



S T A R T E R S

- Jalapeño Corn & Crab Bisque | 9**
lump crab, old bay, scallion
- Town & Dock Calamari | 12**
spicy mayo, lemon, micro greens
- Boom Boom Shrimp | 11**
spicy mayo, lemon, scallion
- Jumbo Wings | 13**
hot | mild | truffle parmesan | old bay
- OTH Crab Dip | 14**
bavarian pretzel, fontina
- Chasing Nachos | 12**
wiz, cheddar jack, corn salsa,
chorizo jam, guac, sour cream, scallion
- Peel & Eat Shrimp | 10/20**
½ or 1 lb, old bay, hot sauce, white onions
- Steamed Mussels | 11**
1 lb, garlic, butter, lemon
- Luau Ribs | 13**
½ rack, sweet baby rays bbq,
mango salsa, scallion

S A L A D S

- Rustic Romaine Caesar | 8**
shaved pecorino, house caesar,
buttery focaccia crouton, boquerone
- Chesapeake Cobb | 19**
jumbo lump crab, smoked bacon, avocado,
chopped egg, fontina, cherry tomato,
pickled onion, old bay chipotle aioli
- Street Corn Chopped | 12**
mixed greens, bacon, tomato,
pickled red onion, fontina, avocado,
corn & bean salsa, old bay aioli

A D D A P R O T E I N

- shrimp | 12
- chicken breast | 9
- blackened mahi | 14

S T A P L E S

- Shrimp & Grits | 24**
braised bacon, white cheddar grits,
roasted corn and poblanos, spicy beer broth
- Ahi Tuna Poke | 25**
sticky rice, seaweed salad,
avocado, simple ponzu, sesame seed
- Jumbo Lump Crab Cakes | 34**
house slaw, fries, tartar
- Blackened Mahi | 26**
white cheddar grits, summer vegetable,
white wine garlic broth
- Our Famous Tacos | 19**
buttermilk battered shrimp or atlantic cod
3 tacos, cabbage, pico, spicy mayo,
pickled red onion, OC street corn salad
- 6 oz Filet Surf & Turf | 39**
grilled shrimp, asparagus, bacon, blistered tomato,
roasted shallot, balsamic reduction, steak butter
- Luau Ribs | 23**
full rack, sweet baby ray's bbq,
mango salsa, scallion, house slaw, fries
- Nacho Mama Grilled Cheese | 18**
braised short rib, caramelized onion, fontina, au jus
served with fries or house slaw and pickle
- Fish n Chips | 20**
fries, house slaw, remoulade
- Caprese Chicken Sandwich | 14**
basil, tomato, fontina, balsamic reduction
served with fries or house slaw and pickle
- Tailchasers Burger | 16**
smoked bacon, cheddar, lto, old bay aioli
served with fries or house slaw and pickle

S I D E S | 6

- house slaw | fries | asparagus | white cheddar grits

D E S S E R T S | 7

- Key Lime Pie | Chocolate Terrine

CHARDONNAY

FOXBROOK ca | 7
CANNONBALL sonoma | 9/35
FERRARI CARRANO sonoma | 12/36

SAUVIGNON BLANC

EL LIBRE ca | 7
PROUD POUR ca | 8/30
KIM CRAWFORD new zealand | 13/50

PINOT GRIGIO

FOXBROOK ca | 7
PARADOSSO italy | 9/33

ROSÉ & MORE

EL LIBRE ROSÉ ca | 7/27
LE VAL ROSÉ france | 9/33
BERINGER WHITE ZIN | 7/27

BUBBLES

MIONETTO II PROSECO italy | 8/30

SWEET WHITES

JACOB'S CREEK MOSCATO au | 7

CABERNET

FOXBROOK ca | 7
ALEXANDER VALLEY sonoma | 13/50
JACOB'S CREEK
DOUBLE BARREL au | 9/35

MERLOT

FOXBROOK ca | 7

PINOT NOIR

LOST ANGEL ca | 8/36

CRUSHES

ORANGE|GRAPEFRUIT|LIME|LEMON | 9
classic ocean city style
TAILCHASER'S CRUSH | 10
gold rum, fresh oj, and a sweet splash of coconut
STONER GRAPEFRUIT CRUSH | 10
herbaceous vodka, fresh grapefruit juice
PEACHY KEEN CRUSH | 9
evan williams peach bourbon, fresh oj, sprite

COCKTAILS

RUSSIAN MULE | 9
stoli lime, fever tree ginger beer, fresh lime
RUM RUNNER ON THE DOCKS | 9
malibu rums, little sweetness from blackberry
brandy and fruit juices
WATERMELON COOLER | 8
rocktown watermelon, lemonade and sprite
OC VACATION | 10
grey goose, fever tree ginger beer, pineapple
CHASER'S SUMMERTIME SANGRIA | 9
el libre sauvignon blanc, mango puree,
a splash of peach and some bubbles

MARGARITAS

GRAND MARGARITA | 12
classic lime margarita with a
grand marnier floater
CHACHO-RITA | 10
jalapeño infused rum, fresh lime juice, and a little
sweetness on the rocks

BLOODIES

LOCAL MARY | 9
tito's vodka, george's bloody mary mix, old bay rim
TOMATO TOMACHO | 9
jalapeño rum, george's bloody mary mix