

TAPHOUSE TAVERN

LEAD OFFS

TAPHOUSE PRETZEL

BAVARIAN PRETZELS, HOUSE MADE BEER CHEESE & GUINNESS MUSTARD \$10

CRABBY PRETZEL

A TAPHOUSE CLASSIC! CRAB DIP OVER TOP A PRETZEL BRAID \$14

SURF TENDERS

5 CHICKEN TENDERS SERVED WITH HONEY MUSTARD \$9. ADD WING SAUCE FOR \$10

BIG WAVE DIP

CHOICE OF HOUSE MADE BUFFALO CHICKEN DIP (\$12), CRAB DIP (\$15) OR SPINACH ARTICHOKE DIP. SERVED WITH A BAGUETTE AND CELERY STICKS (\$11)

CRAB BALLS

FOUR MINIATURE CRAB CAKES, BROILED AND SERVED WITH HOUSE MADE OLD BAY TARTAR SAUCE \$11

STEAMED SHRIMP

HALF POUND OF DOMESTIC SHRIMP COOKED IN BEER WITH SWEET ONIONS, LEMON AND OLD BAY SEASONING. SERVED WITH HOUSE MADE COCKTAIL SAUCE \$11

MUSSELS

YOUR CHOICE OF P.E.I MUSSELS WITH YELLOW CURRY, MARINARA, OR TRADITIONAL WHITE WINE, BUTTER GARLIC AND HERBS. SERVED WITH TOASTED BAGUETTE. \$12

CRAB AVOCADO

HALVED AVOCADO FILLED WITH ROASTED CORN AND CRAB SALSA AND AN OLD BAY RANCH DRIZZLE \$13

TAPPED UP FRIES

Waffle fries, house made beer cheese, chopped thick cut corn cob, smoked bacon and a ranch drizzle. \$10

CAPRESE

CRIMSON RED TOMATOES AND SLICED FRESH MOZZARELLA TOPPED WITH BASIL OIL AND BALSAMIC GLAZE. \$12

TUNA NACHOS

FRIED WONTONS, ASIAN SLAW, BLACKENED AHI TUNA, BALSAMIC GLAZE & SRIRACHA AIOLI \$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 \$10

CHICKEN QUESADILLA

GRILLED FLUPUR TORTILLA, CHEDDAR CHEESE & GRILLED CHICKEN. SERVED WITH SOUR CREAM AND SALSA. \$10

FRIED MOZZERELLA

FRESH MOZZERELLA, BREADED AND FRIED SERVED WITH HOUSE MADE MARINARA. \$9

LIL SURFERS MENU

CHICKEN TENDERS \$9 | GRILLED CHEESE \$9 | CRABBY PATEY \$9
MACH CHEESE \$7 | HAMBURGER \$7 | CHEESEBURGER \$9 | KRIS PIZZA \$4

WING CITY

STANDARD BAKE, THEN FRIED AND DRIZZLED WITH HOUSE MADE OLD BAY AND SEARED WITH DELICATE TARTAR SAUCE AND FRESH CRAB OR HOUSE MADE RANCH OR RED HOT TARTAR SAUCE

\$11

BUFFALO	GARLIC PARMESAN
BBO	MANGO HABANERO
SPICY BBO	HONEY OLD BAY
OLD BAY	PESTO
SWEET CHILI	MARINARA PARM
KOREAN BBO	YELLOW CURRY
SAVAGE	TERIYAKI
PEANUT BUTTER & HABANERO JELLY	

HOT PRESS MELTS

YOUR CHOICE BETWEEN OLD BAY CHIPS, Waffle fries (\$7), ROSEMARY PARMESAN Waffle fries (\$8) OR SWEET POTATO (\$13) \$14

TAPHOUSE SIGNATURE

BALSAMIC MARINATED GRILLED MUSHROOMS, ROASTED TOMATOES, SAUTEED SPINACH, SWISS & PROVOLONE ON MULTI GRAIN BREAD \$11

FRENCH DIP

SHAVED ROAST BEEF, CARAMELIZED ONIONS, PROVOLONE ON WHITE BREAD WITH AU JUS \$14

PULLED PORK

SLOW ROASTED PULLED PORK, BBQ SAUCE, BETWEEN TWO CHEDDAR GRILLED CHEESE SANDWICHES \$16

MUSHROOM SWISS PATTY MELT

40Z BURGER PATTY, MUSHROOMS SWISS ON WHITE BREAD \$12

TUNA

HOUSE MADE TUNA SALAD, CHEDDAR CHEESE ON MULTI GRAIN \$13

CRAB DIP

HOUSE MADE CRAB DIP, CHEDDAR CHEESE ON WHITE BREAD \$15

BURGERS & SANDWICHES

YOUR HOUSE BLEND OF POLE CUES, BLEND TRIPLE (6) ROSEMARY HAMBURGER SANDWICHES \$11, \$12, \$13, \$14, \$15, \$16, \$17, \$18, \$19, \$20, \$21, \$22, \$23, \$24, \$25, \$26, \$27, \$28, \$29, \$30, \$31, \$32, \$33, \$34, \$35, \$36, \$37, \$38, \$39, \$40, \$41, \$42, \$43, \$44, \$45, \$46, \$47, \$48, \$49, \$50, \$51, \$52, \$53, \$54, \$55, \$56, \$57, \$58, \$59, \$60, \$61, \$62, \$63, \$64, \$65, \$66, \$67, \$68, \$69, \$70, \$71, \$72, \$73, \$74, \$75, \$76, \$77, \$78, \$79, \$80, \$81, \$82, \$83, \$84, \$85, \$86, \$87, \$88, \$89, \$90, \$91, \$92, \$93, \$94, \$95, \$96, \$97, \$98, \$99, \$100

SALAD WRAPS

YOUR CHOICE OF HOUSE MADE SHRIMP SALAD, HOUSE MADE YELLOW CURRY CHICKEN SALAD, OR HOUSE MADE TUNA SALAD WITH LETTUCE AND TOMATO IN A TORTILLA WRAP

\$15, \$13, \$13

TIDE BURGER

HALF POUND GRASS FED ALL NATURAL ANGUS BURGER ON BRIOCHE TOPPED WITH LETTUCE, TOMATO AND ONION. ADD CHEESE FOR \$1, BACON FOR \$2, FRIED EGG \$2, AVOCADO \$2

\$11

CRABCAKE

FRESH JUMBO LUMP MARYLAND BLUE CRAB CAKE, BROILED AND SERVED ON A BRIOCHE BUN WITH LETTUCE AND TOMATO. HOUSE MADE OLD BAY TARTAR SAUCE ON THE SIDE

\$11

SHARK BISCUIT

TWO HALF POUND GRASS FED ALL NATURAL ANGUS BURGER, TWO SLICES OF CHEDDAR CHEESE, CARAMELIZED ONIONS, 4 STRIPS OF BACON, SRIRACHA AIOLI AND TOPPED WITH A FRIED EGG

\$19

AHI TUNA

FRESH AHI TUNA BLACKENED AND SERVED MEDIUM RARE TOPPED WITH POWERSLAW, HOUSE MADE SRIRACHA AIOLI & PONZU SAUCE ON A BRIOCHE BUN

\$16

GNARMAX

HALF POUND GRASS FED ALL NATURAL ANGUS BURGER TOPPED WITH PEPPERJACK, JALAPENOS & SRIRACHA AIOLI

\$13

CHEESESTEAK

SHAVED BEEF, GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE, ONIONS, PEPPERS OR MUSHROOMS. SERVED ON A TOASTED AMOROSO ROLL

\$13

BACONLICIOUS

HALF POUND GRASS FED ALL NATURAL ANGUS BURGER TOPPED WITH 50% MILD BACON, CHEDDAR CHEESE & BBQ SAUCE

\$16

CHICKEN CHEESESTEAK

SHAVED CHICKEN BREAST, GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE, ONIONS, PEPPERS OR MUSHROOMS. SERVED ON A TOASTED AMOROSO ROLL

\$13

BLACK BEAN & QUINOA

HOUSE MADE BLACK BEAN & QUINOA BURGER TOPPED WITH TOMATO, RED ONION & SRIRACHA AIOLI AND WRAPPED IN LETTUCE. ADD A BRIOCHE BUN FOR \$1

\$11

BEST EVER BLT

EIGHT SLICES OF THICK CUT CORN EGG BACON WITH LETTUCE, TOMATO & MAYO ON TOASTED WHITE BREAD. ADD A FRIED EGG \$2

\$10

TURKEY CLUB

TRIPLE DECKER STYLE FRESH ROASTED TURKEY, BACON, SWISS, GARLIC AIOLI, AVOCADO SPREAD, LETTUCE & TOMATO

\$16

SALADS & SOUPS

SALAD ADD ONS

GRILLED CHICKEN (\$6), GRILLED SHRIMP (\$10), CRAB CAKE (\$15), BLACKENED TUNA (\$14)

HARVEST SALAD

FRESH GREENS WITH SLICED FRESH SEASONAL BERRIES, ALMONDS, AND SHAVED PARMESAN. SERVED WITH A STRAWBERRY VINAIGRETTE ON THE SIDE. \$8/\$10

CAESAR SALAD

ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS & OUR SIGNATURE CAESAR DRESSING. \$7/\$10

FRENCH ONION SOUP

CUP \$6/BOWL \$9

CREAM OF CRAB SOUP

ADD BAGUETTE (\$2) \$7/\$10

SOUP DU JOUR

DAILY SPECIAL \$11

THE FLATBREADS

TURKEY BACON RANCH

CHEDDAR, SLOW ROASTED TURKEY, CRUMBED BACON & DRIZZLED WITH RANCH

\$12

PULLED PORK BAHN MI

KOREAN BBQ PULLED PORK, PEPPERJACK, PICKLED VEGGIES, JALAPENOS & SRIRACHA AIOLI

\$15

CHICKEN CAESAR

GRILLED CHICKEN AND GRATED PARM ON A CAESAR BRUSHED FLATBREAD, TOPPED WITH ROMAINE LETTUCE, CROUTONS & A CAESAR DRIZZLE

\$12

CAPRESE

PESTO BRUSHED FLATBREAD, SLICED FRESH TOMATOES, FRESH MOZZERELLA, BASIL & DRIZZLED WITH BALSAMIC GLAZE

\$14

CONSUMPTION OF UNBLENDED OIL, BUTTER, AND/OR SAUCE MAY INCREASE THE AMOUNT OF FODDERING LIQUIDS. QUANTITY WILL BE ADJUSTED TO PREVENT A FIRE HAZARD.

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THE DRINK MENU

COCKTAILS

BAYSIDE PUNCH

KRAKEN SPICED RUM, BANANA LIQUR, ORANGE JUICE, SPLASH OF PINEAPPLE JUICE & GRENADINE

SUNSET LIMEADE

ABSOLUT LIME, MALIBU LIME, LEMONADE, GRENADINE & CLUB SODA

MALIBU MORNING AFTER

MALIBU LIME, MALIBU MANGO, PINEAPPLE & OJ

ABSOLUT ARNOLD

ABSOLUT CITRUS, 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 & ORANGE JUICE

EASY BREEZE

ABSOLUT GRAPEFRUIT, CLUB SODA AND SPLASH OF CRANBERRY

ORIGINAL MULE ABSOLUT LIME, GINGER BEER AND LIME JUICE

RAINY DAY MULE KRAKEN SPICED RUM, GINGER BEER AND LIME JUICE

IPA IRISH MULE JAMESON IPA, GINGER BEER AND LIME JUICE

WATERMELON THREE OLIVES WATERMELON, GINGER BEER AND LIME JUICE

APPLE & PEAR THREE OLIVES APPLE & PEAR, GINGER BEER AND LIME JUICE

EAT DRINK CHAT

CRUSHES

*UPGRADE TO ZERO ADDED SUGAR ABSOLUT UPON REQUEST

OCEAN CITY ORANGE

THREE OLIVES ORANGE VODKA, TRIPLE SEC, FRESH SQUEEZED ORANGE JUICE AND SPLASH OF SIERRA MIST

GRAPEFRUIT

THREE OLIVES GRAPEFRUIT VODKA, TRIPLE SEC, FRESH SQUEEZED GRAPEFRUIT JUICE AND SPLASH OF SIERRA MIST

CREAMSICLE

THREE OLIVES VANILLA VODKA, TRIPLE SEC, FRESH SQUEEZED ORANGE JUICE AND SPLASH OF SIERRA MIST

CANNED BEER

MILLER LITE
COORS LIGHT
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
NATURAL LIGHT
NATIONAL BOHEMIAN
O'DOULS
BUD LIGHT LIME
TWISTED TEA
RAR NANTICOKE NECTAR
RAR GROOVE CITY

ASK ABOUT OUR ROTATING CRAFT CANS

BOTTLE BEER

CORONA
CORONA LIGHT
HEINEKEN
MILLER HIGH LIFE PONY
ROLLING ROCK

GET SOCIAL

@TAPHOUSETAVERN



CHECK OUT OUR DRAFT LIST

BUY THE KITCHEN A BEER \$4

HAPPY HOUR

MONDAY THROUGH FRIDAY 3PM TO 6PM & 10PM TO 1AM

\$1 OFF CRAFTS
\$2 NATURAL LIGHTS
\$2 NATTY BOHS
\$3 DOMESTIC DRAFT & CANS
\$3.50 RAIL DRINKS
\$5 BOMBS
\$5 WINE
\$6 CRUSHES
\$6 DEEP EDDYS
\$8 HALF POUND STEAMED SHRIMP
\$6 TAPHOUSE PRETZELS
\$7 CHICKEN QUESADILLA
\$7 LOADED FRIES
\$7 MUSSELS
\$8 WINGS