of dressing 14

Dressing: Ranch • Bleu Cheese • Balsamic Vinaigrette
Honey Mustard • Caesar • Oil & Vinegar
Pineapple Mango Vinaigrette

SOUPS

MARYLAND CRAB SOUP

Fresh crab and veggies simmered in a spicy tomato broth 8

CRAB BISQUE

Simmered with onions, sherry, and lump crab 8.5



ENTRÉES

MCFAUL CRAB CAKES

Twin broiled lump crab cakes served on a bed of island rice with vegetable du jour 32

TEQUILA LIME MAHI

Marinated and baked Mahi topped with sweet pineapple salsa, served on a bed of island rice with vegetable du jour 26

MURPHY'S MAC AND CHEESE

Sautéed shrimp and crab smothered in a cheddar cheese sauce blended with Cavatappi noodles topped with Parmesan cheese 24

PATRICK HENRY FILET MIGNON

Seared center cut 6oz Certified Angus filet topped with garlic butter, served with mashed potatoes and vegetable du jour 31
Add crab cake 12

JERK CHICKEN

Jerk marinated twin chicken breasts topped with pineapple salsa, on a bed of island rice, and vegetable du jour 22

DAY BOAT SCALLOPS

Seared jumbo day boat scallops served over a bed of orzo pasta tossed with garlic butter, parmesan, lump crab, roasted corn and cherry tomatoes 29

GADSEN SHORT RIBS

Slow braised short rib with mashed potatoes, vegetable du jour, and rich demi-glace 29

ATLANTIC SALMON

Roasted fillet of salmon topped with red pepper coulis, island rice and vegetable du jour 26

SWORDFISH

Seared swordfish topped with roasted cherry tomatoes, scallions, served on a bed of scampi and vegetable du jour 26

PORTABELLA CAVATAPPI

Roasted Portabella mushrooms, onions, and cherry tomatoes tossed in a garlic pesto sauce 20

FLOUNDER ROULADE

Fresh flounder baked with crab stuffing, served with island rice, vegetable du jour, and lemon-butter sauce 26

NEW YORK STRIP STEAK

Center cut 12 oz seared to your desired temperature with red bliss mashed potatoes and vegetable du jour 32

SHRIMP FRA DIAVOLO

Cavatappi pasta tossed in a spicy red sauce with sautéed shrimp, andouille sausage, and sundried tomatoes 27

Sides: Seasoned Waffle Fries, Vegetable du Jour,
Mashed Potatoes, Island Rice, Cole Slaw,
Steamed Corn, Applesauce



Indicates Gluten Friendly

Ropewalk does its best to be completely peanut free.

FROM THE STEAMER

Perfect for sharing

STEAMED SHRIMP

Steamed with onions, Old Bay seasoning, served with cocktail sauce - Half Pound 12 / Full Pound 24

SNOW CRAB

Full pound of snow crab legs, served with drawn butter 27

LOUISIANA CRAWFISH

Full pound of steamed crawfish with Cajun spices and drawn butter 14

DEADLIEST STEAM POT

Half pound of snow crab, jumbo shrimp, steamed corn, potatoes, andouille sausage, drawn butter, and cocktail sauce 34

BAYOU STEAM POT

Cajun spiced Louisiana crawfish, steamed shrimp, corn, potatoes, and sausage, served with drawn butter and cocktail sauce 30

MAINE LOBSTER STEAMER

Whole Maine lobster, steamed shrimp, corn, potatoes, and sausage, served with drawn butter and cocktail sauce 36

HANDHELDS

Served on a freshly baked Kaiser roll with lettuce, tomato, pickle, and potato chips (unless otherwise specified)

Substitute Seasoned Waffle Fries for 2

CRAB CAKE SANDWICH

Broiled lump crab cake served on a potato roll with tartar sauce 16

CRAB CAKE BLT

Broiled lump crab cake, Applewood smoked bacon, fried green tomatoes, lettuce and chipotle horseradish sauce 19

GIPPER BURGER

Grilled 8 oz Certified Angus burger, grilled to perfection 12
Add Bacon 2 | Add Cheese 2
(White American • Cheddar • Bleu Cheese • Provolone)

DELMARVA BURGER

Grilled 8 oz Certified Angus burger, topped with crab dip and cheddar cheese 16

SHRIMP SALAD

House-made shrimp salad with celery, red onion and just enough Old Bay seasoning 15

GRILLED CHICKEN SANDWICH

Premium chicken breast 12
Add Buffalo w/ Blue Cheese Dressing 3 | Add Bacon 2 | Add Cheese 2
(White American • Cheddar • Bleu Cheese • Provolone)

PULLED PORK

Hickory smoked pork, tangy BBQ, with slaw on the side 13

SESAME ENCRUSTED TUNA TACOS

Sesame seed encrusted Ahi tuna, served chilled with shredded cabbage and sriracha-ginger aioli 14

REDA ROCKFISH TACOS

Beer-battered Rockfish, shredded lettuce, diced tomatoes, chipotle horseradish sauce, shredded cheddar cheese in warm flour tortillas 16

PULLED PORK TACOS

Hickory smoked pork, tangy BBQ, slaw and sweet pineapple salsa 14

PORTABELLA TACOS

Roasted Portabella mushrooms, onions, and tomatoes tossed in a tangy herb sauce with shredded cabbage on flour tortillas 13

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We apologize for the inconvenience, but no substitutions are permitted. Ropewalk is a peanut allergy aware restaurant.

THE HISTORY OF ROPEWALK

The Original Baltimore tavern itself dates back to pre-prohibition and is situated on one of the oldest streets in Federal Hill. Ropewalk Lane maintained itself as a street where eighteenth and nineteenth century shipbuilders twined and spindled ropes for ships. Indeed, revolutionaries and patriots fomented rebellion against the Crown and began to put their backs into the beginnings of what would become the most powerful Navy in the world. In 1995, Brothers Bill and Marc McFaul and their youngest sister, Linda in '04, started renovating this unassuming but proud collection of spaces.

One expansion into a warehouse addition behind the bar revealed a well used but regal workspace. Dating back to the days of the founding fathers themselves, that cask and barrel warehouse was built to last, with thick plank floors and brawny angular support beams held together with iron lag bolts. In it, the owners found a 1914 document celebrating the 100th anniversary of the War of 1812, a handful of radio tubes, some barrels that still smelled of liquor and even an old but functioning block and tackle. The dust settled there a long time ago on those ropes, casks, radios, and sadly, most of their masters and apprentices. Piles of old tools and evidence of former slave ownership of the building in the 1800s only fed the immediate curiosity about what went on here. One is left with the impression that a callused group of tradesmen in overalls just got up from their jobs, went to lunch and never returned. On the bright side, their ghostly departures left room for an equally compelling Ropewalk story.

In 2005, Chris Reda a real estate agent/developer joined the Ropewalk family and together have opened over a dozen successful business ventures, including Ropewalk Signature, specializing in the freshest seafood, meats, poultry and local produce. Our featured "Liberty Oysters" are farmed daily from our private oyster beds on the Chesapeake. Our unique atmosphere and décor is perfect for the whole family or an intimate dining experience.

Forward to 2015, with the addition our friend and real estate agent/developer Steve Murphy, Ropewalk Ocean City is born.

While the number of restaurants has grown, the original vision remains in providing the freshest ingredients, in a comfortable setting while providing extraordinary service.

CRUSHES

A Maryland tradition! Fresh squeezed juices, triple sec and crushed ice

CLASSIC ORANGE
PINNACLE GRAPEFRUIT
PINNACLE KEY LIME
BORN CHERRY LIMEADE
DEEP EDDY LEMON
DEEP EDDY PEACH LEMONADE
PINNACLE WHIPSICLE
SVEDKA BLUEBERRY LEMONADE
DEEP EDDY ICED TEA LEMONADE

SLUSHIES

BLUE RASPBERRY STRAWBERRY
PINA COLADA MIAMI VICE

OYSTER SHOOTERS

ROPEWALK

The Bay vodka, cocktail and lemon

SLURP N BURP

Bud Light, cocktail and an Old Bay rim

EL ALAMEIN

Sauza gold tequila, lemon and an Old Bay rim

DESSERTS

RASPBERRY NEW YORK CHEESECAKE

A creamy NY style cheesecake with melba sauce 7

FLOURLESS CHOCOLATE TORTE

Rich chocolate cake finished with an apricot glaze and confectionery sugar 7

ICE CREAM SUNDAE

Vanilla soft serve topped with your choice of - chocolate sauce, maraschino cherries, sprinkles, Oreo cookie crumbles, and whipped cream 6

MISSISSIPPI MUD CAKE

Chocolate brownie cake with chocolate mousse, and finished with chocolate ganache 7

BEVERAGES

COCA-COLA HI-C FRUIT PUNCH
DIET COKE COFFEE
FANTA ORANGE SODA DECAFFEINATED COFFEE
GINGER ALE ICED COFFEE
FANTA BIRCH BEER HI-C PINK LEMONADE
UNSWEETENED TEA

SPECIALTY DRINKS

ROPEWALK MULE

Wheatley vodka, elderflower liquor, Goslings Ginger Beer, and fresh squeezed lime

MARYLAND MULE

Sagamore Spirit rye whiskey, Goslings Ginger Beer, and fresh squeezed lime

SUNSET MULE

Svedka Blue Raspberry vodka, ginger beer, and fresh squeezed lime

STAR SPANGLED SLAMMER

Layered blue raspberry, pina colada, and strawberry slushies served in a sprinkle rimmed glass and garnished with a rocket pop

MERMAID WATER

Cruzan coconut and spiced rum with blue curaçao, fresh lime and pineapple juice

FROSÉ

Riunite rose, strawberry, agave and a touch of lime served frozen

BAHAMA MAMA

Cruzan coconut rum, white rum, creme de banana, pineapple, orange juice and grenadine

PALOMA

Mi Campo silver tequila and fresh squeezed grapefruit juice with a splash of simple syrup

COCO BULLADA

Redbull Coconut Edition, Cruzan rum and pineapple juice

8203 Coastal Highway • Ocean City, MD 21842 • www.ropewalkoc.com

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Please avoid separate checks.

