



45TH STREET TAPHOUSE

4507 COASTAL HIGHWAY, OCEAN CITY, MD

APPETIZERS

DUCK RANGOON Crispy, savory rangoons stuffed with Maple Leaf Farms duck confit and cream cheese. Served with tangy Asian slaw and Mae Ploy sweet Thai chili. **\$16**

PRETZEL DIP Jumbo-sized Bavarian pretzel twist, served piping hot with a spicy buffalo dip and a generous side of creamy white cheddar truffle Yard Bird cheese sauce. Perfect for sharing. **\$19**

QUESABIRRIA 12" quesadilla, stuffed with slow braised 1855 short rib, Mexican cheeses, onions, and cilantro. Served with a side of its own consommé for a truly authentic experience. **\$16**

CRAB TOAST A perfect eastern shore appetizer; two crostini topped with guacamole, jumbo lump crab, heirloom tomatoes, and a hint of paprika. **\$MP**

FRIED BRUSSELS Crispy Brussel sprouts, tossed in house-made Not Today Satan buffalo sauce, black garlic, parmesan, and truffle. Served with bleu cheese dressing. It's a flavor explosion in every bite. **\$14**

SEAFOOD POTATO SKIN A seafood lover's dream; crispy potato skins loaded with scallops, shrimp, and jumbo lump crab, topped with cheddar jack cheese, and served with sour cream. **\$17**

TOT-CHOS Satisfy any craving with our crispy tater tots topped with shredded short rib or diced chicken, white cheddar truffle Yard Bird cheese sauce, pickled jalapeno, and pico. Served with sour cream. **\$19**

CRAB PRETZEL Our Bavarian pretzel gets a twist with Maryland crab dip, melted cheddar jack cheese, and a sweet and spicy drizzle of Mike's hot honey. **\$18**

PIZZA STICKS Our fun twist on a classic; pepperoni, mozzarella, and basil wrapped in eggroll skins, fried golden brown and served with marinara. **\$14**

BLACK BEAN AND SWEET POTATO TACOS Get a taste of Mexico with our street tacos - corn tortillas filled with sauteed black beans and sweet potatoes, topped with red onion, Mexican cheese, and creamy avocado crema. **\$14**
Vegan without cheese

SHRIMP COCKTAIL Enjoy half a pound of succulent jumbo shrimp served with tangy cocktail sauce. A classic that never disappoints. **\$MP**

CAPRESE Fresh Italian classic. Ripe heirloom tomatoes, creamy mozzarella, and fragrant basil drizzled with a balsamic reduction. **\$13**

MEXICAN STREET FRIES Our fresh-cut fries tossed in grilled corn, jalapenos, and Mexican cheese. Drizzled with our street corn dressing and mole sauce. **\$16**

CHICKEN WINGS **10 WINGS \$16 / 20 WINGS \$29**
Not Today Satan Buffalo Fresh Fresno chilis expertly fermented in Mispillion's Not Today Satan IPA, blended with butter. Served with bleu cheese or ranch.

Carolina Gold BBQ The secret to Carolina BBQ, a mustard-based zesty kick. Topped with breadcrumbs and served with coleslaw dressing.

Pb and J Not your mother's PB&J. Lacto Fermented seasonal jellies, drizzled with Thai peanut sauce and topped with crushed peanuts, and served with marshmallow sauce.

Mango Margarita Tajin Sweet and tangy, loaded with mangos and a hint of tequila. Sprinkled with Tajin.

Black Garlic Caesar Not just for salads anymore, kicked up house caesar dressing with black garlic and coated with a generous amount of pecorino.

Japanese BBQ A bold sweet and savory experience sure to leave your fingers sticky. Topped with sesame seeds and scallions.

Mambo Sauce A DC staple at the beach. If you know, you know. Topped with chives and served with a side of ranch or bleu cheese.

Savage House fermented blend of super hot peppers, and blended with butter. Not for the faint of heart. Served with a choice of bleu cheese or ranch.

666 Waiver required. Six of the world's hottest peppers are expertly fermented and blended into a devilish hot sauce. Eat six in six minutes to reign supreme. We do not apologize.

We are pleased to offer a variety of gluten free options on our menu; however, we are NOT a gluten-free facility and CANNOT ensure that cross-contamination will never occur. Please notify your server of any allergies before ordering.

BOWLS

HOUSE SALAD Because we all need to pretend we are eating healthy before we indulge in dessert. **\$13**

BLACK GARLIC CAESAR SALAD Romaine hearts, crunchy focaccia croutons, and a bold black garlic caesar dressing. Topped with pecorino and parmesan crisps. **\$16**

GRAIN BOWL Savor the goodness. Packed with a hearty blend of ancient grains, fresh kale, sweet carrots, and juicy tomatoes. Tossed with a creamy avocado citrus dressing. **\$18**
Vegan without dressing.

MEXICAN STREET CORN SALAD Enjoy the perfect blend of arugula, grilled corn, spicy jalapeno, red onion, Mexican cheese, and juicy heirloom tomatoes, all tossed in a delectable street corn dressing. **\$14**

ADD ONS: Grilled Shrimp **\$17**. Seared Salmon **\$17**. 5 Oz Delmonico **\$14**. Grilled Chicken **\$10**. Fried Tofu **\$8**. Crabcake **\$20**

EASTERN SHORE COBB Indulge in our house favorite; featuring crisp greens, hardboiled egg, duroc bacon lardons, tangy bleu cheese crumbles, succulent jumbo lump blue crab, grilled chicken, juicy heirloom tomatoes, and creamy avocado. Drizzled with Old Bay Ranch. **\$MP**

BIRRIA RAMEN Warm up with our Birria ramen, featuring tender braised 1855 short rib, soft-boiled egg, crisp cabbage, sliced radish, shishito peppers, and fragrant cilantro in a rich, flavorful broth. **\$23**

MD CRAB Hearty vegetables, savory spices, and lumps of blue crab meat. **\$11**

CREAM OF CRAB Rich and creamy crab soup, loaded with lumps of blue crab and seasoned to perfection. **\$12**

HANDHELD

Are served as is. Please see the sides sections for somewhat sharable sides

SMASHBURGER Two juicy 1855 Angus smashed beef patties, with steamed onions, crisp Leidy's Duroc bacon, American cheese, pickles, shredded greens, and our house sauce on a soft potato bun. **\$15**
Add additional patties for \$3 each

AU POIVRE SMASHBURGER Bold and flavorful, two juicy 1855 Angus smashed beef patties, on a bed of arugula, shaved white onions, topped with creamy muenster cheese and smothered with a creamy cognac sauce. Served on a soft potato bun. **\$16**

ITALIAN ON FOCACCIA The godfather of sandwiches; focaccia piled high with prosciutto, mortadella, pepperoni, sharp provolone, shredded greens, Not Today Satan hot sauce, oil, vinegar, and organo. **\$22**

CHEESESTEAK Philly classic with white cheddar cheese sauce. Served wit or without caramelized onions. **\$15**

BLAST Bacon, greens, avocado, blackened Jail Island salmon, and heirloom tomato on toasted brioche bread. Enough Said. **\$21**

CRAB ROLL Perfect blend of Maine and the Chesapeake, jumbo lump crab salad on a buttery split-top brioche roll. **\$MP**

NASHVILLE HOT CHICKEN Our take on a classic; breaded and fried or grilled, Nashville seasoned breast, with shredded greens, dill pickles and drizzled with Mike's Hot Honey on a soft potato bun. **\$17**

EASTERN SHORE GRILLED CHEESE An Eastern Shore twist. Jumbo lump crab cake, crispy Leidy's Duroc bacon, heirloom tomato, and melted cheddar between two slices of toasted brioche bread. **\$MP**



- GLUTEN-FREE
- VEGAN
- VEGETARIAN



45TH STREET TAPHOUSE

4507 COASTAL HIGHWAY, OCEAN CITY, MD

ENTREES

Available starting at 4 PM

HALF CHICKEN

Mediterranean-inspired crispy-skinned half chicken over kale polenta, with adobo slaw, and feta cheese. **\$25**

SEARED SALMON

Seared skin-on Jail Island Salmon served over rice pilaf with broccolini, oreganata, and romesco sauce. **\$31**

BRAISED SHORT RIB WHITE CHEDDAR MAC AND CHEESE

Creamy white cheddar truffle mac and cheese with tender slow braised 1855 short rib, finished with chives. **\$27**

SEAFOOD ALFREDO

A seafood lover's dream! Rich and creamy seafood alfredo, featuring plump scallops, jumbo lump blue crab, and jumbo shrimp on house-made fettuccine. **\$MP**

COCONUT SHRIMP AND RED THAI CURRY RICE

Coconut breaded shrimp over red Thai curry rice with grilled bok choy and drizzled with Mae Ploy sweet Thai chili. **\$30**

10 OZ DELMONICO

A steakhouse classic 10oz, 1855 Angus Delmonico grilled to order and topped with chimichurri, served with truffle parmesan risotto and grilled broccolini. **\$37**

Make it black and bleu blackened and topped with caramelized onion and bleu cheese. **\$40**

Add a crab cake fresh jumbo lump crab cake broiled to perfection. **\$MP**

CRABCAKE Your choice of one or two jumbo lump crabcakes broiled to perfection and served with white cheddar truffle mac and cheese, and grilled broccolini. Comes with a side of our old bay tartar. **\$MP**

TOFU PAD THAI

A traditional Thai dish with stir-fried rice noodles, tofu, egg, scallions, cabbage, and a tangy peanut sauce. Topped with crushed peanuts, lime, and cilantro. **\$23**

Vegan without the egg.

FISH 'N CHIPS

Yard Bird tempura hand battered local fresh caught Flounder filet served over fresh cut french fries; served with coleslaw, lemon, and house old bay tartar. **\$29**

SIDES

BLACK GARLIC TRUFFLE FRIES

Fresh cut and tossed in our house black garlic truffle seasoning. **\$9**

SWEET POTATO FRIES

Served with a marshmallow dipping sauce. **\$10**

TATER TOTS

HOUSE SALAD

\$8

BLACK GARLIC CAESAR SALAD

\$9

GRILLED BROCCOLINI

\$8

TRUFFLE PARMESAN RISOTTO

\$13

WHITE CHEDDAR TRUFFLE MAC N CHEESE

\$10

MEXICAN STREET FRIES

\$12

KIDS

All kid's meals are served with a side of fries

CHICKEN TENDERS

-\$10

PASTA WITH BUTTER

-\$8

PASTA WITH MARINARA

-\$9

CHEESEBURGER

-\$11

BURGER

-\$10

GRILLED CHEESE

-\$10

GRILLED CHEESE

-\$10

GRILLED CHEESE

-\$10

GRILLED CHEESE

-\$10

-\$10

DESSERTS

KEY LIME CHEESECAKE

-\$11

CREME BRÛLÉE

-\$11

TRIPLE CHOCOLATE MOUSSE

-\$11

SIGNATURE DRINKS

BAYSIDE PUNCH Pinnacle tropical punch, pineapple juice, orange juice, & grenadine

THE ARNOLD Twisted Tea whiskey, iced tea, & lemonade

CAKE ON THE BAY Pinnacle cake, pineapple juice, starry, sprinkle rim, topped with whipped cream

SUNSET 45 SELTZER Your choice of Deep Eddy lemon, lime, peach, or ruby red with seltzer

FIZZ 45 Champagne, Malibu, & pineapple juice

BLUE HAWAIIAN Malibu, blue curacao, & pineapple juice

BOOZY BEER

CLASSIC SHANDY Equal parts Stalker Wheat Beer & ginger beer

SUMMER SHANDY Stalker Wheat Beer, fresh lemon juice, simple syrup

GRAPEFRUIT SHANDY Stalker Wheat Beer, fresh grapefruit juice, simple syrup

BEER RITA Miller Lite Pilsner, tequila, triple sec, fresh lime juice, salt rim

MICHELADA Corona, spicy bloody mary mix, Tajin rim

OC MICHELADA Natty Light, spicy bloody mary mix, Old Bay rim

CRUSHES

ORANGE CRUSH Pinnacle Orange, triple sec, fresh squeezed orange juice, topped with starry

GRAPEFRUIT CRUSH Pinnacle Ruby Red, triple sec, fresh squeezed grapefruit juice, topped with starry

STRAWBERRY LEMON CRUSH Pinnacle Citrus, lemonade, strawberry puree, topped with starry

LEMON CRUSH Pinnacle Citrus, fresh squeezed lemon juice, topped with starry

MANCRUSH Jameson Orange, triple sec, fresh squeezed orange juice, topped with starry

CREAMSICLE CRUSH Pinnacle Whipped, triple sec, fresh squeezed orange juice, topped with starry

CAPTAIN CRUSH Captain Morgan, triple sec, fresh squeezed orange juice, topped with starry

MOJITOS

CLASSIC MOJITO Rum, lime, mint simple syrup topped with starry

PEACH MOJITO Deep Eddy Peach, lime, mint simple syrup topped with starry

COCONUT MOJITO Malibu, lime, mint simple syrup topped with starry

MINT TEA MOJITO Deep Eddy Sweet Tea, lime, mint simple syrup topped with starry

MINT LEMON MOJITO Deep Eddy Lemon, lime, mint simple syrup topped with starry



SCAN FOR DRAFT BEER SELECTION!

At 45th St Tap House, we're committed to sustainability and responsible sourcing. That's why we use locally sourced, responsibly raised Duroc pork from Leidys, as well as Jail Island salmon, known for its exceptional taste and support of sustainable fishing practices. Jail Island salmon is fully traceable and comes from the only fully integrated 4-star BAP-certified salmon producer in North America. We're also proud to offer 1855 Angus beef, which is produced from the best Black Angus cattle, harvested at optimum maturity for maximum tenderness, and processed in only four facilities in the US with uniform standards and procedures. 1855's Net Zero Commitment by 2040 aims to reduce and offset greenhouse gas emissions and eliminate deforestation in its supply chain by 2035. Our commitment to sustainability means you can enjoy your meal knowing that we're doing our part to protect the environment and support responsible farming and fishing practices.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. NO SEPARATE CHECKS. GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. www.octaphouses.com