



# TAPHOUSE WEST OC

## BAR AND GRILLE

### APPETIZERS

#### STEAMED SHRIMP

½ Lb shrimp steamed with beer, onions, lemon, and Old Bay. **\$15**

#### MUSSELS

Steamed with white wine, garlic, thyme, and a pinch of red pepper flakes. Served with toasted garlic bread. **\$15**

#### FRIED PICKLES

Cornmeal dusted pickle chips served with house made Alabama white bbq. **\$10**

#### TEMPURA SHRIMP

Flash fried shrimp served with boom boom sauce on the side. **\$14**

#### TAPHOUSE PRETZEL

Bavarian pretzel twist served piping hot with a side of Taphouse signature beer cheese and spicy beer mustard. **\$10** Make it a CRAB PRETZEL for **+\$8**

#### TAPPED UP NACHOS

Tortilla chips and shredded cheddar cheese, topped with chili, pickled jalapenos, pico de gallo, and sour cream. **\$15**

#### SOUTHWEST STREET CORN "RIBS"

Corn ribs smothered in zesty southwest spices, cheese, and lime. A fiesta in every bite. **\$8**

#### LOADED TWICE BAKED POTATO

Stuffed potato topped with melted cheddar cheese, Taphouse signature beer cheese, bacon, scallions, chipotle sour cream and your choice of brisket, pulled pork, or pork belly burnt ends. **\$13**

#### PORKACADO

Sliced avocado, twice smoked pork belly burnt ends, pickled red onions. **\$11**

#### BACON WRAPPED SCALLOPS

Jumbo day boat scallops wrapped with house bacon and topped with a seasonal fruit chutney. **\$MP**

#### FISH IN CHIPS

Fresh rockfish rolled in Old Bay kettle chips and fried until golden brown. Served with Old Bay Tartar. **\$14**

#### BUFFALO SPROUTS

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**

#### ONION BLOSSOM

Crispy, golden fried petals, perfectly seasoned and served with house Alabama white bbq. **\$9**

#### TAPPED UP SAMPLER

Wings (traditional or boneless), Crab Dip with tortilla chips, Fried Pickles, and Onion Petals. **\$23**

#### WINGS: 1 LB / \$15

Traditional or boneless. Fried and sauced to order. Served with celery and your choice of bleu cheese or ranch.

- Not Today Satan Buffalo
- Carolina Gold BBQ
- Honey Old Bay
- Sweet Chili
- 666 🔥🔥🔥
- House BBQ
- Spicy BBQ Hot or Hotter 🔥
- Garlic Parm
- Pb and J 🔥
- Alabama White BBQ
- Old Bay
- Buffalo Parm
- Savage 🔥🔥

### SOUPS AND SALADS

#### BRISKET CHILI

Hearty brisket, kidney beans, and bold spices in a rich, spicy tomato sauce topped with crispy jalapeños and shredded cheddar cheese **\$9**

#### TOMATO BASIL SOUP

Served with grilled cheese croutons. **\$9**

**HOUSE SALAD** Spring mix topped with red onions, cherry tomatoes, shredded cheddar cheese, and croutons. Served with your choice of dressing. **\$10/\$13**

**CAESAR** Romaine, shaved parmesan cheese, house made croutons, and our signature caesar dressing. **\$10/\$13**

**WEDGE** A quarter head of crisp iceberg lettuce topped with bleu cheese dressing, crumbled bleu cheese, tomato, and chopped bacon. **\$14**

**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 avocado. Drizzled with Old Bay Ranch. **\$MP**

**ADD ONS:** Grilled Chicken **\$8** • Crabcake **\$19**  
Blackened Shrimp **\$11** • Filet Tips **\$10**

### HANDHELDS

Served with pasta salad. Upgrade to Hand cut Boardwalk fries \$2.

#### TAPPED UP CUBAN

House bacon, pulled pork, gruyere, house pickles, and yellow mustard on cuban style bread and pressed. **\$15**

#### BRISKET GRILLED CHEESE

Smoked brisket chopped and tossed with house BBQ, pepperjack, and gruyere, on toasted white bread. **\$20**

#### PULLED PORK

Slow smoked pork with coleslaw and pickles on a seeded bun. With your choice of our house made BBQ sauces. **\$14**

#### OYSTER PO BOY

Cornmeal dusted fried oysters, shredded lettuce, tomato, and remoulade on a hoagie roll. **\$18**

#### NASHVILLE HOT CHICKEN

Your choice of a breaded or grilled Nashville seasoned chicken breast topped with shredded greens, dill pickles and drizzled with Mike's Hot Honey on a soft seeded bun. **\$17**

#### TENDERLOIN CHEESESTEAK

Philly classic with a Taphouse twist. Sliced filet tips with Taphouse signature beer cheese sauce. Served with or without caramelized onions. **\$15**

#### CHICKEN SALAD SANDWICH

Pulled chicken salad with lettuce and tomato on a fresh sourdough. **\$13**

#### BEST EVER BLT

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

**ADD ONS:** Avo **+\$3** • Fried Egg **+\$2**  
Blackened Salmon **+\$7** • The Works **+\$12**.

#### MD CRAB CAKE SANDWICH

Fresh jumbo lump crab cake broiled to perfection and served on a potato bun with lettuce and tomato with Old bay tartar on the side. **\$23**

#### CHICKEN CAESAR WRAP

Grilled or blackened chicken, romaine, parmesan, and signature caesar dressing in a wrap. **\$14**

#### TURF TACOS

Your choice of pulled pork or chopped brisket served on a flour tortilla with cabbage, chipotle lime crema, cilantro, and onion. **\$14/\$15**

#### SURF TACOS

Your choice of blackened shrimp or rockfish. Served on a flour tortilla with cabbage, pico de gallo, and pickled red onions. **\$15/\$17**

**BYO Sandwich: \$14** Your choice of protein served with lettuce, tomato, and onion on a sesame seed bun.

- |                   |                                 |                          |
|-------------------|---------------------------------|--------------------------|
| <b>Protein:</b>   | <b>Choice of cheese (+\$1):</b> | <b>Tap it up!</b>        |
| • 2 Smash patties | • American                      | • House Bacon (+\$3)     |
| • Grilled chicken | • Cheddar                       | • Fried Egg (+\$2)       |
| • Fried chicken   | • Pepperjack                    | • Pulled Pork (+\$4)     |
|                   | • Gruyere                       | • Chopped Brisket (+\$4) |
|                   | • Smoked Gouda (\$1.50)         | • Crab Dip (+\$7)        |
|                   | • Bleu (\$1.50)                 | • Chili (+\$4)           |
|                   |                                 | • Crab cake (+\$MP)      |
|                   |                                 | • Grilled Onions (+\$1)  |
|                   |                                 | • Jalapenos (+\$1)       |
|                   |                                 | • Onion Jam (+\$2)       |
|                   |                                 | • Onion Petals (+\$2)    |
|                   |                                 | • Sauteed Mushrooms (+1) |

### BURGERS

2 smash patties grilled to order and served with lettuce, tomato, and onion on a sesame seed bun. Served with pasta salad. Upgrade to hand cut boardwalk fries \$2.

#### THE TAPHOUSE CLASSIC

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 seeded hamburger bun. **\$15**

#### PIG PEN

Bacon, pulled pork, pork belly, onion petals, beer cheese, and bbq. **\$24**

#### GNARMAX

Pepperjack, pickled jalapenos, and chipotle mayo. **\$15**

#### BACONLICIOUS

Bacon, cheddar cheese, and house bbq sauce. **\$19**

#### SHARK

4 patties, bacon, sharp cheddar, fried egg, caramelized onions, and tap sauce. **\$22**

#### BLACK N BLEU

Blackened, bleu cheese, and onion jam. **\$16**

#### CHILI

Smoked gouda and house brisket chili. **\$17**

#### FRENCH CONNECTION

Sauteed mushrooms, sauteed onions, gruyere, and au jus for dipping. **\$16**

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.



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



# TAPHOUSE WEST OC

## BAR AND GRILLE

### ENTREES

Available after 4pm

**CEDAR PLANK BBQ SALMON** 🌿  
Grilled salmon glazed with house bbq sauce and served with sweet potato casserole and asparagus. **\$26**

**MD CRABCAKE**  
Fresh Jumbo lump crabcake. Broiled to perfection and served with your choice of two sides. (+\$2 per premium side). **\$28**

**FISH IN CHIPS**  
Fresh rockfish rolled in Old Bay kettle chips and fried until golden brown and delicious. Served over top of hand cut boardwalk fries, and coleslaw. Served with a side of Old Bay Tartar. **\$21**

**SCALLOP RISOTTO**  
Seared day boat scallops served over top of creamy risotto with grilled asparagus. **\$MP**

**LOBSTER MAC N CHEESE**  
Baked lobster mac with a house cheddar, gruyere, and smoked gouda cheese sauce, locally made radiatori pasta, and bacon. **\$32**

**PORK BELLY AND GRITS**  
Double smoked pork belly burnt ends served over top of creamy gouda and cheddar jalapeno grits and brussel sprouts. **\$22**

**VEGETARIAN GRITS** 🌿  
Gouda and cheddar creamy grits with asparagus, brussel sprouts, corn ribs, and mushrooms. **\$20**

**DOUBLE BONE PORK CHOP**  
Hand cut and topped with seasonal chutney. Served with your choice of two regular sides (+\$2 per premium side). **\$34**

**FRIED CHICKEN**  
4 piece meal hand breaded and fried. Served with your choice of two regular sides (+\$2 per premium side). **\$22**

**½ OR FULL RACK OF RIBS**  
House smoked and served with your choice of two regular sides (+\$2 per premium side). **\$17/\$29**

**STEAK YOUR WAY** 🌿  
Grilled and topped with house chimichurri butter and served with your choice of two regular sides (+\$2 per premium side)  
• Filet 6 oz - \$35  
• Bone in Ribeye 18 oz - \$65  
• NY Strip 12 oz - \$37

**ADD ONS:**  
• Sautéed mushrooms **\$2** • Crab cake **\$19**  
• Black and bleu **\$2.50** • Sautéed Lobster **\$13**  
• Oscar **\$16**

### SIDES

**FRENCH FRIES \$4**  
**TWICE BAKED POTATO \$4**  
**CORN BREAD \$3**  
**SMOKED GOUDA GRITS \$4**

**HOUSE SALAD \$3**  
**COLESLAW \$3**  
**BRUSSELS \$4**  
**GRILLED ASPARAGUS \$4**

### PREMIUM SIDES

**SWEET POTATO CASSEROLE \$7** • **LOADED TWICE BAKED POTATO \$7** • **BUFFALO SPROUTS \$6** • **CAESAR SALAD \$5** • **WEDGE SALAD \$6** • **RISOTTO \$7**  
**BAKED MAC AND CHEESE** sharp cheddar, smoked gouda, gruyere **\$8**

### KIDS

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

**CHICKEN BITES \$10**  
**PASTA WITH BUTTER \$8**  
**MAC AND CHEESE \$9**

**CHEESEBURGER \$11**  
**HAMBURGER \$10**  
**GRILLED CHEESE \$10**

### DESSERTS

**BAKED DESSERT CAFE'S BUMBLEBERRY PIE \$10**  
**MOLTEN CHOCOLATE CAKE \$9**

**BROWN BUTTER CAKE TOPPED WITH POPCE'S SALTED CARAMEL ICE CREAM \$9**  
**VEGAN BANANA CAKE \$9**

### SPECIALTY COCKTAILS

**OCEAN GATEWAY PUNCH**  
Aperol / Mezcal / Pineapple Juice / Fresh squeezed lemon juice / Simple Syrup

**WHITE LINEN**  
Gin / St. Germain / Fresh squeezed lemon juice / Simple syrup / Club Soda

**RT-50 SWIZZLE**  
Rum / Lime / Simple Syrup / Mint / Angostura bitters

**SMOKE YOUR PEACH**  
Your choice of Mezcal or Tequila / Cointreau / Peach Puree / Fresh squeezed lime juice / House made smoked peach puree syrup

**WEST-O SANGRIA**  
Deep Eddy Ruby Red Vodka / Cointreau / Strawberry Puree / White Peach Syrup / Orange Juice / La Marca Prosecco Split

**TAPHOUSE DAIQUIRI**  
Classic or Strawberry  
Your choice of light or dark rum / Lime / Simple Syrup

**X-RATED MARTINI**  
Vodka / X Rated Fusion Liqueur / Lemonade / Pineapple juice / White Peach Syrup

**BLACK MANHATTAN**  
Sagamore Rye / Averna Amaro / Angostura Bitters / Orange Bitters

**OC SUNSET**  
Deep Eddy Ruby Red Vodka / X-Rated Fusion Liqueur / Blood Orange Syrup / Pineapple Juice / Orange Juice / Lemonade

**OLD FASHIONED:**  
Add smoke to any of our old fashioned options for an additional \$2

**CLASSIC**  
Bulleit / Angostura Bitters / Simple Syrup / Orange Peel / Luxardo Cherry

**MEZCAL**  
Mezcal / Anejo / Orange Bitters / Simple Syrup / Orange Peel / Luxardo Cherry

**BANANA BREAD OLD FASHIONED**  
Appleton Estates Rum / Bulleit Rye / Banana Oleo / Angostura Bitters / Banana Bitters

**TORCHED ROSEMARY OLD FASHION**  
Jameson Orange / Honey Syrup / Angostura Bitters / Orange Bitters / Smoked Fresh Rosemary / Orange Peel

### MARGS AND MULES

#### MARGS:

All of our Margaritas are served on the rocks or frozen and made with Milagro Tequila, Cointreau, Fresh Lime Juice, and Agave.

#### CLASSIC - JALAPENO - STRAWBERRY - MANGO

Add a Grand Mariner floater for only \$4  
Salt, Sugar, or Tajin rim upon request

#### MULES:

**AMERICAN**  
Titos / Lime / Ginger Beer

**BRITISH**  
Bombay Sapphire / Lime / Ginger Beer

**IRISH**  
Jameson / Lime / Ginger Beer

**JAMAICAN**  
Appleton Estates Rum / Lime / Ginger Beer

**KENTUCKY**  
Jack Daniels / Lime / Ginger Beer

**MEXICAN**  
Casamigos / Lime / Ginger Beer

**SMOKED PEACH**  
Mezcal / House made smoked peach puree syrup / Lime / Ginger beer

### CRUSHES

**CLASSIC CRUSH SELECTION**  
Vodka / Triple Sec / Starry / Your choice of fresh juice  
Orange - Grapefruit - Lime - Lemon  
Watermelon - Pomegranate  
Pineapple

**DEEP EDDY CRUSH**  
Your choice of Peach - Cranberry  
Lemon - Lime - Ruby Red  
or Orange Vodka  
Triple Sec / Starry / Fresh juice

**BULLEIT BOURBON CRUSH**  
Bulleit / Triple Sec / Fresh squeezed orange juice

**CREAMSICLE CRUSH**  
Pinnacle Whipped Vodka / Triple Sec / Fresh squeezed orange juice / Topped with Starry



**SCAN FOR DRAFT BEER SELECTION!**

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](http://www.octaphouses.com)