



TAPHOUSE WEST OC

BAR AND GRILLE

APPETIZERS

STEAMED SHRIMP

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

CRAB BRUSHETTA

Fresh tomatoes, sweet blue crab, grilled yellow and red onion, roasted red pepper, fresh herbs, garlic brushed focaccia, and burrata cheese. **\$16**

TAPHOUSE PRETZEL

Bavarian pretzel sticks served piping hot with a side of Taphouse signature beer cheese and spicy beer mustard. **\$10 | Add Crab Dip \$8**

FRIED PICKLES

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

TAPPED UP NACHOS

Tortilla chips topped with melted cheddar and gouda, black beans, pickled jalapenos, tomato, avocado and bbq sauce. Served with your choice of chicken, pulled pork, brisket chili, or smoked brisket with sour cream and pico on the side. **\$15**

CRAB DIP

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

ELOTE

Grilled corn on the cob topped with tangy lime crema, cotija cheese, and a dash of paprika. **\$10**

TUNA CRISPY RICE STACK

Fresh tuna tossed in poke sauce and stacked on crispy rice. Topped with sliced avocado, shaved radish, shaved jalapenos, and Korean BBQ sauce. **\$17**

ONION RINGS

Beer battered and fried until golden & crispy. Served with our house Alabama White BBQ sauce. **\$10**

MUSSELS

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

WINGS: 1 LB / \$15

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

- Buffalo • House BBQ • Alabama White • Old Bay • Honey Old Bay • Buffalo Parm • Sweet Chili • Savage 🔥🔥 • Garlic Parm

SOUPS AND SALADS

BRISKET CHILI Hearty brisket, kidney beans, and bold spices in a rich, spicy tomato sauce topped with shredded cheddar cheese. **\$10**

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** • Grilled Salmon **\$14**

HANDHELDS

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

TAPPED UP 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**

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 sourdough 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**

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**

SHAVED RIBEYE CHEESESTEAK

Shaved Rib-Eye, mushrooms, onions, sweet peppers, & your choice of cheese. **\$15**

GRILLED CHICKEN CLUB

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

CHICKEN SALAD

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

CHICKEN PESTO PANINI

Grilled chicken, basil Pesto, roasted cherry tomato, fresh mozzarella, on a soft baguette. **\$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.

Protein:

- 2 Smash patties
- Grilled chicken
- Fried chicken

Choice of cheese (+\$1):

- American
- Cheddar
- Pepperjack
- Beer Cheese
- Gruyere
- Smoked Gouda (\$1.50)
- Bleu (\$1.50)

Tap it up!

- House Bacon (+\$3)
- Fried Egg (+\$2)
- Pulled Pork (+\$4)
- Crab cake (+\$MP)
- Grilled Onions (+\$1)
- Jalapenos (+\$1)
- Chopped Brisket (+\$4)
- Crab Dip (+\$7)
- Chili (+\$4)
- Onion Ring (+\$2)
- Sauteed Mushrooms (+\$1)
- Sweet Peppers (+\$1)

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



VEGETARIAN

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**

TAPPED UP BAKED MAC AND CHEESE

Radiatore pasta baked with house cheese sauce topped with beer battered onion rings, bbq sauce, and your choice of house smoked brisket, pulled pork, or pork belly burnt ends. **\$24**

MD CRAB CAKE

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

KOREAN SHORT RIB

Slow braised beef short rib paired with Sake glazed broccolini, Thai purple sticky rice, Korean BBQ, scallion, and sesame seed. **\$28**

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**

½ OR FULL RACK OF RIBS

Baby Back Pork Ribs house smoked and served with your choice of two regular sides. (+\$2 per premium side). **\$17/\$29**

SMOKED HALF CHICKEN

Slathered in Alabama White BBQ Sauce & grilled. Served with your choice of two regular sides. (+\$2 per premium side). **\$22**

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**

SIDES

FRENCH FRIES **\$4**

TWICE BAKED POTATO **\$4**

CORN BREAD **\$3**

HOUSE SALAD **\$4**

COLESLAW **\$3**

BRUSSELS **\$4**

GRILLED ASPARAGUS **\$4**

THAI PURPLE RICE **\$4**

BABY BROCCOLI **\$4**

PREMIUM SIDES

SWEET POTATO CASSEROLE **\$7** • LOADED TWICE BAKED POTATO **\$7**

BUFFALO SPROUTS **\$6** • CAESAR SALAD **\$5** • WEDGE SALAD **\$6**

BAKED MAC AND CHEESE sharp cheddar, smoked gouda, gruyere **\$8**

LOADED TWICE BAKED POTATO **\$7**

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 **\$10**

BROWN BUTTER CAKE **\$10**

SPECIALTY COCKTAILS

SMOKE YOUR PEACH

Your choice of Mezcal or Tequila / Orange Liquor / Peach Puree / Fresh squeezed lime juice / House made smoked peach puree syrup

WEST-O SANGRIA

Grapefruit Vodka / Orange Liquor / 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

MAPLE BERRY DERBY

Redemption Rye / Grapefruit Juice / Maple Syrup / Strawberry Jam

JUNGLE BIRD

Dark rum / pineapple / Campari / lime / simple syrup

"OFF-SEASON" GIN AND TONIC

Apple Infused Gin / Tonic

HUGO SPRITZ

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

CRUSHES

BOTANICAL CRUSH

Ketel One Cucumber & Mint / Orange Liquor / Fresh Cucumber / Fresh Mint / Starry

OR

Ketel One Peach & Orange Blossom / Orange Liquor / White Peach Monin / Fresh OJ / Starry

HONEY CRISP CRUSH

Vodka / Honey Crisp Syrup / Honey Crisp Juice / Ginger Beer / Cinnamon

BULLEIT BOURBON CRUSH

Bulleit / Orange Liquor / Fresh squeezed orange juice

CREAMSICLE CRUSH

Pinnacle Whipped Vodka / Orange Liquor / Fresh squeezed orange juice / Starry

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

MAPLE SYRUP - Whistle Pig Maple / Bitters / Maple Syrup

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 HERE FOR OUR BEER LIST