

STARTERS

CRAB DIP

Smooth and creamy dip loaded with fresh crab and dusted with Old Bay, sliced baguette and celery 12.5

ANGELS ON HORSEBACK

Crispy oysters served with Apple-wood smoked bacon and Chipotle Horseradish sauce 12

CRAB CAKE EGG ROLLS

Crispy house-made eggrolls stuffed with crab meat and served with sweet Thai chili aioli 12

AHI TUNA

Seared and chilled sesame encrusted tuna, sliced thin served on a bed of pickled vegetables with Yuzu sauce 11.5

BADA BING SHRIMP

Crispy shrimp tossed in a sweet and spicy sauce 12

FRIED GREEN TOMATOES

Jumbo lump crab and remoulade sauce 12

CRISPY CLAM STRIPS

Whole belly clam strips, breaded and fried to perfection. Cocktail and lemon 10

CHICKEN TENDERS

Crispy chicken tenders served with tangy honey mustard 9.5

ROPEWALK HICKORY SMOKED WINGS

Wing Wars Champion recipe- Full pound of hickory smoked wings seasoned with our house rub and tossed with your choice of sauce:

Mild, Victory, Rush, BBQ, Old Bay, Jerk Spice

Served with bleu cheese dressing and celery 10

MOZZARELLA STICKS

Crispy mozzarella cheese and Italian seasoning, marinara sauce 8.5

SALAD

Add Grilled Chicken 5, Jerk Chicken 5

Shrimp Salad 10, Crab Cake 12

Salmon 10, Fried Oysters 9

HOUSE SALAD

Cucumbers, carrots, red onion and tomatoes served over field greens with choice of dressing - Small 5 Large 9

CAESAR SALAD

Crisp romaine, house croutons with fresh grated parmesan tossed with house-made Caesar dressing - Small 5 Large 9

KALE SALAD

Ribbons of kale tossed in Balsamic Vinaigrette, fresh strawberries, sliced almonds, red onion, and grated parmesan cheese 11

SEAFOOD COBB SALAD

Field greens topped with jumbo lump crab, shrimp, bacon, bleu cheese crumbles, tomatoes, and fresh corn served with your choice of dressing 19

JERK CHICKEN SALAD

Field greens topped with fresh pineapple salsa, and cucumbers, tossed with a citrus vinaigrette topped with Hickory smoked jerk seasoned chicken breasts 14.5

ASIAN TUNA SALAD

Seared and chilled sesame encrusted Ahi tuna sliced thin, Mandarin oranges, crisp romaine lettuce, red cabbage, sesame seeds and chow Mein noodles tossed in a citrus vinaigrette 16.5

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Citrus Vinaigrette, Caesar, Oil & Vinegar

SOUP

MARYLAND CRAB SOUP

Fresh crab and veggies simmered in a spicy tomato broth 7

CRAB CHOWDER

Creamy crab chowder with fresh vegetables, potatoes and a hint of sherry 7



ENTRÉE

MCFAUL CRAB CAKES

Twin broiled jumbo lump crab cakes served on a bed of island rice and vegetable du jour 26

LOBSTER POT PIE

Maine lobster, oyster mushrooms, green peas, potatoes and fresh corn in a brandy cream sauce topped with puff pastry 24

TEQUILA LIME MAHI

Marinated and baked Mahi over a bed of island rice, vegetable du jour, topped with sweet pineapple salsa 19

SEAFOOD MAC AND CHEESE

Sautéed shrimp and crab smothered in a cheddar cheese sauce blended with Cavatappi noodles topped parmesan cheese 24

PATRICK HENRY FILET MIGNON

Center-cut 6 oz char-grilled, topped with smoked shallot butter served with roasted tri-color potatoes and vegetable du jour 29
Add Crab Cake 12

JERK CHICKEN

Hickory smoked Jerk Chicken breast topped with pineapple salsa, island rice with vegetable du jour 18

DAY BOAT SCALLOPS

Fresh day boat scallops pan-seared with sautéed cherry tomatoes, roasted corn and jumbo lump crab over orzo pasta tossed in a light champagne sauce 29

LOW COUNTRY OYSTER

Crispy oysters served over sautéed island rice with diced pork belly, corn and tomatoes drizzled with spicy chipotle horseradish sauce 21

LIBERTY FRIED OYSTERS

Freshly shucked hand-breaded oysters served with coleslaw, seasoned waffle fries, and tartar sauce 21

GADSDEN SHORT RIBS

Slow braised short ribs served with roasted potatoes, vegetable du jour, and rich demi-glace 26

ATLANTIC SALMON

Pan-seared 8 oz Salmon served with island rice, vegetable du jour and drizzled with a Citrus Glaze 22.5

YELLOWFIN TUNA

Seared medium-rare on a bed of island rice, pickled vegetables and drizzled with sweet Yuzu sauce 21

Sides: Seasoned Waffle fries, Vegetable du Jour, Roasted Tri-color Potatoes, Island rice, Cole Slaw, Steamed Corn on the Cobb, Baguette

Indicates Gluten Friendly

FROM THE STEAMER

Perfect for sharing

STEAMED SHRIMP

Steamed with onions and Old Bay, and served with Cocktail sauce - Half Pound 12 / Full Pound 24

SNOW CRAB

Full pound of snow crab legs and served with drawn butter 22

LOUISIANA CRAWFISH

Full pound of steamed crawfish with Cajun spices and drawn butter 16

DEADLIEST STEAM POT

Half pound of snow crab, jumbo shrimp, steamed corn, potatoes, andouille sausage, drawn butter, and cocktail sauce 28

Full pound of snow crab 7

BAYOU STEAM POT

Cajun spiced Louisiana Crawfish, steamed shrimp, corn, potatoes, andouille sausage, served with drawn butter and cocktail sauce 32

MURPHY'S FEAST

Two pounds of snow crab, one pound of crawfish, one pound of shrimp, steamed corn, potatoes, andouille sausage and drawn butter 98

HANDHELDS

Served on a freshly baked Kaiser roll with lettuce, tomato, pickle and potato chips (Unless otherwise specified)

Substitute Seasoned Waffle fries for 2

REDA ROCKFISH TACOS

Beer-battered Rockfish, shredded lettuce, diced tomatoes, remoulade sauce, shredded cheddar cheese in warm flour tortillas 14.5

BUFFALO CHICKEN SANDWICH

Grilled chicken tossed in Victory sauce and a side of bleu cheese dressing 11

GRILLED CHICKEN SANDWICH

Char-grilled premium chicken breast 10.5

Add bacon 1 Add cheese 1

(White American, Cheddar, Bleu Cheese, and Provolone)

CRAB CAKE SANDWICH

Broiled jumbo lump crab cake served with tartar sauce 14

OYSTER PO BOY

Lightly hand-breaded oysters served with shredded lettuce, sliced tomato, chipotle horseradish sauce on a freshly made sub roll 14

BADA BING PO BOY

Crispy gulf shrimp tossed in our sweet Thai sauce with shredded lettuce, sliced tomato on a freshly made sub roll 14.5

GIPPER BURGER

Freshly ground steak burger, grilled to perfection 10

Add bacon 1 Add cheese 1

(White American, Cheddar, Bleu Cheese, and Provolone)

NATHAN HALE OYSTER BURGER

Freshly ground steak burger topped with White American cheese, fried oysters, Applewood smoked bacon, and chipotle horseradish sauce 17

SHRIMP SALAD

House made shrimp salad with just enough Old Bay Seasoning, wrapped in a flour tortilla or on a Kaiser roll 14.5

PULLED PORK

Hickory smoked pulled pork, sweet barbecue sauce and a side of Cole slaw 13

AHI TUNA WRAP

Seared Ahi tuna sliced thin, pickled vegetables, and sweet Thai aioli wrapped in a flour tortilla 14

SALMON BLT WRAP

Warm Atlantic salmon, Applewood smoked bacon, shredded lettuce, tomato, and a creamy horseradish sauce wrapped in a flour tortilla 13

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We apologize for the inconvenience, but no substitutions are permitted.

THE HISTORY OF ROPEWALK

The Original Baltimore tavern itself dates back to pre-prohibition and is situated on one of the oldest streets in Federal Hill. Ropewalk Lane maintained itself as a street where eighteenth and nineteenth century shipbuilders twined and spindled ropes for ships. Indeed, revolutionaries and patriots fomented rebellion against the Crown and began to put their backs into the beginnings of what would become the most powerful navy in the world.

In 1995, Brothers Bill and Marc McFaul and their youngest sister, Linda in '04, started renovating this unassuming but proud collection of spaces.

One expansion into a warehouse addition behind the bar revealed a well used but regal workspace.

Dating back to the days of the founding fathers themselves, that cask and barrel warehouse was built to last, with thick plank floors and brawny angular support beams held together with iron lag bolts. In it, the owners found a 1914 document celebrating the 100th anniversary of the War of 1812, a handful of radio tubes, some barrels that still smelled of liquor and even an old but functioning block and tackle.

The dust settled there a long time ago on those ropes, casks, radios, and sadly, most of their masters and apprentices. Piles of old tools and evidence of former slave ownership of the building in the 1800s only fed the immediate curiosity about what went on here. One is left with the impression that a callused group of tradesmen in overalls just got up from their jobs, went to lunch and never returned. On the bright side, their ghostly departures left room for an equally compelling Ropewalk story.

In 2005, Chris Reda a real estate agent/ developer joined the Ropewalk family and together have opened over a dozen successful business ventures, including Ropewalk Fenwick Island Oyster House, specializing in the freshest seafood, meats, poultry and local produce. Our featured "Liberty Oysters" are farmed daily from our private oyster beds on the Chesapeake. Our unique atmosphere and décor is perfect for the whole family or a intimate dining experience.

Forward to 2015, with the addition our friend and real estate agent/developer Steve Murphy, Ropewalk Ocean City is born.

While the number of restaurants has grown, the original vision remains in providing the freshest ingredients, in a comfortable setting while providing extraordinary service.

CRUSHES

ORANGE

MADRAS

GRAPEFRUIT

PINEAPPLE ORANGE

LEMON

SPECIALTY DRINKS

ROPEWALK MULE

Van Gogh vodka, elderflower liquor, ginger beer and fresh squeezed lime

DARK 'N' STORMY

Cruzan Blackstrap rum, ginger beer and fresh squeezed lime

STAR SPANGLED SLAMMER

Layered blue raspberry, pina colada and strawberry slushies served in a pop rocks rimmed glass garnished with a rocket pop

JOHN PAUL JONES

Templeton rye whiskey, ginger ale, a dash of orange bitters and a cherry garnish

MERMAID WATER

Cruzan coconut and spiced rum, blue curacao, fresh lime and pineapple served in a 32 oz pail

SUMMER BLISS

Lucky Player meringue pie vodka, Hi-C Fruit Punch and fresh orange juice

SUN CHASER

Our creamsicle slushie with a Cruzan pineapple tooter garnished with a creamsicle pop

FRANKLIN FLOAT

Vanilla soft serve, Coke and a Cruzan spiced rum floater

SLUSHIES

Ask your server or bartender about a Svedka floater

TG RED BULL & VODKA

STRAWBERRY

PINA COLADA

CREAMSICLE

BLUE RASPBERRY

BEVERAGES

COKE

FRUIT PUNCH

DIET COKE

COFFEE

CHERRY COKE

ICED COFFEE

ORANGE SODA

FROZEN BLUE RASPBERRY

GINGER ALE

FROZEN LEMONADE

BIRCH BEER

UNSWEETENED TEA

LEMONADE

OYSTER SHOOTERS

ROPEWALK

The Bay vodka, cocktail and lemon

EL ALAMEIN

Sauza gold tequila, lemon and an Old Bay rim

SLURP N BURP

Bud Light, cocktail and an Old Bay rim

UNLEASH THE FURY

Pinnacle Habanero, cocktail and lemon

IRON MAN

Svedka Citrus, cocktail and an Old Bay rim

OYSTER LIST

Half Dozen/Dozen

Served with Cocktail sauce and lemon

ROPEWALK LIBERTIES 12/24

Onancock, VA

Locally sourced, exclusively for Ropewalk, deep cup, medium size, high salt

BEVANS 12/24

Yeocomico River, VA

Clean & Plump Chesapeake Bay oyster, mild salt finish

SALT PONDS 18/36

Point Judith, RI

Big, bountiful & intensely flavorful. Clean salty finish

BLUE POINTS 15/30

Long Island Sound, NY

Classic, medium to large, medium finish

HOLY GRAILS 12/24

Hoopers Island, MD

Medium size, deep cup Local gem. Plump, full body oyster, with a smooth ocean salt finish

RAPPAHANNOCK 12/24

Topping, VA

Medium size oyster grown where the full force of the river meets the Chesapeake Bay

HOUSE SAMPLER

Can't decide? Try one of each oyster 13.5



SHELL RECYCLING ALLIANCE | SRA
OYSTER RECOVERY PARTNERSHIP

8203 Coastal Highway • Ocean City, MD 21842

www.ropewalkoc.com

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Please avoid separate checks
Menu prepared by Chef Ryan Kaplan