



TAPHOUSE 9TH STREET

BREAKFAST MENU

CLASSICS

Fish & Eggs \$14

Fresh local catch battered in homemade potato chips served with two eggs your way and homefries.

Eggs Benedict \$12

Two eggs poached on a toasted english muffin with ham and Hollindaise Sauce.

Crabby Benedict \$16

Two eggs poached on a toasted english muffin topped with mini jumbo lump crab cakes served with home fries.

Creamed Chipped Beef \$11

Tapouse special recipe! Served with your choice of toast or biscuits.

Sausage & Gravy \$11

Tapouse special recipe! Served with your choice of toast or biscuits.

Tapouse Mess \$13

Homefries, scrambled eggs, bacon, sausage and ham. Topped with your choice of Creamed Chipped Beef or homemade Sausage Gravy.

Two-Two-Two \$13

Two eggs your way, two large pancakes, two slices of bacon or two sausages links or scrapple.

SANDWICHES

Served with choice of home fries or cheese grits.

Egg & Cheese Sandwich \$8

Two eggs any style and choice of Bacon, Ham or Scrapple. Add extra \$2 for meat.

Best Ever BLT \$10

Eight slices piled high of Applewood Bacon with lettuce and tomato.

BELT \$13

Eight slices of Applewood Bacon, two eggs, lettuce and choice of toast.

Breakfast Cheesesteak \$13

1/2 pound of sliced ribeye with two fried eggs, topped with Natty Boh beer cheese, served on a toasted roll. Add grilled onions, peppers or mushrooms for \$1 each.

EGGS YOUR WAY

Served with grits or homefries with peppers and onions.

Choice of toast, White, Wheatberry or Marble Rye

1 Egg \$8

TChoice of bacon, sausage, ham or scrapple

2 Eggs \$9

TChoice of bacon, sausage, ham or scrapple

3 Eggs \$10

TChoice of bacon, sausage, ham or scrapple

COASTER CAKES

Simply Delicious \$8

Three fluffy sweet cream pancakes.

Chocolicious \$10

Three chocolate chip pancakes

Blueberry \$12

Three blueberry filled fluffy sweet cream pancakes.

SIDES

Choice of Meat \$4

Bacon, Sausage, Scrapple, Ham

Choice of Toast \$3

English Muffin or Biscuit

Creamed Chipped Beef \$6

Sausage & Gravy \$6

Homefries \$3.50

Grits \$3.50

One Pancake \$3

One Egg \$2

SCRAMBLES

All scrambles are served three scrambled eggs, with our seasoned home-fries, cheese grits, choice of toast.

Tapouse \$12

Bacon, Ham, Onion, Mushroom, Green Peppers & Cheddar Cheese.

Surfing \$10

Choice of Bacon, Sausage, Ham or Scrapple with Sharp Cheddar Cheese.

Veggie \$12

Seasonal vegetables and provolone cheese.

APPETIZERS

BUFFALO CHICKEN DIP..... \$11

Roasted chicken, Monterey Jack cheese, pepper jack cheese, buffalo sauce and ranch. Topped with bleu cheese crumbles and served with celery and a toasted baguette.

CHEF'S FAVORITE

CRABBY BALLS..... \$MP

Four miniature crab cakes (fresh, lump Maryland Blue Crab meat), broiled and served with house-made Old Bay tartar sauce.

CRABBY PRETZEL..... \$14

Bavarian pretzel braid topped with lump Maryland blue crab meat, cream cheese, Monterey Jack cheese, Cheddar cheese and Old Bay.

FISH IN CHIPS..... \$12

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

STEAMED SHRIMP..... \$MP

½ lb. of domestic shrimp cooked in Natty Boh with sweet onions, lemon and Old Bay seasoning. Served with house-made cocktail sauce.

TAPHOUSE PRETZEL..... \$10

Bavarian pretzel sticks, served with Guinness spicy mustard and house-made Natty Boh beer cheese on the side.

P.E.I MUSSELS..... \$12

P.E.I mussels steamed in white wine, butter, garlic and herbs. Served with a toasted roll.

AHI TUNA NACHOS..... \$15

Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli.



SAVAGE WINGS..... \$11

House buffalo sauce, mixed with blended Carolina Reapers, Ghost Chilis, Scorpion peppers, Habeneros, and Jalapeno peppers. Served with a side of celery and your choice of Bleu Cheese or Ranch.

No Refunds

New

SOUPS & SALADS

All soups are house-made and served with crackers. Add a toasted roll for \$2.

CREAM OF CRAB SOUP..... \$10

MARYLAND CRAB SOUP..... \$9

NEW

SUMMER HARVEST SALAD..... \$8/\$11

Fresh greens with sliced fresh seasonal berries, almonds, shaved Parmesan and TransPorter Poppy Seed Vinaigrette.

CAESAR SALAD..... \$7/\$10

Romaine Hearts, shaved Parmesan cheese, house-made croutons and our signature Caesar dressing.

SALAD ADD ON.....

Grilled Chicken +\$6

Blackened Tuna +\$15

Crab Cake +\$15

WINGS

Voted best wings in OC! Wings are seasoned and baked, then fried and sauced to order. 8 wings to an order (Roughly 1 lb). Served with your choice of Ranch or Bleu Cheese and celery. All flats or all drums are \$1 extra.

BUFFALO..... \$11

Traditional Buffalo sauce, medium heat.

BARBEQUE..... \$11

Sweet Baby Ray's BBQ sauce.

SPICY BARBEQUE..... \$11

Spicy Sweet Baby Ray's BBQ sauce.

OLD BAY..... \$11

Seasoned n baked in Butter-based sauce with Old Bay seasoning.

HONEY OLD BAY..... \$11

Honey-based sauce with Old Bay seasoning.

SWEET CHILI..... \$11

Sweet Baby Ray's Sweet Chili sauce.

GARLIC PARMESAN..... \$11

Sweet Baby Ray's garlic parmesan sauce.

MANGO HABANERO..... \$11

Sweet Baby Ray's mango habanero sauce.

PEANUT BUTTER AND HABANERO JELLY... \$11

Habanero jelly tossed wings served with a peanut butter dipping sauce.

BURGERS

Burgers are served on a brioche bun with lettuce, tomato, onion, and house-made Old Bay Pub Chips. Add waffle fries for \$2, Rosemary Parmesan tossed waffle fries for \$3, or Sweet Potato Tater Tots for \$4.

TIDE..... \$11

1/2lb certified Angus beef patty cooked to order. ADD a choice of cheese for \$1 (American, Cheddar, Bleu, Swis, Pepper Jack or Provolone) Bacon for \$1 and a fried egg for \$2.

GNARMAX..... \$13

1/2lb certified Angus beef patty topped with pepper jack cheese, fresh jalapenos and Sriracha aioli.

BLACK & BLEU..... \$13

1/2lb certified Angus blackened beef patty topped with bleu cheese crumbles and caramelized onions.

BACONLICIOUS..... \$15

1/2lb certified Angus beef patty topped with bacon, bacon & more bacon, cheddar cheese and BBQ sauce.

BLACK BEAN AND QUINOA..... \$11

House-made black bean and quinoa "burger" topped with a sriracha aioli drizzle.

CHEF'S FAVORITE

SHARK BISCUIT..... \$19

Two 1/2lb certified Angus patties, two slices of cheddar cheese, caramelized onions, 4 strips of bacon, Sriracha mayo and topped with a fried egg.

SHROOM..... \$13

1/2lb certified Angus beef patty, sauteed mushrooms and Swiss cheese.

SANDWICHES

Sandwiches are served with house-made Old Bay Pub Chips. Add waffle fries for \$2, Rosemary Parmesan tossed waffle fries for \$3, or Sweet Potato Tater Tots for \$4.

FISH TACOS..... \$15

Blackened Catfish, flour tortillas, cheddar cheese, power slaw, Ponzu sauce, Sriracha mayo.

CRAB CAKE SANDWICH..... \$MP

Fresh lump Maryland Blue Crab cake, broiled to perfection and served on a brioche bun with lettuce and tomato. House-made Old Bay tartar sauce on the side.

BBQ CHICKENLICIOUS..... \$12

Marinated and grilled chicken breast on a brioche bun with BBQ sauce, bacon, cheddar cheese, lettuce, tomato and red onion.

BLACKENED AHI TUNA..... \$16

Ahi tuna, seared to medium-rare and topped with Asian slaw and Sriracha mayo. Served on a brioche bun.

BEST EVER BLT..... \$12

Eight slices of smoked Applewood bacon on wheatberry toast with lettuce, tomato and mayo. Add fried egg for \$2.

CHEESESTEAK..... \$10

Shaved ribeye, grilled and topped with beer cheese. Served on a toasted amoroso roll. ADD grilled onions, peppers or mushrooms \$1 EACH.

FISH IN CHIPS..... \$13

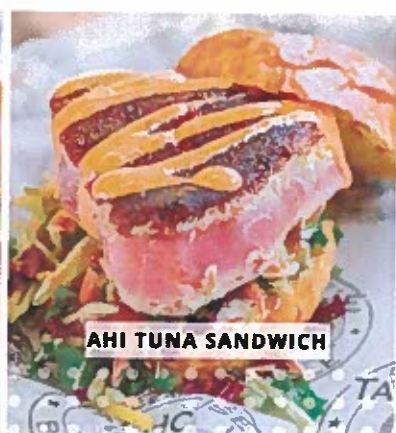
Catfish ROLLED IN crumbled house-made Old Bay potato chips and deep fried on a roll with lettuce, tomato and Old Bay tartar sauce on the side.



FISH TACOS



BACONLICIOUS



AHI TUNA SANDWICH

ENTREES

SINGLE CRAB CAKE DINNER..... \$MP

Fresh, lump Maryland Blue Crab cake, broiled to perfection and served with our house-made Old Bay tartar sauce, Cole slaw and french fries. Add an additional crab cake for \$MP.

CHALKBOARD SPECIALS..... \$MP

Don't forget to check our chalkboard to see any specials! You can also check with your server or bartender.

LITTLE SURFERS

CHICKEN FINGERS..... \$7

Served with house-made Old Bay chips. Substitute french fries or apple sauce for \$1.

CRABBY PATTY..... \$10

Miniature Crab Cake. Served with house-made Old Bay chips. Substitute french fries or apple sauce for \$1.

GRILLED CHEESE..... \$8

Served with house-made Old Bay chips. Substitute french fries or apple sauce for \$1.

KRAFT MAC & CHEESE..... \$7

Served with house-made Old Bay chips. Substitute french fries or apple sauce for \$1.

DESSERTS

HOUSE SPECIALTY..... \$MP

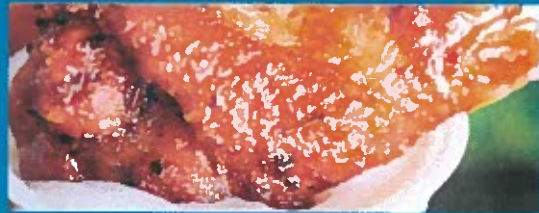
Please check with your server or bartender about our daily desserts and availability.

FEATURED ITEMS



CRABBY BALLS..... \$MP

Four miniature crab cakes, broiled and served with house-made Old Bay tartar.



SAVAGE WINGS..... \$11

Six spice rub. Served with celery and your choice of Ranch or Bleu Cheese.



AHI TUNA SANDWICH.... \$15

Blackened Ahi Tuna with Asian slaw and Sriracha mayo.



SHARK BISCUIT..... \$19

Two 1/2lb certified Angus patties, two slices of cheddar cheese, caramelized onions, 4 strips of bacon, Sriracha mayo and topped with a fried egg.



FISH TACOS..... \$15

Blackened Catfish, cheddar cheese, power slaw, Ponzu sauce, Sriracha mayo.

COCKTAILS

BAYSIDE PUNCH.....
 Captain Morgan Spiced Rum, banana liqueur, orange juice, splash of pineapple juice and grenadine

BLUEBERRY LEMONADE.....
 Smirnoff Blueberry Vodka, sweet and sour mix and Sprite

STORMY BREEZE.....
 Captain Morgan Black Spiced Rum and Ginger Beer

TROPICAL SCREWDRIVER.....
 Smirnoff Grapefruit Vodka, pineapple juice and orange juice.

BLUE HAWAIIAN.....
 Malibu Rum, Blue Curacao and pineapple juice.

WATERMELON FIZZ.....
 Tanqueray Gin, Fresh Watermelon Puree and lemon-lime soda

HOUSE SPECIAL

KETEL TAPHOUSE ORIGINAL.....
 Please ask your server or bartender what our Ketel Taphouse Original is!

LOUISVILLE SLUGGER.....
 Bulleit Bourbon, Lemonade and a splash of Club Soda

PALOMA.....
 Don Julio Blanco Tequila, Fresh Squeezed Grapefruit Juice, Agave Nectar topped with Club Soda.

FROZENS

DIRTY BANANA.....
 Banana liqueur, coffee liqueur, banana and vanilla cream

MUDSLIDE.....
 Irish cream liqueur, coffee liqueur and vanilla cream.

STRAWBERRY DAIQUIRI.....
 Irish cream liqueur, coffee liqueur and vanilla cream.

DREAMSICLE.....
 Vodka, Triple Sec and orange cream.

PINA COLADA.....
 Rum and Pina Colada cream.



CRAFT BEER SELECTION

From ales to stouts and sours, take a look at our changing craft beer list!

CRUSHES

CREAMSICLE CRUSH.....
 Smirnoff vanilla vodka, Triple Sec, fresh-squeezed orange juice and a splash of Sprite

ORANGE CRUSH.....
 Smirnoff orange vodka, Triple Sec, fresh-squeezed orange juice and a splash of sprite

GRAPEFRUIT CRUSH.....
 Smirnoff grapefruit vodka, Triple Sec, fresh-squeezed grapefruit juice and a splash of Sprite

KEY LIME CRUSH.....
 Smirnoff Vanilla vodka, fresh-squeezed lime juice and a splash of lemon-lime soda



RASPBERRY PUNCH



STRAWBERRY DAIQUIRI



BLUE LEMONADE