



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 sticks served piping hot with a side of Taphouse signature beer cheese and spicy beer mustard. **\$10**

CRAB PRETZEL

Our Bavarian pretzel gets a twist with Maryland crab dip, and melted cheddar jack cheese. **\$18**

TAPPED UP NACHOS

Tortilla chips topped with melted cheddar, gouda, black beans, pickled jalapeños, tomato, avocado, & BBQ sauce. Choice of chicken, pulled pork, brisket chili, or smoked brisket. Served with sour cream & pico on the side. **\$15**

STREET CORN "RIBS"

Corn ribs smothered in zesty southwest spices, cheese, and lime. A fiesta in every bite. **\$10**

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. **\$14**

PORKACADO

Sliced avocado, twice smoked pork belly burnt ends, pickled red onions. **\$12**

BBQ BACON WRAPPED SHRIMP

Jumbo shrimp wrapped with house bacon glazed with house BBQ sauce. **\$MP**

CRAB DIP

Lump crab, cream cheese, cheddar and monterey jack cheese, and old bay. Served with toasted bread. **\$17**

BUFFALO SPROUTS

Crispy brussel sprouts, tossed in house-made Not Today Satan buffalo sauce, black garlic, parmesan, and truffle. Served with bleu cheese dressing. **\$14**

ONION BLOSSOM

Crispy, golden fried onion, perfectly seasoned and served with house Alabama white bbq. **\$10**

TAPPED UP SAMPLER

Wings (traditional or boneless), Crab Dip with tortilla chips, Fried Pickles, and Onion Petals. **\$24**

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 shredded cheddar cheese. **\$10**

SOUP OF THE DAY \$MP

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, red onions and chopped bacon. **\$14**

EASTERN SHORE COBB Indulge in our house favorite; featuring crisp romaine, hard boiled 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**

HANDHELDS

Served with your choice of side. Upgrade to a premium side for \$2. Make it a wrap for \$2.

TAPPED UP CUBAN

House bacon, pulled pork, gruyere, house pickles, and yellow mustard on cuban style bread and pressed. **\$17**

BRISKET GRILLED CHEESE

Smoked brisket chopped and tossed with house BBQ, pepperjack, and gruyere, on toasted white bread. **\$23**

PULLED PORK

Slow smoked pork with coleslaw and pickles on a seeded bun. With your choice of our house made BBQ sauces. **\$16**

SHRIMP PO BOY

Cornmeal dusted fried shrimp, shredded lettuce, tomato, and remoulade on a hoagie roll. **\$19**

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. **\$18**

BRISKET CHEESESTEAK

Philly classic with a Taphouse twist. House smoked brisket with melted provolone cheese. Served with or without caramelized onions. **\$17**

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. **\$15**

ADD ONS: Avo **+\$3** • Fried Egg **+\$2**
Blackened Salmon **+\$7** • The Works **+\$11**.

MD CRAB CAKE

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. **\$24**

CHICKEN CAESAR WRAP

Grilled or blackened chicken, romaine, parmesan, and signature caesar dressing in a wrap. **\$15**

SURF TACOS

Two tacos served on flour tortillas with cabbage, pico de gallo, and pickled red onions and your choice of blackened catfish or shrimp. **\$16**

GRILLED CHICKEN CLUB

Grilled chicken breast, crispy bacon, avocado, tomato, shredded lettuce, and chipotle mayo on toasted sourdough bread. **\$16**

BYO Sandwich: \$15 Served with your choice of side. Upgrade to a premium side for \$2. Your choice of protein served on a sesame seed bun. Make it a wrap for \$2.

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

Served with your choice of side. Upgrade to a premium side for \$2. Make it a wrap for \$2.

TAP CLASSIC

Two juicy Angus smashed beef patties, with steamed onions, crisp Leidy's Duroc bacon, American cheese, pickles, shredded lettuce, tomato and our house sauce on a seeded hamburger bun. **\$17**

PIG PEN

Bacon, pulled pork, pork belly, onion petals, beer cheese, and bbq. **\$26**

GNARMAX

Pepperjack, pickled jalapenos, and chipotle mayo. **\$16**

BACONLICIOUS

Bacon, cheddar cheese, and house bbq sauce. **\$21**

SHARK

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

BLACK N BLEU

Blackened, bleu cheese, and onion jam. **\$17**

CHILI

Smoked gouda and house brisket chili. **\$18**

FRENCH CONNECTION

Sauteed mushrooms, sauteed onions, gruyere, and au jus for dipping. **\$17**

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



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BAR AND GRILLE

ENTREES

CEDAR PLANK BBQ SALMON Grilled salmon glazed with house bbq sauce and served with your choice of two sides. (+\$2 per premium side). **\$28**

MD CRAB CAKE
Fresh Jumbo lump crab cake. Broiled to perfection and served with your choice of two sides. **\$29** (+\$2 per premium side).
Make it a double for **+\$19**

FISH N CHIPS
Fresh beer battered catfish 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 radiatore 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**

SMOKED HALF CHICKEN
Slathered in Alabama White BBQ Sauce and Grilled. 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 8 oz - \$37
- NY Strip 12 oz - \$35

ADD ONS:

- Sautéed onions **\$2**
- Sautéed mushrooms **\$2**
- Black and bleu **\$2.50**
- Crab Cake **\$19**
- Sautéed Lobster **\$13**

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
BABY BROCCOLI \$4

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**

PREMIUM SIDES

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

KIDS CHEESE PIZZA (NO SIDE). \$7

DESSERTS

Ask your server about our seasonal dessert rotation.

BAKED BUMBLEBERRY PIE \$10
MOLTEN CHOCOLATE CAKE \$9
BROWN BUTTER CAKE \$9

SPECIALTY COCKTAILS

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

WEST-O SANGRIA
Grapefruit Vodka / Triple Sec / Strawberry Puree / White Peach Monin / Orange Juice / Topped with Prosecco

X-RATED MARTINI
Vodka / X-Rated Fusion Liqueur / Lemonade / Pineapple Juice / White Peach Monin / Lemon Twist

BLACK MANHATTAN
Bulleit Rye / Amaro / Angostura Bitters / Orange Bitters

OC SUNSET
Grapefruit Vodka / X-Rated Fusion Liqueur / Blood Orange Monin / Pineapple Juice / Orange Juice / Lemonade

OCEAN CRASH
Vodka / Amaretto / Pina Colada Mix / Strawberry Puree / Served Frozen

BLOOD ORANGE MARG
Milagro / Cointreau / Blood Orange Monin / Fresh Lime / Agave

HUGO SPRITZ
Hendrick's Gin / St. Germain / Mint / Lime / Club Soda / Prosecco

WEST SIDE JAM
Bourbon / Lemon Juice / Fresh Raspberries / Raspberry Jam

BLUEBERRY HAZE
Vodka / Lemon juice / Homemade Blueberry Simple Syrup

CRUSHES

BOTANICAL CRUSH
Ketel One Cucumber & Mint / Triple Sec / Fresh Cucumber / Fresh Mint / Starry

OR
Ketel One Peach & Orange Blossom / Triple Sec / White Peach Monin / Fresh OJ / Starry

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

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

MOJITO

RUM / FRESH MINT / FRESH LIME / SIMPLE SYRUP / CLUB SODA

Choose your flavor: Classic Lime / Strawberry / Mango / Raspberry / Blueberry / Pomegranate / Coconut / Pineapple / Watermelon

Ask your server or bartender about our extensive crush, mule, & margarita options!
We proudly make all of our Margaritas and Bloody Mary's with George's® beverage mixes.

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SCAN FOR DRAFT BEER SELECTION!