

hooked

fresh / honest / local
ocean city, md

snackbar

- roasted corn n' jalapeño crab bisque ~ 8
- Burley Oak's rude boy ribs ~ pickled slaw ~ 12
- bangin' old bay barnyard wings ~ pickled things •
buttermilk bleu cheese ~ 12
- crispy buttermilk-battered calamari ~ spicy mayo •
lemon ~ 10
- baked local oysters ~ fontina white cheddar • bacon •
scallion ~ 12
- boom boom shrimp ~ crispy rock shrimp • spicy mayo ~ 10
- hot n' creamy crab dip ~ crusty baguette ~ 11
- crispy mahi tacos ~ cabbage • pickled onion • pico de gallo
• spicy mayo ~ 12
- pan roasted clams ~ andouille • lemon • roasted garlic
broth & bread for dippin' ~ 14
- pan roasted mussels ~ tasso • roasted shallots • whole
grain mustard cream & bread for dippin' ~ 12
- roasted garlic n' white bean hummus ~ lemon
vinaigrette • warm naan & crispy flatbread for dippin' ~ 10
- harvest moon salad ~ baby kale • poached pears • spiced
nuts • goat cheese • cranberry vinaigrette ~ 9
- rustic caesar salad ~ boquerone • roasted garlic croutons •
aged parmesan • house-made caesar dressing ~ 8

mains

- pan roasted shrimp n' grits ~ jumbo shrimp • andouille sausage • pepper pork broth • stone
ground grits ~ 24
- Bozman's original crabcake ~ old bay fries • creamy coleslaw • remoulade • lemon ~ 24
- fish n' chips ~ RAR beer battered cod • lemon-laced crispy cauliflower • coleslaw • pickles •
lemon ~ 20
- spice encrusted ahi tuna ~ black beluga lentil salad • ponzu spiked carrot n' red cabbage
slaw ~ 25
- dry aged Roseda Farms burger ~ smoked bacon n' onion jam • aged cheddar • lettuce •
tomato • kaiser roll ~ 16
- pan roasted french cut chicken breast ~ roasted vegetables • potato hash • buttermilk black
pepper gravy ~ 23
- braised beef short ribs ~ rustic vegetable fricassee • malt vinegar beef jus ~ 22
- Hartly Ranch NY strip ~ crispy roasted garlic n' rosemary potatoes • wilted greens •
chimichurri butter ~ 34

things to share

- "world star" sprouts ~ 9
lemon-laced crispy
cauliflower ~ 8
- rustic vegetable fricassee ~ 9
stone ground grits ~ 6
crispy roasted garlic n'
rosemary potatoes ~ 7
hand cut fries ~ 6
classic coleslaw ~ 4
ponzu spiked carrot n' red
cabbage slaw ~ 5
black beluga lentil salad ~ 6
wilted winter greens ~ 5
spiced roasted beets n' baby
carrots ~ 8

White Wine

| | Glass | Bottle |
|--|-------|-----------|
| El Libre, Argentina ~ Torrontes | | 25 |
| The Ned, New Zealand ~ Pinot Gris | 9 | |
| Santi "Sortesele", Veneto, Italy ~ Pinot Grigio | | 30 |
| Rutherford, St. Helena, CA ~ Sauvignon Blanc | 9 | |
| Fenlands, New Zealand ~ Sauvignon Blanc | | 32 |
| Kim Crawford, New Zealand ~ Sauvignon Blanc | 10 | 39 |
| Firesteed, Rickerall, OR ~ Riesling | 7 | 35 |
| Stone Cap, Columbia Valley, WA ~ Chardonnay | 7 | |
| William Hill, Central Coast, CA ~ Chardonnay | 8 | |
| Trefethen "Double T", CA ~ Chardonnay | 12 | |
| Scott Family, Monterey, CA ~ Chardonnay | | 37 |
| Cakebread, Napa Valley, CA ~ Chardonnay | | 59 |
| Newton "Unfiltered", Napa Valley, CA ~ Chardonnay | | 80 |

Red Wine

| | Glass | Bottle |
|---|-------|------------|
| Rockbrook, CA ~ Pinot Noir | 7 | |
| Cline "Cool Climate", CA ~ Pinot Noir | 11 | |
| Block Nine "Caidon's Vineyards", CA ~ Pinot Noir | | 27 |
| Planet Oregon, Willamette Valley ~ Pinot Noir | | 40 |
| Gary Farrell, Russian River, CA ~ Pinot Noir | | 59 |
| Layer Cake, Puglia, Italy ~ Primitivo | 9 | |
| Grayson, CA ~ Merlot | 8 | |
| Rhiannon, St. Helena, CA ~ Red Blend | 9 | |
| Oxford Landing, Australia ~ Cabernet Sauvignon | 9 | |
| El Libre, Mendoza, Argentina ~ Malbec | 7 | |
| Cline Cellars, CA ~ Zinfandel | | 30 |
| House of Independent Producers, CA ~ Merlot | | 32 |
| Shafer, Napa Valley, CA ~ Merlot | | 77 |
| Landers-Jenkins "Spirit Ranch", CA ~ Cab Sauvignon | | 29 |
| Alexander Valley, Sonoma, CA ~ Cab Sauvignon | 12 | 44 |
| Frank & Family, Napa ~ Cab Sauvignon | | 135 |

Bubbles

| | Glass | Bottle |
|--|-------|-----------|
| Domaine Chandon Brut, CA ~ Sparkling | | 42 |
| Villa Jolanda, Italy ~ Prosecco ~ Sparkling | 9 | |
| Veauve Clicquot Brut, France ~ Champagne | | 80 |

Best available vintage will be presented

Signature Cocktails

Orange Crush

Orange Vodka
Triple Sec
Fresh Squeezed Orange Juice
Blood Orange San Pellegrino

Grapefruit Crush

Grapefruit Vodka
Triple Sec
Fresh Squeezed Grapefruit Juice
Pompelmo San Pellegrino

Figtini

Fresh Fig-infused Vodka
w/Cardamom & Vanilla Bean
Cinnamon-Fig Jam

New York Sour

Bulleit Rye Whiskey
Fresh Squeezed Lemon Juice
Simple Syrup
Pinot Noir Floater

Sangria

Red Wine
Fresh Apples
Apple Brandy
Cinnamon

Apple Press

Wigle's Walkabout Apple Whiskey
House-made Brandy-spiked
Apple Cider Jam
Bar Keep Apple Bitters

Fresh Fruit Margarita

Ask about our current selection

Sazerac

Bulleit Rye Whiskey
Mata Hari Absinthe
Bitter Truth Old Time Aromatic
Bitters
Simple Syrup
Lemon Twist

Black Walnut

Don Ciccio & Figli Walnut
Liqueur
Vanilla Vodka
Kahlua
Iced Coffee