

STARTERS

Armadillo Eggs

Spicy jalapeno chilis stuffed with cream cheese and fried golden brown. Served with ranch dipping sauce ... 6.25 half order 4.00

Crab Dip

A Chesapeake favorite with a hint of horseradish. Served with pita chips for dipping ... 9.25

The Other Wings

Choose from boneless or bone-in. Choose from Buffalo, Asian Glazed or Smokey BBQ sauce... So many choices! ... 8.50

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

Pig Skins

Our crisp potato skins topped with Carolina style pork barbecue then topped with cheddar and jack cheese. Served with sour cream ... 9.75 half order 5.25

Rib Teaser

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

Steamed Shrimp

A half pound, sprinkled with Old Bay and served with cocktail sauce ... 8.50

Chili

Our homemade chili, topped with a dash of sour cream and shredded cheese ... Cup 5.50 Bowl 8.50

Tijuana Fries

A south of the border favorite, topped with nacho cheese sauce and chili ... 6.25

Fried Mozzarella

Served with a side of marinara ... 6.95 half order 4.00

GARDEN FRESH SALADS

Salads may be topped with your choice of steak (\$7), blackened mahi-mahi (\$6) or grilled chicken (\$5).

Garden Salad

A generous portion of fresh greens, tomatoes,

AWARD WINNING BBQ

Served with corn on the cob, baked beans, cole slaw and corn bread.

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, andouille sausage, smokey BBQ chicken, western beef brisket, or our cajun wings ... 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

Smokehouse BBQ Chicken

A half chicken, seasoned with our special dry rub and then slow roasted. Served with our famous BBQ sauce.

SIDES

Basket of Fries ... 4.50

BBQ Beans

Our secret southern recipe ... 2.75

Corn Bread ... 1.45

Corn on the Cobb ... 2.50

Homestyle Slaw

A zesty treat with our age old recipe ... 1.75

Mac and Cheese ... 3.50

Mashed Potatoes ... 3.50

Side Salad ... 3.75

Vegetable of the day ... 3.50

carrots, cucumbers, croutons and shredded cheese ... 8.50

OVG Salad

Fresh greens with avocado, bleu cheese, tomato and cucumber ... 9.50

Tropical Salad

Fresh greens topped with mandarin oranges, pineapple, dried cranberries, fresh tomatoes and candied walnuts. Tossed in mango vinaigrette dressing ... 9.50

Caesar Salad ... 8.50

EASTERN SHORE FAVORITES

Served with a choice of two sides.

Beef and Reef

Premium grade sirloin paired with one of our delicious Maryland style crab cakes with tartar on the side ... 24.95

Ocean View Steak

Certified Angus Beef sirloin, gently seasoned and flame grilled to perfection! ... 19.95

Cowboy Steak

A perfectly grilled 14oz Certified Angus Beef rib-eye ... 16.95

Grilled Mahi-Mahi with Tropical Salsa

An eastern shore specialty, blackened with a Caribbean twist ... 17.50

Maryland Crab Cakes

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

Island Jerk Chicken with Tropical Salsa

A half chicken, grilled jerk style and served with tropical salsa ... 14.95

BEACHIN' BURGERS and 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.

Fork Burger

Topped with chili and jalapeno cheese sauce. Grab your fork, cause you're not gonna hold this

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

Mac & Cheese ... 5.95

SEASIDE SWEETS

Chocolate Volcano

Individual moist chocolate cake erupting with lots of rich, hot fudge. Served warm, sprinkled with powdered sugar ... 5.50

Aunt Sara's Apple Crisp

A family recipe with caramel, ginger, cinnamon, raisins and a perfect crisp topping you are sure to love! ... 5.50

Soft Drinks

Coke, Sprite, Diet Coke, Birch Beer, Lemonade, Ginger Ale ... 2.95

Domestic

Bud, Yeungling, Miller Lite, Coors Light, MGD 64, Bud Light, Michelob Ultra ... 3.75

Import/Specialty

Blue Moon, Sam Adams Lager, Red Stripe (Jamaica), Kalik (Bahamas), Guinness (Ireland), Corona (Mexico) ... 4.75

TROPICAL COCKTAILS

Bahama Mama

Gold rum, coconut rum, banana liqueur, orange juice, pineapple juice, and a splash of grenadine. An island treat! ... 6.75

one! ... 10.75

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

Grilled Mahi-Mahi Sandwich

A half pound of fresh mahi-mahi, seasoned and grilled perfectly. Served on ciabatta. A real treat from the Atlantic! ... 12.50

Chicken Fingers

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

Avocado Bacon Burger

Topped with avocado, bacon and swiss cheese served on ciabatta bread ... 10.75

Wimpy Burger

No lettuce, No Tomato... just a half pound of beef on a bun ... 9.00

Triple Cheeseburger

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

Bleu Cheese Burger

Topped with crumbled bleu cheese, vine ripened tomato and lettuce ... 10.50

BBQ and Bacon Burger

A half pound Certified Angus Beef burger, grilled with our secret recipe smokey BBQ sauce, topped with cheddar cheese and bacon ... 10.50

Kahuna Burger

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

Surf & Turf Burger

A quarter pound Certified Angus Beef Burger topped with our homemade crab cake ... 13.50

Smoked Brisket Sandwich

Our slow smoked brisket piled high on a soft kaiser roll ... 11.50

Soul Surfer

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

Crab Cake Sandwich

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

Cherry Coke

Cherry rum and Coke...the adult version of the popular drink ... 6.75

Blue Hawaiian

A refreshing blend of rum, coconut rum, and blue curacao. Topped off with pineapple juice. Don't forget the little umbrella! ... 6.75

Pirate's Party

Pineapple rum, ginger ale, and orange juice ... 6.75

Barefoot Confusion

Coconut rum, mango rum, blueberry vodka, and pineapple juice ... 6.75

Mango Mai Tai

A combination of mango rum, dark rum, and pineapple juice. Finished with a splash of amaretto ... 6.75

Betty's Sweet Tea

Lemonade, iced tea and vodka ... 6.75

Lynchburg Lemonade

A smashing mix of Jack Daniels, Sprite, triple-sec, and sour mix ... 6.75

Mandarin Margarita

Our first class margarita served on the rocks with premium Milagro mandarin tequila ... 6.75

FROZEN

Add a Meyers dark rum float to any of the below ... 2.00

Traditional Cooler

Strawberry, raspberry, banana, pina colada, mango, peach, or orange blended with rum and topped with whipped cream ... 6.75

Big Bad Blue

A frozend pina colada blended with Acacia blueberry vodka ... 7.75

Double Espresso Pina Colada

A frozen pina colada with premium double espresso vodka ... 7.75

OVG Cremescicle

An orange daquiri combined with vanilla vodka and Cuarenta y Tres liquer ... 7.75

PinaCocoMango Daquiri

This mango daquiri shares the spotlight with coconut and pineapple rum... a true island treat

Turkey Burger

Any of the below burgers may be prepared with a quarter pound turkey burger in place of beef.

... 7.75

Flirting Flamingo

Perfect blend of banana and raspberry daiquiri finished with Meyers rum ... 7.75

15% Service charge added to parties of 6 or more. Private Catering and Carry-Out Platters Available for your next party. NO SEPERATE CHECKS! NO EXCEPTIONS!