

# TAPHOUSE LUNCH MENU

## 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 lump Maryland blue crab meat, cream cheese, Monterey Jack cheese, cheddar cheese and Old Bay. - \$14

### CRABBY BALLS

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

### FRIED MAC AND CHEESE

House-made Mac and Cheese rolled, breaded, and fried. Served with our house-made marinara. - \$12

### JERK SHRIMP COCKTAIL

Jerk marinated shrimp served with a mango salsa dipping sauce. - \$15

### MEDITERRANEAN PLATE

House-made hummus, feta cheese, quinoa salad, toasted naan bread, crudites and olives. - \$10

### CRAB AVOCADO

Halved avocado filled with roasted corn and crab salsa, and an Old Bay ranch drizzle. - \$13

### CAPRESE

Crimson red tomatoes and sliced fresh mozzarella topped with basil oil and balsamic glaze. - \$12

### 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

### STEAMED SHRIMP

1/2 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

Your choice of P.E.I Mussels with yellow curry, marinara, or traditional 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. - \$12/\$15/\$11

### TAPPED UP FRIES

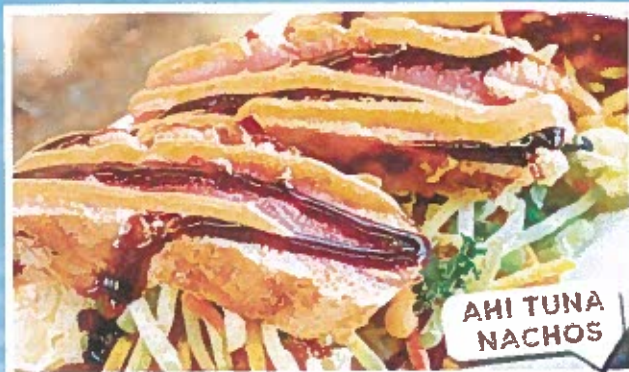
Waffle fries, house-made beer cheese, chopped thick cut corn cobb smoked bacon, and a ranch drizzle - \$10

www.octaphouses.com | 10000 Old Bay Blvd, Baltimore, MD 21286



### SHARK BISCUIT

Two 1/2lb 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. - \$19



Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli. - \$15

## {BOWLS}

### GREEK SALAD

Romaine hearts, red onion, feta cheese, kalamata olives, cucumbers. Served with a cucumber lemon yogurt dressing on the side. - \$7/\$10

### SUMMER HARVEST SALAD

Fresh greens with sliced fresh seasonal berries, almonds, and shaved parmesan. Served with a strawberry vinaigrette on the side. - \$8/\$11

### CAESAR SALAD

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

### EASTERN SHORE COBB SALAD

Jumbo lump crab meat, roasted turkey, bacon, hard-boiled egg, crumbled bleu cheese, avocado, heirloom tomatoes on a bed of romane. Served with an old bay ranch drizzle - \$17

### QUINOA SALAD

Quinoa, red onions, zucchini, peppers, chickpeas, tomatoes, herbs and spices, and feta cheese over a bed of spinach - \$14

### SUMMER SALAD TRIO

House-made Old Bay Shrimp Salad, house-made curry chicken salad with grapes, red onions and walnuts and house-made Tuna Salad. Served with slices of melon on a bed of lettuce - \$17

### CREAM OF CRAB SOUP

House-made Cream of Crab soup. Served with crackers. Add a toasted baguette for (+\$2) - \$10

### SOUP DU JOUR

Ask your server what our soup of the day is. - \$MP

SALAD Add Ons: Grilled Chicken - \$6 Crab Cake - \$15 Blackened Tuna - \$14  
Grilled Salmon \$12 - Grilled Shrimp \$10

## OUR FAMOUS

## WINGS

Season & Baked, then deep-fried and sauced to order. 8 wings per order and served with celery and your choice of housemade ranch or blue cheese dressing

- BUFFALO | BBQ
- SPICY BBQ | OLD BAY
- SWEET CHILI | KOREAN BBQ
- GARLIC PARMESAN | PESTO
- MANGO HABANERO
- HONEY OLD BAY | TERIYAKI
- MARINARA PARM | YELLOW CURRY
- SAVAGE 🔥🔥

\$17

**MUST TRY** { PEANUT BUTTER & HABANERO JELLY

HABANERO JELLY TOSSED WINGS SERVED WITH A PEANUT BUTTER DIPPING SAUCE

## HANDHELDS

Your choice between 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, topped with cheddar cheese, Asian slaw, house-made ponzu and Sriracha aioli - \$15

### BLACK BEAN AND QUINOA (GF)

House-made black bean & quinoa burger topped with hummus, tomato, red onion and Sriracha aioli and wrapped in lettuce. - \$11 Add a brioche bun for \$1 OR multi-grain bun for \$1.50

### PORTOBELLO VEGGIE WRAP

Grilled mushrooms, zucchini, squash, peppers and onions, chilled and topped with balsamic glaze in a 12 inch flour tortilla wrap. - \$14

### CHICKEN CAESAR WRAP

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

### SUMMER SALAD WRAP

Your choice of house-made shrimp salad, house-made yellow curry chicken salad, or house-made tuna salad with lettuce and tomato in a 12 inch flour tortilla. - \$15/\$13/\$13

### CRAB CAKE

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. - \$16P

### AHI TUNA

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

### TURKEY CLUB

Fresh roasted turkey breast, thick cut corn cobb smoked bacon, Swiss cheese, avocado spread, garlic aioli, spinach and tomato, double stacked on multigrain wheat bread. - \$16

### 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. - \$14

### CHICKEN CAPRESE

Marinated and grilled chicken breast on a multi grain bun topped with sliced crimson red tomato, fresh mozzarella, house-made spinach-walnut pesto and balsamic glaze. - \$13

### GNARMAX

1/2lb fresh, all natural hand pressed beef patty topped with pepper jack, jalapenos and Srirach mayo with lettuce, tomato & onion. - \$12

### BACONLICIOUS

1/2lb fresh, all natural hand pressed beef patty topped with bacon, bacon and more bacon, cheddar cheese and Sweet Baby Ray's BBQ with lettuce tomato and onion. - \$13

### BEST EVER BLT

Eight slices of thick cut corn cobb bacon with lettuce and tomato on toasted white bread. Add a fried egg for (+\$2) - \$11

Extra sauces are available upon request for an additional fee.



## BUILD YOUR OWN SANDWICH \$11

All burgers come with 8-ounce fresh, all natural hand pressed beef patties OR grilled chicken breast and served with lettuce, tomato, onion and home-made Old Bay chips.

### CHOICE OF BUN.....

Brioche | Multi-Grain (+\$1.50)

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

Cheddar | American | Pepperjack | Provolone | Swiss | Bleu (+\$1.50)

### TAP IT UP.....

Bacon (+\$2) | Fried Egg (+\$2) | Onions (+\$1) | Peppers (+\$1) | Mushrooms (+\$1) | Jalapenos (+\$1) Avocado (+\$3)

## TAPHOUSE 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, 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.

## {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

## DOMESTIC AND IMPORTS

### DRAFTS

Bud Light | Landshark | Miller Lite | Yuengling

### CANS

Budweiser | Bud Light | Bud Light Lime | Corona | Corona Light Coors Light | Heiken | Michelob Ultra | Miller Lite | Natural Light | National Bohemian | O' Dou's | Twisted Tea



# 45TH STREET SUMMER DINNER MENU



[WWW.OCTAPHOUSES.COM](http://WWW.OCTAPHOUSES.COM)



## APPETIZERS

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### CRABBY BALLS

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

### FRIED MAC & CHEESE

House-made Mac & Cheese rolled, breaded, and fried. Served with our house-made marinara. - \$12

### JERK SHRIMP COCKTAIL

Jerk marinated shrimp served with a mango salsa dipping sauce. - \$15

### MEDITERRANEAN PLATE

House-made hummus, feta cheese, quinoa salad, toasted naan bread, crudites and olives. - \$10

### CRAB AVOCADO

Halved avocado filled with roasted corn and crab salsa, and an Old Bay ranch drizzle. - \$13

### CAPRESE

Crimson red tomatoes and sliced fresh mozzarella topped with basil oil and balsamic glaze. - \$12

### 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

### STEAMED SHRIMP

1/2 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

Your choice of P.E.I Mussels with yellow curry, marinara, or traditional 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. - \$12/\$15/\$11

### TAPPED UP FRIES

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



1400 Salmon Ave • 407-985-2244 • www.octaphouses.com



CRABBY BALLS



TAPHOUSE PRETZEL



AHI TUNA NACHOS

Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli. - \$15

## {SALADS}

### GREEK

Romaine hearts, red onion, feta cheese, kalamatta olives, cucumbers. Served with a cucumber lemon yogurt dressing on the side. - \$7/\$10

### SUMMER HARVEST

Fresh greens with sliced fresh seasonal berries, almonds, and shaved parmesan. Served with a strawberry vinaigrette on the side. - \$8/\$11

### CAESAR

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

### EASTERN SHORE COBB

Jumbo lump crab meat, roasted turkey, bacon, hard-boiled egg, crumbled bleu cheese, avocado, heirloom tomatoes on a bed of romaine. Served with an old bay ranch drizzle - \$17

### QUINOA

Quinoa, red onions, zucchini, peppers, chickpeas, tomatoes, herbs and spices, and feta cheese over a bed of spinach - \$14

Add Ons: Grilled Chicken - \$6 Crab Cake - \$15 Blackened Tuna - \$14  
Grilled Salmon \$12 - Grilled Shrimp \$10



**OUR FAMOUS**  
**WINGS**

Season & Baked, then deep-fried and sauced to order.  
 8 wings per order and served with celery and your  
 choice of housemade ranch or blue cheese dressing

- BUFFALO** \$11
- BBQ**
- SPICY BBQ**
- OLD BAY**
- SWEET CHILI**
- KOREAN BBQ** 🐔
- GARLIC PARMESAN**
- MANGO HABANERO**
- HONEY OLD BAY**
- PESTO**
- MARINARA PARM**
- YELLOW CURRY**
- TERIYAKI**
- SAVAGE** 🔥🔥

  
**TAP CLASSIC**

**MUST TRY** { **PEANUT BUTTER & HABANERO JELLY**

HABANERO JELLY TOSSED WINGS SERVED WITH A PEANUT BUTTER DIPPING SAUCE

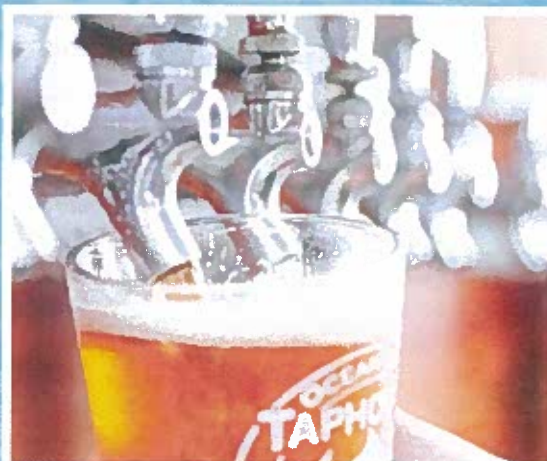
**{SOUPS}**

**CREAM OF CRAB**

House-made Cream of Crab soup. Served with  
 crackers. Add a toasted baguette for (+\$2) - \$10

**SOUP DU JOUR**

Ask your server what our soup of the day is. - \$MP



**CHECK OUT OUR  
 CRAFT BEER SELECTION**

**PRIVATE PARTY**

Get tapped for any occasion with the Taphouse  
 Crew! Ask your server or bartender about  
 hosting your private party, event or wedding  
 with us at any of our locations!

**443-664-2201**



## HANDHELDS

Your choice between 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, topped with cheddar cheese, Asian slaw, house-made ponzu and Sriracha aioli - \$15

### BLACK BEAN AND QUINOA (GF)

House-made black bean & quinoa burger topped with hummus, tomato, red onion and Sriracha aioli and wrapped in lettuce. - \$11 Add a brioche bun for \$1 OR multi-grain bun for \$1.50

### CRAB CAKE

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. - \$MP

### AHI TUNA

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

### HOT TURKEY

Fresh roasted turkey breast on a Amoroso roll topped with mashed potatoes and gravy. - \$13

### 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. - \$14

### CHICKEN CAPRESE

Marinated and grilled chicken breast on a multi grain bun topped with sliced crimson red tomato, fresh mozzarella, house-made spinach-walnut pesto and balsamic glaze. - \$13



Extra sauces are available upon request for an additional fee.



Tap Classic



### SHARK BISCUIT

Two 1/2lb 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. - \$19

### BUILD YOUR OWN SANDWICH \$11

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#### CHOICE OF BUN.....

Brioche | Multi-Grain (+\$1.50)

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

Cheddar | American | Pepperjack | Provolone | Swiss | Bleu (+\$1.50)

#### TAP IT UP.....

Bacon (+\$2) | Fried Egg (+\$2) | Onions (+\$1) | Peppers (+\$1) | Mushroomns (+\$1) | Jalapenos (+\$1) Avocado (+\$3)



Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Gratuity will be added to parties of 6 or more.

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## {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

## {MULES}

### ORIGINAL

Absolut Lime, ginger beer and lime juice

### DARK AND STORMY

Kraken Spiced Rum, ginger beer and lime juice

### IPA IRISH

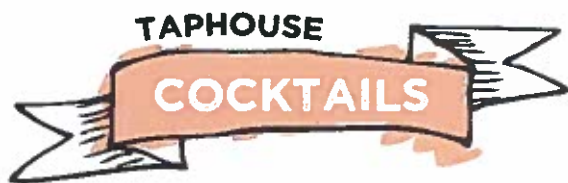
Jameson IPA, ginger beer and lime juice

### WATERMELON

Three Olives Watermelon, ginger beer and lime juice

### APPLE AND PEAR

Three Olives Apple and Pear, ginger beer and lime juice



### BAYSIDE PUNCH

Kraken Spiced Rum, banana liquor, 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

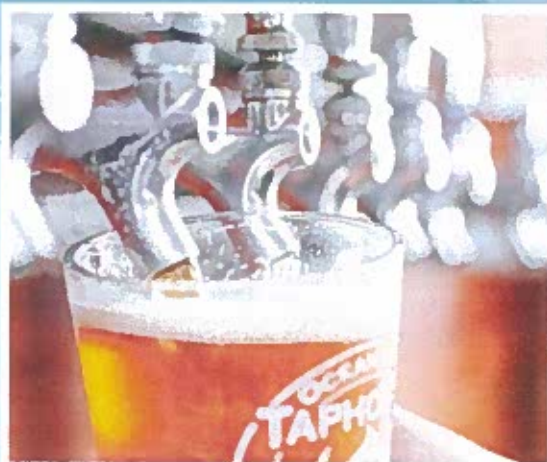
Three Olives Orange vodka, triple sec, fresh-squeezed orange juice and splash of Sierra Mist.

### 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.



## DOMESTIC AND IMPORTS

### DRAFTS

Bud Light | Landshark | Miller Lite | Yuengling

### CANS

Budweiser | Bud Light | Bud Light Lime | Corona |  
Corona Light | Coors Light | Heineken | Michelob  
Ultra | Miller Lite | Natural Light | National  
Bohemian | O' Dou's | Twisted Tea

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