

OYSTER BAY

Steak & Seafood

BAR MENU

SHAREABLES

BBQ Pulled Pork Nachos

*BBQ, fontina,
pico de gallo, crema*

\$15.25

Scallop Bites

*Crispy panko fried scallops
with pepperoncini remoulade*

\$17.50

Smoked Fish Dip & Chips

*Smoked whitefish served with
homemade seasoned chips*

\$13.00

Whipped Ricotta

*Seasoned with honey and spice,
topped with olives and pepperoncini
served with grilled naan*

\$14.50

House Made Coconut Shrimp

*4 jumbo Oishi shrimp butterflied and
coated with coconut panko served with
sweet & spicy chili sauce*

\$16.50

Blooming Brussels

*Crispy Brussels sprouts in garlic hot
honey & toasted sesame glaze served
with green goddess dressing*

\$12.75

SALADS

Tavern Caesar

*Romaine lettuce, radicchio, celery,
radish, parmesan crouton, family
recipe Caesar dressing*

\$12.50

Cape Cobb

*Tomato, cucumber, red onion,
hard boiled egg & bacon over
romaine, dressed with green
goddess dressing*

\$14.50

Shrimp Chop

*Romaine, radicchio, pico de gallo,
roasted corn, black beans, topped
with bang bang shrimp & lime
vinaigrette*

\$18.50

Add filet tips \$10.00 • Add grilled chicken \$8.00 • Add grilled shrimp \$10.00

SANDWICHES

sandwiches served with homemade potato salad or house chips | substitute boardwalk fries for \$3

Fried Tomato Caprese

Fried tomato, fresh mozzarella, basil aioli, arugula, aged balsamic on toasted baguette

\$14.50

McBay Burger

*Double smash beef patties, aged cheddar, dill tartar, shaved lettuce, red
onion, OBCM steak sauce*

\$16.50

Ahi Tuna

Seared yellowfin tuna, sweet soy glaze, tomato and wasabi slaw

\$19.50

Fried Grouper Reuben

Braised house sauerkraut, fontina, lower island tartar

\$17.50

Pork Carnitas Street Tacos

Grilled pork rojo, black bean and corn salsa, pickled red onion, crema

\$14.25

Black & Bleu Chicken

Blackened chicken, bleu cheese sauce, garlic hot honey, shredded cabbage

\$16.50

Lafayette Street Crab Cake

*Fresh take on our classic OB style crab cake! Served with leaf lettuce, tomato
and tartar sauce on toasted brioche*

\$22.00

COCKTAILS

Dirty State \$15.00
Stateside Vodka, Olive Juice, Blue
Cheese Olives

Cucumber Smash \$12.50
Tito's Vodka, Cucumber Puree, Simple
Syrup, Splash of Cranberry and Soda

Blueberry Lemonade \$12.50
Van Gogh Acai Blueberry Vodka,
Lemonade

Strawberry Margarita \$13.50
Corazon Silver Tequila, Housemade
Strawberry Puree, Triple, Fresh Lime

Cape May Crush \$13.50
Steel Blu Orange Vodka, Fresh OJ,
Triple, Lemon Soda

Brambling Man \$13.50
Beefeater Gin, House made Blackberry
Mint Puree, Club Soda

Black Cherry Old Fashioned \$14.00
Benchmark Bourbon, Muddled Black
Cherries, Orange, Bitters, Club Soda

Black Manhattan \$16.00
High West Double Rye, Averno Amaro,
Bitters, Cherry

SPRITZERS

Aperol Spritz \$13.50
Prosecco, Aperol, Club

St. Germain Spritz \$13.50
Prosecco, St. Germain, Cucumber, Club

Lillet Spritz \$13.50
Prosecco, Lillet Blanc, Club

Peach Bellini \$13.50
Prosecco, Peach Puree

WINES BY THE GLASS

WHITE

Rose, Bieler Pere & Fils, \$11.50
Cote de Provence

Pinot Grigio, Zenato, Italy \$9.75

Pinot Grigio, San Angelo, \$12.25
Italy

Sauvignon Blanc, Oyster Bay, \$10.25
New Zealand

Sauvignon Blanc, Ferrari-Carano, \$12.25
Sonoma

Chardonnay, Shannon Ridge, \$10.25
California

Chardonnay, Route Stock, \$13.75
Sonoma

Moscato, Terra D'Oro, \$9.75
California

Riesling, Pacific Rim, \$10.50
Washington State

Prosecco (on tap), Zardetto, \$10.50
Italy

RED

Pinot Noir, DeLoach, \$9.75
Russian River

Pinot Noir, Juggernaut, \$13.75
Russian River

Merlot, Murphy Goode, \$10.25
California

Cabernet Sauvignon, The Bolt, \$11.25
Washington State

Cabernet Sauvignon, Daou, \$14.75
California

Malbec, Piattelli Reserve, \$11.25
Argentina

Toscana, Rubio, \$12.75
Italy