



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**

TAPHOUSE PRETZEL

Bavarian pretzel twist served piping hot with a side of Taphouse signature beer cheese sauce. **\$10**

QUESABIRRIA

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

TUNA STACK

Fresh blackened tuna, avocado, mango pico de gallo, seaweed salad and coconut rice. Stacked up, drizzled with caribbean passion sauce and served with wonton chips. **\$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 EGG ROLLS

Crispy seafood eggrolls with shrimp, crab, scallops, cheese, and served with Mae Ploy sweet chili sauce: a savory delight for seafood lovers. **\$16**

TAPPED UP FRIES

Satisfy any craving with our crispy fries topped with shredded short rib or diced chicken, Taphouse signature beer cheese sauce, pickled jalapeño, 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 spring roll wrappers, fried golden brown and served with marinara. **\$14**

CRAB CAKE SLIDERS

Mini jumbo lump crab cakes broiled to perfection and served on a potato bun. Served with Old Bay Tartar. **\$MP**

HOLD MY NATTY STEAMED SHRIMP

½ Lb shrimp steamed with beer, onions, lemon, and Old Bay. **\$MP**

CAPRESE

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

WINGS 1 LB WINGS \$15

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.

House BBQ A perfect blend of smokey, tangy, and sweet, our house BBQ is the ultimate wing companion

Spicy BBQ Our spicy BBQ wings are a fiery delight that will ignite your taste buds. Choose the spice level of your liking for a perfect balance of heat and flavor.

Old Bay Obsession A local favorite, elevated! A perfect blend of sweetness, spice and honey along with the iconic Old Bay. It's a Maryland thing, you wouldn't understand.

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.

HOUSE SALAD

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

HOUSE CAESAR SALAD

Romaine hearts, crunchy housemade croutons, and house signature dressing. Topped with pecorino and parmesan crisps. **\$16**

BUDDHA BOWL

Savor the goodness. Packed with a hearty blend of ancient grains, fresh arugula, sweet carrots, and juicy tomatoes. Tossed with a citrus vinaigrette. **\$18**

MEXICAN STREET CORN SALAD

Enjoy the perfect blend of arugula, grilled corn, spicy jalapeño, red onion, Mexican cheese, and juicy pico de gallo, all tossed in a delectable street corn dressing. **\$14**

ADD ONS:

Grilled Shrimp **\$17**. Seared Salmon **\$17**. Blackened Tuna **\$17**. Grilled Chicken **\$10**. Crabcake **\$20**

BOWLS

EASTERN SHORE COBB

Indulge in our house favorite; featuring crisp romaine, 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**

CREAM OF CRAB SOUP

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

MD CRAB SOUP

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

BIRRIA RAMEN

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

HANDHELDS

Served with Pasta salad. Add fries for \$4 or Sweet potato Tots for \$5

SMASHBURGER

Two juicy 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

SPONGEBOB SMASHPANTS

Smashburger, pineapple, pico, provolone and teriyaki. **\$16**

CHEESESTEAK

Philly classic with Taphouse signature beer cheese sauce. Served with or without caramelized onions. **\$15/\$25**

BEST EVER BLT

House bacon, lettuce, tomato and mayo on fresh sourdough. **\$14**

ADD ONS:

Avo **+\$3**. Egg **+\$2**. Blackened Salmon **+\$7**. The Works **+\$12**.

ROCKFISH IN CHIP PO BOY

Fresh rockfish rolled in potato chips and fried, topped with fries pickles, and american on a sub roll. **\$17**

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**

SURF TACOS

Your choice of blackened shrimp, rockfish, or tuna topped with cabbage, mango pico de gallo, cotija cheese, and avocado crema. **\$16/\$17/\$18**



- GLUTEN-FREE
- VEGAN
- VEGETARIAN



45TH STREET TAPHOUSE

4507 COASTAL HIGHWAY, OCEAN CITY, MD

ENTREES

Available starting at 4 PM

HALF CHICKEN

House made jerk seasoned ½ chicken with pineapple pico, coconut rice, and asparagus. **\$25**

SEARED SALMON

Seared Jail-Island salmon finished chef Jenna's way. **\$MP**

BRAISED SHORT RIB CHEDDAR MAC AND CHEESE

10 oz braised short rib with a red wine demi gravy over cheddar mac and asparagus. **\$43**

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**

DAY BOAT SCALLOPS

Seared scallops drizzled with house asian zing sauce, on a bed of thai ginger slaw over top of creamy saffron rice and asparagus. **\$34**

FILET MIGNON

6 oz filet grilled and topped with garlic confit compound butter. Served with mashed potatoes and asparagus. **\$37**

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

Steak and Cake Grilled filet and a crab cake. Classic combination. **\$MP**

CRABCAKE

Your choice of one or two jumbo lump crabcakes broiled to perfection and served with white cheddar mac and cheese, and grilled asparagus. Comes with a side of our Old Bay tartar. **\$MP**

EASTERN SHORE BOWL

Shrimp and jumbo lump crab over coconut rice with sweet corn and jalapeños topped with Old Bay obsession. **\$38**

FISH IN CHIPS

Fresh Rockfish breaded with Old Bay kettle chips. Served over top of fries, with coleslaw and Old Bay tartar. **\$27**

SIDES

FRIES \$7

SWEET POTATO TOTS

Served with a marshmallow dipping sauce. **\$8**

SIDE HOUSE SALAD \$7

SIDE CAESAR SALAD \$7

GRILLED ASPARAGUS \$7

CHEDDAR MAC N CHEESE \$7

KIDS

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

CHICKEN TENDERS - \$10

PASTA WITH BUTTER - \$8

PASTA WITH MARINARA - \$8

MAC AND CHEESE - \$9

CHEESEBURGER - \$11

BURGER - \$10

GRILLED CHEESE - \$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

CLASSIC MOJITO

Rum, lime, mint simple syrup topped with starry

PEACH MOJITO

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

ELECTRIC LEMONADE

Vodka, blue curacao, lemonade, starry

BLUE HAWAIIAN

Malibu, blue curacao, & pineapple juice

GRAPEFRUIT PALOMA

Tequila, fresh grapefruit juice, organic agave syrup, and club soda

HURRICANE

Light rum, dark rum, passionfruit juice, orange juice, simple syrup, grenadine

SUNSET COLLINS

Gin, lemon juice, soda water, and grenadine

MAI TAI

White rum, dark rum, orange curacao, lime juice, orgeat almond

MARGS AND MULES

MULES:

MOSCOW

Vodka, lime and ginger beer

MEXICAN

Tequila, lime and ginger beer

TENNESSEE

Jack Daniels, lime and ginger beer

MARGS: add a GM floater for \$4

CLASSIC

Tequila, triple sec, lime juice, sweet and sour mix, and a salt rim

SPICY

Tequila, muddled jalapeños, triple sec, lime juice, sweet and sour mix, and a salt rim

STRAWBERRY

Tequila, strawberry puree, triple sec, lime juice, sweet and sour mix, and a sugar 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

KEY LIME CRUSH

Whipped vodka, lime juice, organic agave syrup, starry and whipped cream

CREAMSICLE CRUSH

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

BOURBON CRUSH

Bulleit, triple sec, orange juice, topped with starry

At 45th St Taphouse, 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.



SCAN FOR DRAFT BEER SELECTION!