

Relax and enjoy a breathtaking view of the sunset over Assawoman Bay as you are transported to an intimate setting in Tuscany's Wine Country. We deliver you the freshest seafood, fi nest steaks, and most delicious pasta on the shore with exceptional service. Every day at least 4 daily innovative specials are offered.

Semi private rooms & banquet menus available for large groups.

Carry Out may not be available between the hours of 7 - 9 pm therefore please call early to ensure order acceptance.

Sign up for our VIP E-club to receive information on upcoming events & to receive your \$10 birthday certificates!



JOIN FRESCOS E CLUB

Join our E Club at ocfrescos.com to get exclusive members only info & discounts!

JIVE LOUNGE

Please visit Jive next door for a pre or post dinner cocktail on the deck with incredible Bayfront views and live entertainment on weekends!



You can even order gift certificates and we will mail for you- all at
www.ocfrescos.com

Follow "Fresco's on the Bay" on



Happy Hour Daily 4 - 7 in Fresco's all newly renovated wine lounge
(4 - 6 fri & sat in July & Aug)

Golfer's favorite w/golfer VIP specials

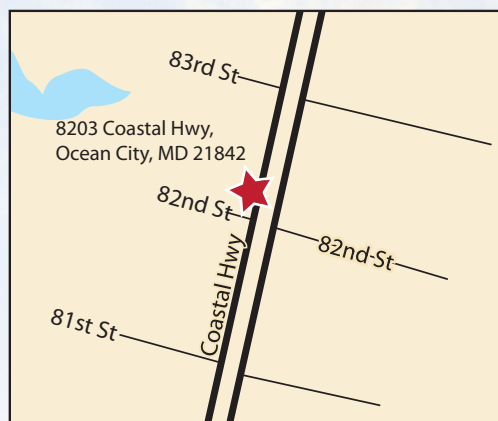
Full Wine list



Fresco's is located at
**8203 Coastal Hwy • 82nd St. & Bay
Ocean City, MD 21842**

Coming from the south on Coastal Hwy., make u-turn on 85th St. and then turn right at 83rd or into parking lot between 82nd & 83rd streets

Coming from the north on Coastal Hwy., turn right at 83rd or into parking lot between 82nd & 83rd streets



Reservations highly recommended.

Now make your reservations on line @
www.ocfrescos.com or at www.opentable.com



Bayfront Wine & Martini Lounge

Located adjacent to Fresco's, enjoy the sunset while sipping a glass of wine or exotic drink.

Come back after dinner & watch as the Bay front Wine & Martini Lounge turns into a nighttime hotspot.

410-524-1111
www.ocjive.com



**Bayfront Dining
at its Best**

Open Daily at 4:00 pm

MENU

www.ocfrescos.com
for banquet menus, wine list and seasonal specials & to join our mailing list

Phone: 410-524-8202

Fax: 410-524-5390

E-mail: info@ocfrescos.com

Appetizers

GRILLED CALAMARI

Special recipe finished with olive oil and lemon 12.99

CARPACCIO

Thinly sliced tenderloin garnished with capers, chopped onions and shaved parmigiano cheese 13.99

MAINE MUSSELS

Sautéed in a white wine sauce 11.99

ESCARGOT ENCROUTE

Broiled in garlic butter & mushrooms, encased in a puff pastry 11.99

SMOKED SALMON

Served with goat cheese, red onion and capers 13.99

STEAMED CLAMS

Littleneck clams in a red broth 11.99

Soups & Salads

CREAM OF CRAB

Our own special recipe garnished with lumps of crab and a dry sherry 5.99

GARDEN SALAD

Mixed greens with seasonal fresh vegetables topped with gorgonzola cheese in our house balsamic vinaigrette 7.99

TOMATO CAPRESE

Fresh mozzarella, basil, capers and tomatoes with a touch of extra virgin olive oil 11.99

SOUP OF THE DAY

Please ask your server for today's selection 4.99

CAESAR SALAD

*A house favorite with our homemade dressing 8.99
Add grilled chicken for 6.99 Add grilled shrimp for 8.99*

CRAB LOUIE

Jumbo lump crab meat on a bed of lettuce topped with a delectable Louis sauce 13.99

CALIFORNIA SPINACH SALAD

*Tender baby spinach tossed with onion, gorgonzola cheese, caramelized walnuts and dried cranberries in our house balsamic vinaigrette 8.99
Add grilled chicken for 6.99 Add grilled shrimp for 8.99*

Pasta Entrées

*All pasta is served with fresh bread and roasted garlic olive oil
Gluten free penne is available with Marinara, Bolognese and Fradiavolo sauces - add 3.00*

LINGUINE CRAB & SHRIMP ETTORE

Jumbo shrimp & jumbo lump crab sautéed with pancetta, garlic, asparagus & finished with a creamy tomato sauce with a touch of brandy 24.99

EGGPLANT INVOLTINI

Thinly sliced grilled eggplant rolled and stuffed with angel hair pasta & fresh parmigiano with marinara sauce 19.99

LASAGNA AL FORNO

House made layers of our pasta sheets, bolognese sauce, mortadella and delectable blend of cheeses served with our very own veal meatballs 21.99

RICOTTA RAVIOLI

Tender ricotta cheese pillows finished in a light marinara sauce 18.99

PAPPARDELLE BOLOGNESE

Wide ribbons of pasta tossed with a hearty red meat sauce 18.99

CHICKEN ALFREDO

Boneless strips of chicken breast in a rich alfredo sauce served over pappardelle pasta 23.99

LOBSTER FRADIAVLO

Tender cold water lobster tail in a spicy marinara sauce served over pappardelle pasta 29.99

TUSCAN FIOCCHI

Delicate pasta purses stuffed with mascarpone cheese and pear in a creamy sauce with roasted red peppers and pine nuts, finished with gorgonzola 19.99

Children's Menu

For children under 12 only

LINGUINE BOLOGNESE 10.

CHICKEN FINGER PLATTER 10.

Served with French fries

RICOTTA RAVIOLI 10.

FRIED SHRIMP PLATTER 11.

Served with French fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness

Entrées

All entrées served with Chef's choice of vegetable and starch (unless otherwise noted), and fresh bread with roasted garlic olive oil

VEAL FRESCO

Tender medallions of veal sautéed with mushrooms, sun-dried tomatoes and pine nuts in a white wine demi-glace 24.99

VEAL SALTIMBOCCA

Tender medallions of veal sautéed with prosciutto and fresh sage finished with a touch of white wine 26.99

VEAL AND LOBSTER

Tender scallopini of veal and cold water lobster tail sautéed with shallots and mushrooms deglazed with champagne, finished with butter and cream 32.99

FILET MIGNON

An 8 oz. Black Angus filet finished with bleu cheese & prosciutto cotto and a touch of port wine demi-glace 29.99

COWBOY RIB EYE

28 oz. hand cut, bone-in, dry rubbed rib eye steak grilled to order (ask server for garlic rub) 36.99

BROILED CRAB CAKES

Twin cakes of jumbo lump crab with a very light filler and broiled to perfection 29.99 Add 2.00 for imperial

FRESH CATCH CHESAPEAKE

Pan seared fresh catch of the day encrusted with spring onions and seasoned herb topping set into a lump crab and rosemary cream sauce 27.99

SALMON PISTACCHIO

Pistacchio encrusted Atlantic salmon pan sautéed and finished with fresh basil, fresh tomatoes, champagne and jumbo lump crabmeat 26.99

CHICKEN DI MAMMA

Boneless breast of chicken sautéed and topped with fresh ground mild sausage, roasted red peppers, finished with a touch of pink sauce 23.99

Add a Crab Cake to any entrée 13.00

Add a Broiled Lobster Tail to any entrée, served with melted butter 21.00

A La Carte Sides

SAUTÉED MUSHROOMS

Sliced wild mushrooms sautéed with EVOO, garlic and herbs 7.00

FRENCH FRIES 6.00

GRILLED ASPARAGUS

Served with butter and parmesan 6.00

PENNE MARINARA

Penne tossed with our house favorite marinara 6.00