



45TH STREET TAPHOUSE

4507 COASTAL HIGHWAY, OCEAN CITY, MD

APPETIZERS

KOREAN BBQ POTSTICKERS

Pork lemongrass filling, Asian slaw, korean bbq sauce, and sesame seeds. **\$15** Make them Nashville style for **+\$1**

SALT AND PEPPER CALAMARI

Tempura fried, mixed peppers, sweet and spicy dipping sauce. **\$19**

MUSSELS

Steamed with white wine, garlic, thyme, and a pinch of red pepper flakes. Served with toasted garlic bread. **\$17**

CRAB AVOCADO

Halved avocado filled with roasted corn salsa and fresh jumbo lump crab and topped with an Old Bay ranch drizzle. **\$MP**

TAPPED-UP FRIES

House waffle fries, topped with Taphouse signature beer cheese sauce, bacon and a ranch drizzle. **\$13**

TAPHOUSE PRETZEL

Bavarian pretzel sticks served with a side of Taphouse signature beer cheese. **\$11**

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**

BUFFALO SPROUTS

Crispy Brussel sprouts, tossed in house-made buffalo sauce, black garlic, parmesan, and truffle. Served with bleu cheese dressing. **\$14**

NATTY STEAMED SHRIMP

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

ROOT BEER BBQ SHORT RIB QUESADILLA

House braised short rib, pepper jack cheese, green onion, root beer bbq sauce. **\$19**

SOUTHWEST STREET CORN "RIBS"

Corn ribs smothered in zesty southwest spices, cheese, and lime. A fiesta in every bite. **\$11**

SEAFOOD EGG ROLL

Cabbage, carrots, lump and jumbo lump crab and shrimp packed into an eggroll and fried until golden brown. Served with sweet chili sauce for dipping. **\$17**

FISH & CHIPS

Fresh catfish rolled in Old Bay kettle chips and fried until golden brown. Served with Old Bay Tartar. **\$16**

OYSTERS ON THE HALFSHELL

House oysters, brought in fresh daily. Served with cocktail sauce and lemon. **½ DOZEN \$12 | 1 DOZEN \$24**

TAPHOUSE FAMOUS WINGS

Traditional or boneless. Fried and sauced to order. Served with celery and your choice of bleu cheese or ranch. **\$16**

Buffalo	Maryland Buffalo
PBJ	Pickleback
Mango Margarita	Spicy Pickle 🔥
House BBQ	Garlic Parm
Spicy BBQ	Buffalo Parm
Old Bay Agave	Dry Old Bay
Mambo	666 🔥🔥🔥
Savage 🔥🔥	Nashville Hot

Additional sauces are subject to a \$0.75 charge

BOWLS

CREAM OF CRAB

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

SOUP OF THE DAY

Chefs daily creation. **\$MP**

HARVEST SALAD

Mixed greens, frosted walnuts, red onion, seasonal berries and shaved parmesan. **\$17**

CAESAR SALAD

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

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. **\$19**

EASTERN SHORE COBB

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

GRAIN BOWL

Farro, spiced carrot puree, carrots, pickled red onion, mixed greens, carrots, radish. **\$23**

TUNA POKE BOWL

Sushi grade ahi tuna, seaweed salad, avocado, jalapeno, shishito, radish, mirin rice, pickled ginger, carrot ginger dressing, nori, sesame seeds. **\$27**

SALAD ADD ONS:

Grilled Chicken **\$9**
Crab cake **\$MP**
Grilled Salmon **\$16**
Fried Softshell **\$MP**

HANDHELDS

Served with Old Bay chips. Upgrade to fries for **\$4** | Gluten-free bun available for **\$3**

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 seeded bun. **\$17**

TURKEY CLUB

Fresh oven roasted turkey, bacon, mayo, lettuce, tomato, triple stacked on fresh toasted sourdough bread. Served cold. **\$17**

CHICKEN CAESAR WRAP

Grilled chicken or fried, crisp romaine, Caesar dressing, and Parmesan in a soft tortilla. **\$15**

BEST EVER BLT

House bacon, lettuce, tomato and mayo on fresh sourdough. **\$15**
ADD ONS:
Avo **+\$3**. Egg **+\$2**. Blackened Salmon **+\$7**.
The Works **+\$12**.

CHEESESTEAK

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

SHRIMP PO BOY

Sub roll, creole mayo, buttermilk fried shrimp, lettuce, tomato. **\$17**

WILD BURGER

Rotatings Chef's selection of exotic meats and toppings. **\$MP**

SHORT RIB DIP

House braised short rib, caramelized onions, provolone, short rib "dip" jus. **\$18**

CRAB CAKE SLIDERS

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

SOFTSHELL CRAB

Fried jumbo soft shell crab, lettuce, tomato, seeded roll, old bay tartar sauce. **\$MP**

TACOS

BUFFALO SHRIMP TACOS

Burnt cheese taqueso, buffalo sauce, cotija cheese, pico, pickled jalapeno. **\$17**

MUSHROOM TACOS

Grilled portobello mushrooms, caramelized onions, pico, cotija cheese. **\$16**

STEAK TACOS

Grilled marinated steak, pickled red onions, pico, cotija cheese and arugula. **\$19**

BYO Sandwich: \$14 Served with Old Bay chips. Upgrade to fries for \$4. Gluten-free bun available for \$3 | Your choice of protein served with lettuce, tomato, and onion on a sesame seed bun.

Protein:	Choice of cheese (+\$1):	Tap it up!
• 2 Smash patties	• American	• House Bacon (+\$3)
• Grilled chicken	• Cheddar	• Fried Egg (+\$2)
• Fried chicken	• Pepper Jack	• Crab cake (+\$MP)
• Grilled Portobello	• Provolone	• Grilled Onions (+\$1)
• Mushrooms	• Swiss	• Jalapenos (+\$1)
	• Goat (\$1.50)	• Crab Dip (+\$7)
	• Bleu (\$1.50)	• Sautéed Mushrooms (+\$1)

BURGERS

Served with Old bay chips. Upgrade to fries for **\$4**

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. **\$17**

SHARK

4 patties, bacon, sharp cheddar, fried egg, caramelized onions, and tap sauce. **\$24**

GNARMAX

Two juicy Angus smashed beef patties, pepper jack, pickled jalapeños, and chipotle mayo on a seeded hamburger bun with lettuce and tomato. **\$16**

BBQ BACONLICIOUS

Two juicy Angus smashed beef patties, bacon, cheddar cheese, and house bbq sauce on a seeded hamburger bun with lettuce and tomato. **\$21**

BLACK AND BLEU

Two juicy Angus smashed beef patties, blackened and topped with bleu cheese and onion jam on a seeded hamburger bun with lettuce and tomato. **\$17**

PORTOBELLO BURGER

2 Grilled marinated portobello caps, pickled red onion, arugula, smashed avocado, goat cheese. **\$18**

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.

🌾 GLUTEN-FREE

🌱 VEGAN

🌿 VEGETARIAN



45TH STREET TAPHOUSE

4507 COASTAL HIGHWAY, OCEAN CITY, MD

ENTREES

Available starting at 4 PM

SHORT RIB MAC

Braised short rib with a red wine demi-glacé over cheddar mac and cheese. **\$43**

BOURBON SHRIMP AND GRITS

Cajun jumbo shrimp, bacon, corn & cheese grits, bourbon sauce, Fresno peppers, shishito peppers, green onion. **\$27**

CHEFS CATCH OF THE DAY

Daily catch and chef's preparation. **\$MP**

BLACKENED SALMON

Seafood hollandaise, seasoned rice, seasonal vegetables. **\$32**

FILET MIGNON

8 oz filet grilled and topped with red wine demi glacé. Served with mashed potatoes and asparagus. **\$45**

VEGETARIAN GRITS

Cheddar and Jack creamy grits with asparagus, brussel sprouts, corn ribs, and mushrooms. **\$23**

SEAFOOD DIAVOLO

Shrimp, mussels, crab, mixed chiles, tossed in a house marinara, served over top of fettuccine. **\$31**

MD CRABCAKE

Your choice of one or two jumbo lump crab cakes broiled to perfection and served with house fries and coleslaw. Comes with a side of our Old Bay tartar. **\$MP**

EASTERN SHORE GUMBO

New Orleans style gumbo, andouille sausage, shrimp, crab meat, onions, celery, scallions, toasted roll, seasoned rice. **\$33**

Add a Crab Cake or Fried Softshell for **+\$18**

SIDES

GARLIC MASHED POTATOES \$5

CORN GRITS \$5

SEASONED RICE \$5

SEASONAL VEGETABLES \$6

LOADED MASHED POTATOES \$8

CHARRED BRUSSEL SPROUTS \$6

CHEDDAR MAC & CHEESE \$6

TAPPED UP MAC \$8

SIDE HARVEST OR CAESAR SALAD \$6

DESSERTS \$11

FLOURLESS CHOCOLATE TORTE

CREME BRÛLÉE

CHEFS CHOICE CHEESECAKE

YOGURT FRUIT AND GRANOLA PARFAIT

BAYSIDE PUNCH

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

THE ARNOLD

Twisted Tea whiskey, iced tea, & lemonade

CLASSIC MOJITO

Bacardi, lime, mint simple syrup topped with club soda

PEACH MOJITO

Deep Eddy Peach, lime, mint simple syrup topped with club soda

SIGNATURE DRINKS

BLUE HAWAIIAN

Malibu, blue curacao, & pineapple juice

GRAPEFRUIT PALOMA

Jose Cuervo, fresh grapefruit juice, organic agave syrup, and club soda

THE RICKWOOD

Stoli cucumber vodka, sweet and sour mix, and lemonade

TAPHOUSE SLAMMER

Southern Comfort, Beefeater gin, fresh orange juice, pineapple juice, and grenadine

THE BFG

Beefeater gin, grapefruit juice, blue curacao, simple syrup, and topped with Starry

THE SUNSATONAL SLING

Malibu rum, peach schnapps, pineapple juice, and cranberry juice

ELECTRIC LEMONADE

Absolut vodka, Blue Curaçao, sweet and sour mix, and Starry

MARGS AND MULES

MARGS:

Add a GM floater for \$4

Make it strawberry coconut for \$2

Make it spicy \$1

CLASSIC

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

STRAWBERRY

Jose Cuervo, strawberry puree, triple sec, lime juice, sweet and sour mix, and a sugar rim

COCONUT MARGARITA

Jose Cuervo, George's Piña Colada mix, George's Margarita Mix

MULES:

TENNESSEE MULE

Jack Daniels, lime and ginger beer

LATVIA MULE

Stoli Cucumber, lime and ginger beer

MARYLAND MULE

Kraken spiced rum, lime and ginger beer

TEXAS MULE

Titos, lime and ginger beer

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

11TH STREET CRUSH

Pinnacle orange vodka, triple sec, fresh squeezed orange and grapefruit juice, and topped with Starry

LEMON CRUSH

Pinnacle Citrus, fresh squeezed lemon juice, topped with Starry

KEY LIME CRUSH

Pinnacle Whipped, lime juice, organic agave syrup, topped with Starry and whipped cream

CREAMSICLE CRUSH

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

BOURBON CRUSH

Bulleit, triple sec, fresh squeezed 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.

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

FROZENS

\$2.50 test tube floaters

**PINA COLADA
STRAWBERRY DAIQUIRI
FROSÉ (FROZEN ROSE)
ORANGE CREAMSICLE**



**SCAN FOR DRAFT
BEER SELECTION!**