

# **STARTERS**

## **Steamed Shrimp**

A half pound of hot steamed shrimp, sprinkled with Old Bay and served with cocktail sauce. 8.50

## **Smoked Fish Dip**

Locally caught, slow smoked and made with a traditional Key West recipe with hints of celery and lime. Served chilled with crackers. 8.95

## **Fried Mozzarella**

Served with a side of marinara. 6.95  
Half order 4.00

## **Rib Teaser**

A taste of our famous ribs smothered in our amazing secret sauce. 7.75

## **Cheese steak Minis**

Fried cheese steak and onions. Served with marinara. 8.50

## **OVG Crab Dip**

A Chesapeake favorite with a hint of horseradish. 9.25

## **Ribs and Wings**

6 baby back ribs with our blackened OVG wings. 12.00

## **OVG Wings (8)**

Jumbo wings tossed in cajun seasoning... blackened first, then broiled to perfection. Served with chunky bleu cheese on the side. 8.50

## **Soup of the Day**

5.50

# **GARDEN FRESH SALADS**

*Salads may be topped with your choice of steak (\$7), blackened fish (\$6) or grilled chicken (\$5). Dressings include: ranch, balsamic vinaigrette, Italian vinaigrette, thousand island, Caesar, pineapple mango vinaigrette, bleu cheese.*

## **OVG Salad**

Fresh greens with avocado, bleu cheese, tomato and cucumber. 11.50

## **Caesar Salad**

Freshly chopped romaine lettuce, croutons and grated parmesan cheese. 8.50

# **CHEF'S SELECTIONS**

*Entrées with a \* are served with a choice of two sides.*

## **Ocean View Steak \***

Certified Angus Beef 12 oz. New York Strip, gently seasoned and flame grilled to perfection! 21.95

## **Beef and Reef \***

Premium grade New York Strip paired with one of our delicious Maryland style crab cakes, with tartar on the side. 25.95

## **Blackened Chicken Pasta**

Blackened chicken with mixed peppers tossed with our own spicy chipotle cream sauce. 14.75

## **Mediterranean Pasta**

Kalamata olives and artichoke hearts tossed with sun-dried tomato pesto and imported pecorino Romano cheese. Add Chicken \$2. Add Shrimp or Crab \$4. 13.50

# **BEACHIN' BURGERS & MORE!**

*All burgers are 1/2 lb Certified Angus Beef unless otherwise noted. All burgers are cooked to a temperature of 145 degrees. All items are served with french fries.*

## **Triple Cheeseburger**

A half pound burger with cheddar, swiss and american cheese. 10.50

## **Kahuna Burger**

A juicy half pound premium grade beef burger, with or without cheese. 9.50

## **Bleu Cheese Burger**

Topped with crumbled bleu cheese, vine ripened tomato and lettuce. 11.50

## **Drunken Fish Fingers**

We take the freshest fish available and slice it, then batter it in our pale ale. Served with house made orange sweet chili sauce for dipping and fries. 12.50

## **Grilled Fresh Catch Sandwich**

A half pound of fresh catch, seasoned and grilled perfectly. Finished with aioli on ciabatta bread. A real treat from the Atlantic! 13.50

## **Crab Cake Sandwich**

Tasty back fin crab prepared Maryland style, fried golden brown, with tartar on the side. 12.50

## **Chicken Fingers**

Served with honey mustard, barbeque or ranch dipping sauce. 9.50

## **Smoked Brisket Sandwich**

Our slow smoked brisket piled high. 11.50

## **Surf & Turf Burger**

A quarter pound Certified Angus Beef Burger topped with our homemade crab cake and aioli. 14.50

## **BBQ and Bacon Burger**

A half pound Certified Angus Beef burger, grilled with our secret recipe smokey BBQ sauce, then topped with cheddar cheese and bacon. 11.50

## **California Dreaming**

Grilled chicken breast topped with avocado, monterey jack & cheddar cheeses and finished with chipotle ranch on ciabatta. 9.95

## **Soul Surfer**

Grilled chicken breast on ciabatta bread with your choice of cheese. 9.50

## **Pork BBQ**

Large chunks of hand pulled hickory smoked pork. Finished with a Carolina vinegar based sauce or traditional Texas style barbeque sauce. Served with slaw on the side. 9.50

# **AWARD WINNING BBQ**

*Entrée is served with corn bread and 2 sides.*

## **BBQ Beach Bones**

THE BEST RIBS UNDER THE SUN! Massaged with our secret dry rub, slow cooked and kissed by an open flame. Basted with our special smoky BBQ sauce. 16.50

## **Baby Back Rib Combo**

Slow cooked baby back ribs (4) and a choice of: Carolina pork barbeque, western beef brisket, OVG wings or a Maryland crab cake. 18.50

## **Pulled Pork Plate**

Tender chunks of pork, smoked for 14 hours and prepared with your choice of Carolina vinegar based BBQ sauce, or our traditional Texas red BBQ sauce. 13.95

## **Smoked Beef Brisket**

This hardwood smoked beef brisket spends 16 hours in an authentic smokehouse pit. Tender and flavorful, it starts with trimmed brisket that is rubbed with a mixture of special seasoning before smoking. 14.75

# **LOCAL SEAFOOD**

*All of our seafood is purchased fresh and locally when possible, availability may be limited at times.  
Entrées served with 2 sides.*

## **Maryland Crab Cakes**

Traditional Maryland style back fin crab cakes, broiled and served with tartar on the side. 18.50

## **Chef's Catch**

We take the freshest fish available and turn our chef loose! Ask your server for details. MKT

# **SIDES**

## **BBQ Beans**

Our secret southern recipe. 2.75

## **Homestyle Slaw**

A zesty treat from our own recipe.  
1.75

## **Vegetable of the day**

3.50

## **Side Salad**

4.50

## **Corn Bread**

1.45

## **Fries**

3.50

# **LITTLE MATES**

*Little Mates items are for children 12 and under. There is an additional \$5.95 charge for adults ordering off this menu.*

## **Cheeseburger**

With fries. 5.95

## **Grilled Cheese**

With fries and apple sauce. 5.95

## **Grilled Steak**

With fries and apple sauce. 8.95

## **BBQ Ribs**

1/4 rack with fries and applesauce. 7.50

## **Chicken Tenders**

With fries & apple sauce. 6.75

## **Grilled Chicken Breast**

With choice of potato or vegetable. 6.95

15% Gratuity added to parties of 6 or larger.  
NO SEPERATE CHECKS!!!