

# TAPHOUSE TAVERN

## LEAD OFFS

**TAPHOUSE PRETZEL**  
BAVARIAN PRETZELS, HOUSE-MADE BEER CHEESE & GUINNESS MUSTARD \$10

**CRABBY PRETZEL**  
A TAPHOUSE CLASSIC! CRAB DIP OVER TOP A PRETZEL BRAID \$14

**SURF TENDERS**  
5 CHICKEN TENDERS. \$10 TOSS IT ONE OF OUR HOUSE SAUCES FOR (\$1)

**BIG WAVE DIP**  
CHOICE OF HOUSE-MADE BUFFALO CHICKEN DIP, CRAB DIP OR SPINACH ARTICHOKE DIP. SERVED WITH A BAGUETTE AND CELERY STICKS \$13 | \$15 | \$11

**CRAB BALLS**  
FOUR MINIATURE CRAB CAKES, BROILED AND SERVED WITH HOUSE-MADE OLD BAY TARTAR SAUCE SMP

**P.E.I MUSSELS**  
P.E.I MUSSELS WITH TRADITIONAL WHITE WINE, BUTTER, GARLIC AND HERBS. SERVED WITH A TOASTED BAGUETTE \$12

**STEAMED SHRIMP**  
HALF POUND OF DOMESTIC SHRIMP COOKED IN BEER WITH SWEET ONIONS, LEMON AND OLD BAY SEASONING. SERVED WITH HOUSE-MADE COCKTAIL SAUCE SMP

**TAPPED UP FRIES**  
WAFFLE FRIES, HOUSE-MADE BEER CHEESE, CHOPPED THICK CUT CORN COB SMOKED BACON AND A RANCH DRIZZLE \$12

**CRAB AVOCADO**  
HALVED AVOCADO FILLED WITH HOUSE-MADE TOMATO BRUSCHETTA TOSSED WITH JUMBO LUMP MARYLAND CRAB MEAT AND A BALSAMIC GLAZE DRIZZLE \$15

**TUNA NACHOS**  
FRIED WONTONS, ASIAN SLAW, BLACKENED AHI TUNA, BALSAMIC GLAZE & SRIRACHA AIOLI \$16

**FISH IN CHIPS**  
CATFISH FINGERS ROLLED IN HOUSE-MADE OLD BAY POTATO CHIPS AND FRIED, SERVED WITH OLD BAY TARTAR AND MANGO HABANERO KETCHUP \$11

**CHICKEN QUESADILLA**  
GRILLED FLOUR TORTILLA, CHEDDAR CHEESE & GRILLED CHICKEN. SERVED WITH SOUR CREAM AND SALSA \$11

## LIL SURFERS

SERVED WITH OLD BAY CHIPS. SUBSTITUTE WAFFLE FRIES FOR (\$1) OR APPLE SLICES (\$1). TWO DOLLARS MORE FOR KIDS 12 AND UP.

CHICKEN TENDERS - \$8      KRAFT MAC & CHEESE - \$7  
GRILLED CHEESE - \$8      HAMBURGER - \$7  
CRABBY PATTY - \$13      CHEESEBURGER - \$8

## WING CITY

SEASONED & BAKED, THEN DEEP FRIED AND SAUCED TO ORDER. 8 WINGS PER ORDER AND SERVED WITH CELERY AND YOUR CHOICE OF HOUSE MADE RANCH OR BLUE CHEESE DRESSING **\$12**

BUFFALO	GARLIC PARMESAN
BBQ	MANGO HABANERO
SPICY BBQ	HONEY OLD BAY
OLD BAY	KOREAN BBQ
SWEET CHILI	TERIYAKI

🔥🔥 SAVAGE 🔥🔥  
PEANUT BUTTER & HABANERO JELLY

## BACKSIDE DRINK MENU

## SOUPS & SALADS

**CREAM OF CRAB SOUP**  
ADD BAGUETTE (\$2) \$10

**SOUP DU JOUR**  
DAILY SPECIAL SMP

**HARVEST SALAD**  
DRIED CRANBERRIES, BACON, BLUE CHEESE CRUMBLES, APPLE SLICES AND FROSTED WALNUTS OVER A BED OF SPINACH. SERVED WITH HOUSE-MADE MAPLE VINAIGRETTE \$10 | \$14

**CAESAR SALAD**  
ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE-MADE CROUTONS & OUR SIGNATURE CAESAR DRESSING \$8 | \$11

**CAPRESE SALAD**  
MOZZARELLA PEARLS AND HEIRLOOM CHERRY TOMATOES OVER A BED OF SPINACH. TOPPED WITH BASIL OIL AND BALSAMIC GLAZE \$9 | \$12

### SALAD ADD ONS

GRILLED CHICKEN (\$8) GRILLED SHRIMP (\$10)  
CRAB CAKE (\$16) BLACKENED TUNA (\$15)

## BURGERS & SANDWICHES

YOUR CHOICE BETWEEN OLD BAY CHIPS, WAFFLE FRIES (\$2) ROSEMARY PARMESAN WAFFLE FRIES (\$3) OR SWEET POTATO TOTS (\$4)

<b>CHICKEN CAESAR WRAP</b>	GRILLED CHICKEN, ROMAINE LETTUCE AND PARMESAN CHEESE TOSSED WITH OUR SIGNATURE CAESAR DRESSING	\$14
<b>CRABCAKE</b>	FRESH JUMBO LUMP MARYLAND BLUE CRAB CAKE, BROILED AND SERVED ON A BRIOCHE BUN WITH LETTUCE AND TOMATO. HOMEMADE OLD BAY TARTAR SAUCE ON THE SIDE	SMP
<b>TAPHOUSE TACOS</b>	YOUR CHOICE OF BLACKENED CATFISH, TUNA OR SHRIMP, SERVED ON GRILLED FLOUR TORTILLAS WITH CHEDDAR CHEESE, ASIAN SLAW, HOUSEMADE PONZU AND SRIRACHA AIOLI	\$15   \$16   \$17
<b>SHARK BISCUIT</b>	TWO HALF POUND ALL NATURAL HAND PRESSED BEEF PATTIES, TWO SLICES OF CHEDDAR CHEESE, CARAMELIZED ONIONS, 4 STRIPS OF BACON, SRIRACHA AIOLI AND TOPPED WITH A FRIED EGG	\$21
<b>AHI TUNA</b>	FRESH AHI TUNA BLACKENED AND SERVED MEDIUM RARE, TOPPED WITH POWER SLAW, HOUSE-MADE SRIRACHA AIOLI & PONZU SAUCE ON A BRIOCHE BUN.	\$16
<b>BEST EVER BLT</b>	EIGHT SLICES OF THICK CUT CORN COBB BACON WITH LETTUCE, TOMATO & MAYO ON TOASTED MULTIGRAIN WHEAT BREAD. ADD A FRIED EGG FOR \$2	\$12
<b>BLACK BEAN &amp; QUINOA</b>	HOUSE-MADE BLACK BEAN & QUINOA BURGER TOPPED WITH TOMATO, RED ONION & SRIRACHA AIOLI. WRAPPED IN LETTUCE. ADD A BRIOCHE BUN FOR \$1	\$11
<b>CHEESESTEAK</b>	CHOICE OF CHICKEN OR SHAVED RIBEYE, GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE, ONIONS, PEPPERS OR MUSHROOMS. SERVED ON A TOASTED AMOROSO ROLL	\$13
<b>CHICKEN CLUB</b>	TRIPLE DECKER STYLE. FRESH GRILLED CHICKEN, BACON, SWISS, GARLIC AVOCADO SPREAD, SPINACH AND TOMATO ON MULTIGRAIN WHEAT BREAD.	\$16
<b>MELTS</b>		
<b>PULLED PORK</b>	SLOW ROASTED PULLED PORK & BBQ SAUCE. BETWEEN TWO CHEDDAR GRILLED CHEESE SANDWICHES	\$16
<b>MUSHROOM SWISS</b>	4OZ BURGER PATTY MELT, MUSHROOMS & SWISS CHEESE ON BRIOCHE BREAD	\$12
<b>CHICKEN BRUSCHETTA</b>	ROSEMARY PARMESAN CRUSTED BRIOCHE, PROVOLONE AND CHEDDAR CHEESE, GRILLED CHICKEN BREAST, SPINACH HOUSEMADE BRUSCHETTA AND BALSAMIC GLAZE	\$15
<b>FRENCH DIP</b>	SHAVED ROAST BEEF, CARAMELIZED ONIONS AND PROVOLONE ON A BRIOCHE BREAD WITH AU JUS	\$15
<b>BUILD YOUR OWN SANDWICH \$12</b>		
ALL BURGERS COME WITH 1/2LB FRESH, ALL NATURAL HAND PRESSED BEEF PATTIES OR GRILLED CHICKEN BREAST AND SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION AND HOUSE-MADE OLD BAY CHIPS	<b>CHEESE (\$1)</b> CHEDDAR   AMERICAN   PEPPERJACK   SWISS BLEU (\$1.50)   MOZZARELLA PEARLS (\$2)	<b>TAP IT UP</b> BACON (\$2)   FRIED EGG(\$2)   ONIONS (\$1)   PEPPERS (\$1) MUSHROOMS (\$1)   JALAPENOS (\$1) AVOCADO (\$3)   BRUSCHETTA (\$2)
<b>THE FLAT BREADS</b>		
<b>BBQ CHICKEN BACON RANCH</b>	CHEDDAR CHEESE, GRILLED CHICKEN, CRUMBLED BACON, DRIZZLED WITH HOUSE-MADE RANCH AND BBQ SAUCE	\$12
<b>PULLED PORK BAHN MI</b>	KOREAN BBQ PULLED PORK, PEPPERJACK, SRIRACHA VEGGIE SLAW, JALAPENOS, TOPPED WITH A SRIRACHA AIOLI AND KOREAN BBQ DRIZZLE	\$15
<b>BRUSCHETTA</b>	PROVOLONE TOASTED FLAT BREAD, TOPPED WITH HOUSE-MADE BRUSCHETTA, MOZZARELLA PEARLS AND SPINACH. TOPPED WITH BASIL OIL AND A BALSAMIC GLAZE	\$13

# THE DRINK MENU

## COCKTAILS

### BAYSIDE PUNCH

KRAKEN SPICED RUM, BANANA LIQUEUR, ORANGE JUICE, SPLASH OF PINEAPPLE JUICE & GRENADINE

### SUNSET LIMEADE

ABSOLUT LIME, MALIBU LIME, LEMONADE, GRENADINE & CLUB SODA

### MALIBU MORNING AFTER

MALIBU LIME, MALIBU MANGO, PINEAPPLE & OJ

### ABSOLUT ARNOLD

ABSOLUT CITRON, ICED TEA & LEMONADE

### GRAPEFRUIT PALOMA

AVION SILVER, FRESH GRAPEFRUIT JUICE, FRESH LIME JUICE, AGAVE NECTAR AND CLUB SODA

### BLUE HAWAIIAN

MALIBU COCONUT, BLUE CURACAO AND PINEAPPLE JUICE

### MMM MARGARITA

ALTOS REPOSADO, TRIPLE SEC, FRESH LIME JUICE & SOUR MIX

### JAMESON SOUR

JAMESON, SOUR MIX & ORANGE JUICE

### EASY BREEZE

ABSOLUT GRAPEFRUIT, CLUB SODA AND SPLASH OF CRANBERRY

**ORIGINAL MULE** ABSOLUT LIME, GINGER BEER AND LIME JUICE

**RAINY DAY MULE** KRAKEN SPICED RUM, GINGER BEER AND LIME JUICE

**IPA IRISH MULE** JAMESON IPA, GINGER BEER AND LIME JUICE

**WATERMELON** THREE OLIVES WATERMELON, GINGER BEER AND LIME JUICE

**APPLE & PEAR** THREE OLIVES APPLE & PEAR, GINGER BEER AND LIME JUICE

# EAT DRINK CHAT

## CRUSHES

*\*UPGRADE TO ZERO ADDED SUGAR ABSOLUT UPON REQUEST*

### OCEAN CITY ORANGE

THREE OLIVES ORANGE VODKA, TRIPLE SEC, FRESH SQUEEZED ORANGE JUICE AND SPLASH OF SIERRA MIST

### GRAPEFRUIT

THREE OLIVES GRAPEFRUIT VODKA, TRIPLE SEC, FRESH SQUEEZED GRAPEFRUIT JUICE AND SPLASH OF SIERRA MIST

### CREAMSICLE

THREE OLIVES VANILLA VODKA, TRIPLE SEC, FRESH SQUEEZED ORANGE JUICE AND SPLASH OF SIERRA MIST

## CANNED BEER

MILLER LITE

COORS LIGHT

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

NATURAL LIGHT

NATIONAL BOHEMIAN

O'DOULS

BUD LIGHT LIME

TWISTED TEA

RAR NANTICOKE NECTAR

RAR GROOVE CITY

## BOTTLE BEER

CORONA

CORONA LIGHT

HEINEKEN

MILLER HIGH LIFE PONY

ROLLING ROCK

## GET SOCIAL

@TAPHOUSETAVERNOCMD



SCAN ME TO VIEW OUR DRAFT LIST

## HAPPY HOUR

MONDAY THROUGH FRIDAY 4PM TO 6PM & 11PM TO 1AM

\$1 OFF CRAFTS

\$2 NATURAL LIGHTS

\$2 NATTY BOHS

\$3.50 DOMESTIC DRAFT & CANS

\$4 RAIL DRINKS

\$5 BOMBS

\$5 WINE

\$6 CRUSHES

\$6 DEEP EDDYS

\$6 TAPHOUSE PRETZELS

\$7 CHICKEN QUESADILLA

\$7 LOADED FRIES

\$7 MUSSELS

\$8 HALF POUND STEAMED SHRIMP

\$9 WINGS