



MUNCHIES

Crab Dip  
Delicious blend of lump crab, melted cheese, and local seasonings with a toasted Old Bay baguette  
18

Shrimp  
Steamed in Natty Boh, onion, lemon and Old Bay broth  
½ 13  
1lb 22

Calamari  
Lightly dusted tentacles and rings, topped with banana peppers and served with marinara sauce  
15

Tuna Poké  
Ahi grade tuna, seaweed salad, avocado, special blend of Ocean 13 sauces, coconut flakes and sesame seeds  
15

Smoked Salmon Caprese  
Fried green tomato, fresh mozzarella, fresh basil and balsamic glaze, topped with smoked salmon  
15

Shorebilly Fries  
French fries topped with crab, bacon, jalapeños, cheddar cheese, Old Bay, drizzled with ranch and then baked in the oven  
15

Fried Pickles  
Hand battered homemade pickle chips served with Ocean 13 sauce - gluten free!  
8

Tortilla Chips and Fresh Pico  
5

WINGS

6 or 12 // Market Price  
Flavors: Mild, Hot, Old Bay, Honey, Jerk, BBQ, Nashville Spicy Pickle, Blackened Caesar, Bacon Jam (+2)  
Served with ranch or bleu cheese

FLATBREADS

Available on Gluten Free flatbread

Pesto Caprese  
Tomato, mozzarella, pesto and balsamic glaze  
10

BBQ Chicken  
Chicken, bacon and red onion, topped with BBQ ranch dressing  
12

Oceanside  
Lump crab, blackened shrimp, cheddar cheese, and garlic butter, topped with seafood aioli and fresh cilantro  
18

SOUPS AND SALADS

Dressings: ranch, honey mustard, bleu cheese, Italian, balsamic oil and vinegar, homemade strawberry vinaigrette

Caesar Salad  
Fresh cut romaine lettuce, asiago cheese and croutons, with our homemade Caesar  
11

House Salad  
Field greens, tomatoes, cucumbers, red onions, shredded cheese, and croutons, with your choice of dressing  
9

Seasonal Salad  
Field greens, candied pecans, bacon, onions, bleu cheese crumbles and balsamic glaze  
15

The Ursula  
Charred romaine, blackened Octopus, homemade Caesar, asiago cheese and fresh croutons  
21

Salad Add-Ons:

Chicken 5  
Shrimp 7  
Crab Cake Market  
Salmon 8  
NY Strip 10

HANDHELDS

Served with fries (substitute side salad +2)  
Available on a gluten free wrap or roll +2

Turkey Wrap  
Shaved turkey, field greens, tomato, avocado and bacon, with roasted garlic aioli  
15

Prime Rib Caesar Wrap  
Shaved prime rib, homemade Caesar dressing, romaine lettuce and asiago cheese  
14

Blackened Chicken Sandwich  
Grilled blackened chicken, bacon, provolone, lettuce, tomato and chipotle aioli  
13

BBQ Salmon BLT  
Smoked salmon, bacon, lettuce, tomato and BBQ sauce on whole wheat  
15

Crab Cake Sandwich  
Lettuce and tomato, with a side of homemade tartar sauce  
Market Price

Pulled Pork Sandwich  
House made pulled pork in our Carolina BBQ, topped with pickled onions  
12

New Yorker Steak and Cheese Sandwich  
CAB NY Strip flame-grilled and smothered in our homemade Ocean 13 BBQ steak sauce, topped with bourbon brown sugar, caramelized onions, horseradish and beer cheese on garlic Texas toast. \*\*This is not a cheesesteak, this is a STEAK and CHEESE!\*\*  
20

HAND PATTED BURGERS

Served with lettuce and tomato on a brioche bun

Babe Burger  
Pulled pork, bacon, cheddar and BBQ Ranch  
17

Beyond Burger  
Vegetarian patty topped with avocado and onion  
16

Hawaiian Burger  
Grilled pineapple, grilled spam, pepper jack cheese and Hawaiian BBQ sauce  
16

Boring Burger  
12

Bacon Jalapeño Burger  
Bacon, jalapeños and cheddar cheese  
15

Mushroom Swiss Burger  
Portobello mushroom, swiss and roasted garlic aioli  
15

Black and Bleu Burger  
Blackened seasoning, bleu cheese crumbles and roasted garlic aioli  
16

OCEAN 13 FAVORITES

Loaded Crabby Mac  
Our gourmet Mac and Cheese loaded with crab  
17

Fish and Chips  
Guinness battered cod served with fries and homemade tartar sauce  
13

Chori-pollo Quesadilla  
Chicken, homemade chorizo and cheddar cheese topped with avocado, served with pico and sour cream on the side  
14

Chicken Tenders  
Served with fries and honey mustard  
11  
(Toss in any wing sauce +1)

TACOS

3 flour tortillas with citrus spring mix and your choice of protein, served with pickled onions, fresh pico and tortilla chips (gluten free corn tortillas available)  
Add avocado for +2

Pork BBQ  
Pulled pork with BBQ Ranch  
12

Blackened Shrimp  
Topped with Ocean 13 sauce  
13

Veggie  
Mexican street corn, portobello mushroom, and chipotle drizzle  
12

Octo Taco  
BBQ charred Octopus, seaweed salad and charred pineapple pico  
21

+ PRICES DO NOT INCLUDE TAX  
+ Due to current market conditions prices may increase  
+ Menu prices may not reflect these changes!  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
We are NOT a Gluten-Free Certified Facility - we are Gluten Conscious but we cannot guarantee cross-contamination will not occur!

# Ocean 13

## Dinner 5pm



### DINNER MUNCHIES

Crab Guacamole  
Made Fresh to Order  
Avocado and crab with tomato, onions and jalapeños, served cold with tortilla chips  
21

Seared Scallops  
Topped with bacon jam  
22

Fried Calamari  
Lightly battered tentacles and rings, topped with banana peppers and served with marinara sauce  
15

Raw Oysters  
1/2 dozen served with homemade cocktail sauce  
14

Stuffed Mushrooms  
Homemade chorizo, cream cheese and cheddar cheese, drizzled with balsamic and sriracha  
16

Maryland Drunken Mussels  
1 pound of mussels in Natty Boh Old Bay lemon garlic sauce with chorizo  
14

Baked Local Oysters - 1/2 dozen  
Bacon Jam with provolone,  
Spinach Artichoke with asiago or  
Chorizo Pepper Jack  
18

### STEAMER POTS

The OC  
Snow crab legs, shrimp, mussels, clams, chorizo, potatoes, corn, and onions in Old Bay seasoning  
50

The Soprano  
Snow crab legs, shrimp, mussels, clams, chorizo, potatoes, corn, and onions in a spicy diablo sauce  
50

The Bayou  
Snow crab legs, shrimp, mussels, clams, chorizo, potatoes, corn, and onions in creole seasoning  
50

### ENTREES

No substitutions on sides

Crab Cakes  
Homemade twin jumbo lump crab cakes served with Mexican street corn blend and scalloped potatoes  
Market Price

BBQ Salmon  
House BBQ sauce with bacon jam, served with asparagus and potatoes  
24

Seared Tuna  
Seaweed salad, pickled onions, chili lime soy sauce and wasabi aioli, served with roasted red potatoes and asparagus  
24

Seafood Mac and Cheese  
Chef's choice of seafood over pasta shells, tossed in a Wisconsin white cheddar cream sauce served with a side of corn  
32

Crab Cake Stuffed Shrimp  
Large shrimp stuffed with homemade crab cake and covered with crab imperial sauce, served with zucchini/squash and mashed potatoes  
32

Fresh Catch of the Day  
Served with two sides  
Market Price

Grilled BBQ Octopus  
Redskin potatoes with Mexican street corn and rainbow carrots  
35

Seared Scallops  
Served over salmon mashed potatoes with asparagus  
38

### LAND

Nana's Short Ribs  
With horseradish mashed potatoes, carrots, and mushroom demi glace  
27

14oz Ribeye  
Char-grilled to perfection, served with red potatoes and zucchini/squash  
38

Filet Mignon  
Char-grilled to perfection, served with scalloped potatoes and asparagus  
39

Chicken Chesapeake  
Chicken breast with crab imperial, hickory ham, mashed potatoes and zucchini/squash  
26

Eastern Shore Fried Pork Chops  
Smothered in country gravy, served with mashed potatoes and corn on the cob  
22

Tomahawk Steak  
House cut, bone-in ribeye, flame grilled to perfection and smothered in our homemade BBQ steak sauce. It's big enough for 2, but we won't judge you if you don't want to share! Choice of 2 sides  
100



À LA CARTE SIDES  
Vegetable of the Day Market  
French Fries 4  
Homemade Scalloped Potatoes 6  
Seasoned Zucchini/Squash 6  
Mashed Potatoes 5  
Salmon Mashed Potatoes 8  
Corn on the Cob 4  
Asparagus 6  
Honey Roasted Tri-color Carrots 8

\$3 Fountain Sodas  
\$3 Unsweetened Iced Tea

KID'S MENU  
  
Chicken Tenders  
Served with french fries 8  
  
Fried Shrimp  
Served with french fries 8  
  
Mac and Cheese 8  
  
Cheesy Flatbread  
Served with marinara sauce 8  
  
Steak CAB  
Served with french fries 17

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