

Ocean House

WATERFRONT

Seafood Restaurant

APPETIZERS

THE NEXT LEVEL WINGS

Crispy fried jumbo wings tossed in your choice of traditional buffalo or Parmesan garlic sauce, served w/ buttermilk ranch \$12

STUFFED SHROOMS

Oven roasted mushroom caps stuffed with our crab cake mix & Asiago cheese and broiled. Finished with a lemon butter sauce \$13

FERRIS' FAVORITE - CHICKEN TENDERS

Crispy fried and served with Ranch, BBQ & Buffalo dipping sauces \$10

CAJUN CRAB BALLS

lump crab, andouille sausage, our Cajun seasoning blend, parmesan cheese and just enough dressing & cracker crumbs to hold them together, flash fried & served with remoulade sauce \$14

CRAB & ARTICHOKE DIP

Warm and creamy and chock full of crab, roasted garlic, California artichoke hearts & Asiago cheese Served w/ fried pita. A Must Have... \$13 ...additional pita \$2

BOARDWALK CALAMARI

Crispy fried, lightly breaded calamari rings served with marinara \$12

OYSTERS OCEAN HOUSE

Crispy fried Eastern Shore oysters served atop an old bay cream sauce with bacon, potatoes, onions and celery \$15

BUFFALO SHRIMP

All natural white shrimp; lightly breaded & flash fried then finished with our own spicy sauce and a bleu cheese ranch. \$13

STEAMER RAW

Steamer & Raw Items Served w/ lemon, drawn butter, cocktail sauce & crackers.

JUMBO PEEL & EAT SHRIMP

\$12 half pound / \$22 pound

*LOCAL STEAMED OYSTERS

\$9/ half doz \$17/ doz

*OYSTERS ON THE HALF SHELL

\$9/ half doz \$17/ doz

*Add steamed potatoes, celery & carrots for \$4

STEAMER PLATTER

2 lbs of jumbo shrimp, 2 dozen oysters,

potatoes, celery & carrots \$68

Serves 2 or more people...

** No Substitutions

SOUP N SALADS

CRAB SOUP

Local tradition with our own style. Simple, creamy and full of crab. Served with captain's wafers \$8

THE OCEAN HOUSE SALAD

Romaine hearts, tomatoes, cucumbers, onions, croutons and shredded cheese \$9

ALL HAIL CAESAR

Romaine hearts, Parmesan cheese, herbed croutons and our classic Caesar dressing \$10

TOP YOUR SALAD

* Add grilled chicken \$4

* Add chilled grilled shrimp \$8

* Add fried calamari \$6

* Add fried oysters \$9

HAND HELDS

Served potato salad or cucumber tomato salad. Sub fries \$1 extra. Add bacon for \$2

* THE "HOUSE" BURGER

A beautiful 1/3 pound certified Angus steak burger with lettuce, tomato, pickles & your choice of American or Jack cheese on a brioche bun. \$11

THE YARD BIRD

Grilled chicken breast topped with bacon, jack cheese and a sweet & spicy aioli. Served on a brioche bun with lettuce, tomato & pickles. \$12

OFF THE HOOK BLT WRAP

Stuffed full of bacon, lettuce, tomato and pickles. Finished with our house dressing \$11

BOARDWALK FISH SANDWICH

A huge lightly breaded and fried fish filet served on a brioche bun with lettuce, tomato, pickles and malt vinegar tartar sauce \$15

THE CHES BAY

Lump crab meat with just enough cracker crumbs and dressing to hold it together, perfectly fried and served on a brioche bun with lettuce, tomato, and malt vinegar tartar sauce \$16

THE NEXT LEVEL SHRIMP TACOS (2)

Crispy fried jumbo all natural white shrimp, shredded cabbage, pineapple salsa & a cilantro lime crema! \$15

PASTA AND LAND FARE

Add a small salad for three bucks!

*STEAK 19

8 oz. certified angus beef filet cut sirloin, topped w/ a roasted garlic, tomato & bacon butter.

Served w/ mashed potatoes & chefs veggies \$23

*SURF & TURF

8 oz. certified angus beef filet cut sirloin, topped w/ garlic sautéed jumbo shrimp. Served w/ mashed potatoes & chefs veggies \$29

BRONZED CHICKEN

Boneless chicken breast w/ a sweet & spicy Cajun rub. Seared in a cast iron skillet & finished with a pineapple salsa. Served w/ mashed potatoes & chefs vegetable \$16

PASTA ALFREDO

Cork screw pasta with a Parmesan cream sauce and Asiago cheese \$15 Add grilled chicken \$4 - shrimp \$8 - fried oysters \$9

CAJUN PASTA

Cork screw pasta with a spicy Cajun cream sauce, Andouille sausage & bronzed chicken \$18

SEAFOOD PASTA

All natural jumbo shrimp sauteed in our homemade marinara and cavatappi pasta, topped with lump crab meat and parmesan cheese. \$22

**Top it w/ Fried Calamari \$4

SEAFOOD SPECIALTIES

Served w/ roasted red potatoes & southern style slaw. Sub chefs veg for \$1.50
Add a small salad for \$3.

~ FROM THE FRYER ~

FRIED SHRIMP

Lightly breaded and flash fried, served with our own cocktail, and a malt vinegar tartar sauce \$18

FRIED CATCH OF THE DAY

Lightly breaded and fried to perfection! Served with traditional cocktail, and malt vinegar tartar sauce. \$26

FRIED CRAB CAKES

Two lump crab cakes with just enough cracker crumbs and dressing to hold it together, served with traditional cocktail and malt vinegar tartar sauce \$28

CRISPY FRIED OYSTERS

Local Eastern Shore oysters lightly breaded & flash fried. Served w/ Cajun remoulade, cocktail & malt vinegar tartar sauce \$21

THE WORKS

Lightly breaded & flash fried shrimp, filet of fish & a lump crab cake served w/ traditional cocktail & malt vinegar tartar sauces \$29

~ NOT FRIED ~

SAUTEED SHRIMP

Sautéed w/, lemon, white wine, garlic, capers, sun dried tomatoes & butter \$18

BROILED CATCH OF THE DAY

Seasoned with just a touch of Old Bay, then & broiled to perfection & served with traditional cocktail sauce and drawn butter \$26

PAN SEARED CRAB CAKES

Pan seared golden brown and served with traditional cocktail sauce and drawn butter \$28

SEAFOOD PLATTER

Shrimp, filet of fish & a lump crab cake broiled to perfection and served w/ traditional cocktail sauce and drawn butter \$29

CHEFS VEGETABLE \$5 | ROASTED RED POTATOES \$4
MASHED POTATOES \$4 | FRIES \$4 | SMALL SALAD \$4
POTATO SALAD \$4 | CUCUMBER TOMATO SALAD \$4

SIDES

For Kids 10 and Under

LIL PIRATES

Served w/ your choice of French fries, fruit cup or house veg.

WALK THE PLANK!

Crispy fried chicken fingers. AARRRRRRR!!! \$8

THE "LANDLUBBER"

Grilled chicken breast \$7

THE CROWS NEST

Lightly breaded & fried fish \$11

SWASH BUCKLING SHRIMP

Lightly breaded & flash fried matey \$9

PIECES OF EIGHT PASTA

Corkscrew pasta with butter sauce, Alfredo or marinara sauce. \$7

BEVERAGES

SOFT DRINKS \$3

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Root Beer

BOTTLED WATER \$3

COFFEE/TEA \$3 | RED BULL \$3

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There will be a 20% gratuity on all parties of five or more persons, separate checks are a pain in the you know what. What's a few bucks between friends? But if you must we will do it for you, just no more than four per table and please let us know in advance or we wont be able to accommodate you!

* The consumption of raw and undercooked animal foods may increase your risk of food-borne illness. The following animal foods can be ordered raw or undercooked; House Burger, The Albatros, Ocean House Steak, Surf & Turf, Oysters On the Half Shell.

