

Bj's ON THE WATER

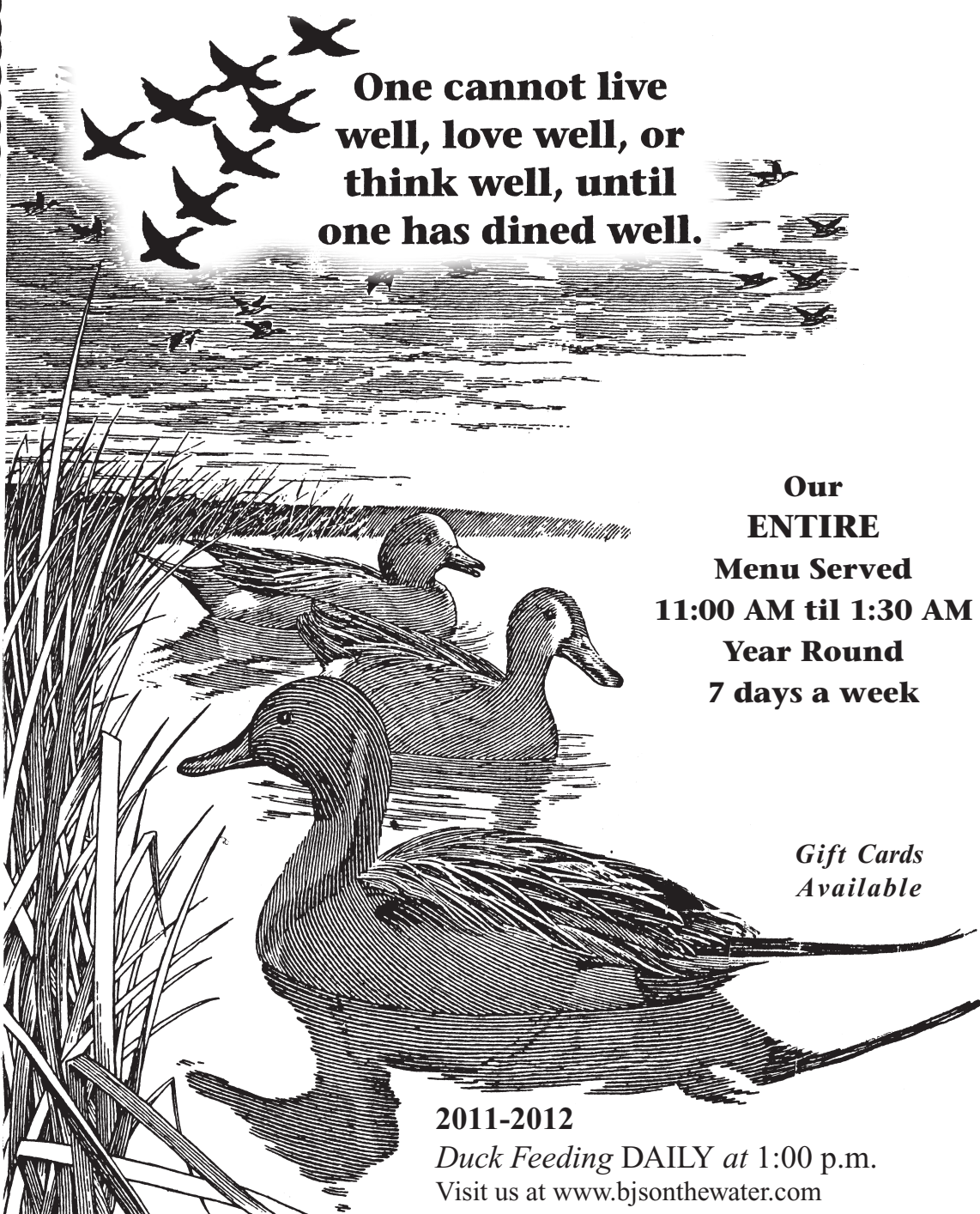
75th St. & The Bay
Ocean City, MD 21842

Since 1979

THE Bayfront Saloon and Restaurant

Celebrating Our 32nd Year!

410-524-7575



**One cannot live
well, love well, or
think well, until
one has dined well.**

**Our
ENTIRE
Menu Served
11:00 AM til 1:30 AM
Year Round
7 days a week**

*Gift Cards
Available*

2011-2012

Duck Feeding DAILY at 1:00 p.m.

Visit us at www.bjsonthewater.com

Mastercard, Visa, Amex, Discover

Brews

DRAFT Mug 2.25 Pint 3.75
Miller Lite, Coors Light, Land Shark,
Yuengling Lager

Bass..... Mug 4.50 Pint 6.00
Guinness Stout. Mug 4.75 Pint 6.50

DOMESTIC BOTTLE..... 3.75
Budweiser, Bud Light, Miller Lite,
Miller High Life, Coors, Coors Light,
MGD 64

PREMIUM BOTTLE 4.00
Michelob, Michelob Light,
Michelob Ultra, Rolling Rock,
Bud Light Lime

Mineral Water 2.00

MICRO BOTTLE..... 5.00
Sam Adams, Sam Adams Light, Sierra Nevada

MALT BOTTLE 5.00
Smirnoff Ice, Mike's Hard Lemonade,
Mike's Twisted Tea

IMPORT BOTTLE 5.00
Heineken, Heineken Light, Molson Canadian,
Corona, Corona Light, Amstel Light, New Castle
Brown Ale, Blue Moon, Stella Artois

ALCOHOL FREE BOTTLE..... 3.50
O'Doul's, Old Milwaukee, O'Doul's Amber
Beck's NA 5.00
IBC Rootbeer..... 3.25

Bottled Wines

BJ'S PREMIUM HOUSE WINES

	Glass	1/2 Carafe (3 Glasses)	Carafe (6 Glasses)
Chablis (Calif.)	4.75	13.25	24.50
Chardonnay (Calif.)	4.75	13.25	24.50
White Zinfandel (Calif.)	4.75	13.25	24.50
Cabernet Sauvignon (Calif.)	4.75	13.25	24.50
Merlot (USA)	4.75	13.25	24.50
Riesling (Aus.)	6.50	18.50	31.50
Sauvignon Blanc (Calif.)	6.50	18.00	29.50
Pinot Grigio (Italy)	6.50	18.50	31.50
Pinot Noir (Italy)	6.50	18.00	28.50

Champagne by the glass 5.50

WHITE

- Pinot Grigio, Ecco Domani** (Italy) 18.00
- Sauvignon Blanc, Markham, Napa Valley** (Calif.) 24.00
- Pouilly Fuisse, St. Aubin, Vintage** (France) 34.00
- Riesling, Rosemount Diamond Label** (Aus.) 18.00

CHARDONNAY

- Sterling, Vintners Collection** (Calif.) 18.00
- Kendall-Jackson, "Vintage Reserve"** (Calif.) 24.00
1/2 Bottle 14.00
- Ferrari Carano, Alexander Valley** (Calif.) 41.00
- Hess Select, (Calif.)** 24.00

BLUSH

- White Zinfandel, Beringer, Vintage** (Calif.) 14.00

RED

- Shiraz Rosemount Diamond Label** (Aus.) 21.00
- Pinot Noir, Mirassou** (Calif.) 19.00

CABERNET SAUVIGNON

- Sterling, Vintners Collection** (Calif.) 24.00
- Hess Select, Vintage** (Calif.) 26.00
- Hess Collection, Vintage** (Calif.) 52.00

MERLOT

- Sterling, Vintners Collection** (Calif.) 24.00
- BV Coastal, Vintage** (Calif.) 19.00
- Charles Krug, Vintage** (Calif.) 28.00

SPARKLING

- Ballatore Gran Spumanti** (Italy) 15.00
- Korbel Brut** (Calif.) 21.00
- Domain Chandon, Blanc de Noir** (Calif.) 28.00
- Moet & Chandon, White Star** (France) 65.00
- Dom Perignon, Vintage** (France) 175.00

It is our policy to restrict the sale of alcohol to anyone whom we believe could present a danger to themselves or others.

We proudly serve



products.

Entrees

Served from 11:00 a.m. til 1:30 a.m.

All entrees served with rolls and butter and **choice of two:**

BJ's Fries, Baked Potato, Apple Sauce, Cole Slaw,
or House Salad (Caesar Salad \$1.00 extra).

Dressings: Ranch, Thousand Island, Oil & Vinegar, Pepper Parmesan,
Fat Free Lemon Basil Vinaigrette, Honey Mustard, Raspberry Vinaigrette,
Blue Cheese (99¢ extra). Sour Cream Available Upon Request

Fresh catch ...Market price

...Cajun spiced 1.00 more

...Topped with Crab Imperial ...8.00 more

Shrimp Imperial

Gulf Shrimp, topped with our own Crab Imperial 18.99

Flash Fried Shrimp

Lightly dusted colossal gulf shrimp, flash fried 17.99

Pasta BJ's

Pasta topped with homemade basil tomato sauce and flash fried gulf shrimp,
served with garlic bread and a garden salad 17.99

Chicken and Shrimp Teriyaki

A combination of our chicken teriyaki and shrimp teriyaki served
over a bed of rice pilaf. Garnished with a fruit medley cocktail 20.99

BJ's Chicken Teriyaki

Boneless breast of Delmarva chicken, marinated, grilled and served over a bed of
rice pilaf. Garnished with a fruit medley cocktail 16.99

Stuffed Fillet of Flounder

Fresh fillet, oven-baked with lump crabmeat and topped with Imperial sauce 20.99

Lump Crab Imperial

An established favorite made BJ's special way 18.99

Seafood Medley

Broiled combination of our flounder, crab cake, deviled crab, shrimp and a clam
casino 22.99

Twin Crab Cakes

Bigger & Better. A bountiful portion of fresh lump crabmeat 21.99

The House Specialty, Flash Fried in Peanut Oil

Single Flash Fried Crab Cake 14.99

***BJ's New York Strip Special**

A sizzling cut of 12 oz. Aged western beef, char-grilled to order, center cut
choice, none better, you deserve it.

Not responsible for well done temperature 24.99

***Lobster Tail Special**

12 oz. – Broiled, served with drawn butter - Market Price

***Stuffed Lobster Tail Special**

With lump crabmeat and topped with Imperial sauce - Market Price

***Surf and Turf Special**

A new twist on a classic! A 12 oz. Tail and our BJ's 12 oz. New York Strip - Market Price

***Stuffed Surf and Turf Special**

With lump crabmeat and topped with Imperial sauce - Market Price

We Charge For Extra Sauce. We Fry In Peanut Oil. • No substitutions please.

***COUPONS NOT ACCEPTED ON SPECIALS.**

Our computer system does not allow for separate checks.

Frosty Frozen Specialties

Delectable Daiquiris – Fresh Fruit and Rum - Strawberry, Peach, Banana and Mango

Magnificent Margaritas – Peach, Strawberry and Mango

Coladas – Piña, Strawberry and Melon

Electric Lemonade – Maui Lemonade and Rum

Island Sunset – Mango, Ice Cream and Amaretto

Banana Nut Sundae – Banana, Dark Creme de Cacao, Frangelico, and Coconut Rum

Rootbeer Float – Ice Cream, Kahlua, Galliano and a splash of Coke

Toasted Almond – Ice Cream, Amaretto and Kahlua

Razzamatazz – Raspberry Colada

Iced Cappuccino

Freshly made, over ice

Nutty Buddy - Frangelico,

Chocolate Syrup and Ice Cream

Specialty Wines

By the Glass

White

Chardonnay, Clos du Bois, Calif. \$9

Chardonnay, Hess Select, Calif. \$9

Pinot Grigio, Ecco Domani, Italy \$7

Merlot

BV Coastal, Vintage California \$9

Sterling, Vintners collection, California \$9

Cabernet

Hess Select, California \$10.50

Sterling, Vintners Collection, California \$9

Red

Rosemount Diamond Label, Shiraz, Australia \$9

Mirassou, Pinot Noir, California \$9

Starters

Birch Beer Float

2 scoops of Vanilla Bean Ice Cream with Pennsylvannia Dutch Birch Beer Floated Over Top 4.99

Potato Skins

Smothered in cheddar cheese and fresh bacon bits 5.99

Chicken Skins

BJ's Potato Skins smothered with chicken salad and topped with provolone cheese 9.99

Seafood Skins

Potato Skins topped with our Seafood Salad (shrimp, scallops & sea legs) and cheddar cheese 11.99

Pizzette Crab Imperial

We start with an individual garlic and cheese white pizza and top it with our crab imperial. 11.99

Feta Fusion

Roasted feta cheese, red peppers, and black olives tossed with Greek oregano, extra virgin olive oil and cracked black pepper, served with multigrain crackers. 8.99

Chicken Fingers

Fried to a golden brown served with honey mustard sauce 6.99

Buffalo Wings

Served with celery sticks, hot sauce, and blue cheese dressing 9.99

Flash Fried Oysters

served with homemade cocktail sauce 9.99

Cheese Sticks

Seasoned Mozzarella cheese sticks, served with marinara sauce 6.99

BJ's Fries

mountain 6.49

The best on the beach molehill 2.99

Idaho's cut daily. *Fried in peanut oil*

Dab a Crab Dip

Served over a soft pretzel braid, topped with melted cheddar 10.99

Clams Casino

Fresh "Top Neck" clams topped with garlic butter, seasoned breading, bacon, and melted provolone cheese 7.99

Steamed Spiced

Shrimp

8 oz. 9.99

Gulf Shrimp spiced the

1 lb. 18.99

traditional way with Old Bay

Rock On

5 Beer battered Rockfish fingers served with remoulade sauce 8.49

Red, Hot & Blue

5 colossal shrimp, flash fried, then dipped in our spicy wing sauce and served with our blue cheese dressing 8.99

Onion Rings

Served with Bar-B-Que sauce 6.99

Clams "MiddleNecks" Served

with drawn butter and lemon

steamed or raw 1/2 doz. 5.29

1 doz. 10.59

steamed only

50.....40.00

Oysters (In Season)

1/2 doz. 6.59

1 doz. 12.99

Coconut Shrimp

Shrimp dusted with fresh coconut and flash fried.

With a raspberry habanero sauce 7.99

We charge for extra sauce. We fry in Peanut Oil. No substitutions please. Our computer system does not allow for separate checks.

Sandwiches

Served from 11:00 a.m.

All sandwiches served with chips and a petite Kosher dill pickle

Add to any sandwich. Cheeses: Swiss, American, Blue, Provolone, Cheddar, and Pepperjack. **Extras:** Fried Onions, Sauteed Mushrooms

All Toppings 99¢ Each (Bacon \$1.59)

Billy's Big Dog

1/2 lb. Dietz & Watson all beef wiener topped with coleslaw 7.99

BLT

You guessed it!!! Bacon, Lettuce, Tomato and mayonnaise piled high and served on Texas Toast 7.99

Salmon BLT

Bacon, lettuce, tomato and mayonnaise topped with a hickory and molasses char-crust salmon fillet, on texas toast 11.99

Crab Cake BLT 12.99

Crab Cake

Lump crabmeat, on a Kaiser roll, flash fried in peanut oil 10.99

Mega Crab Cake

1/2 Pound lump crab meat, flash fried in peanut oil 18.99

Grilled Yellowfin Tuna

Fresh, Yellowfin tuna, char-grilled, on a Kaiser roll 9.99

Fish Fillet

Beer battered fillet on a Kaiser roll with tartar sauce, lettuce and tomato 6.99

Buffalo Chicken Breast (spicy)

Chicken fillet marinated in our homemade wing sauce, topped with pepperjack cheese 8.99

Steak Sandwich

8 oz. N.Y. Strip Steak char-grilled, center cut choice, none better, served on a sub roll 13.99

Fried Oyster Sandwich

Flash fried oysters served with lettuce and tartar sauce on a roll 12.99

Gobbler

Turkey topped with bacon, mushrooms and melted Swiss served open-faced on 12 grain toast with lettuce 7.99

Chicken Salad

Our own recipe. Titanic size chunks of chicken breast, mayonnaise base, served with lettuce on Texas Toast 7.99

Seafood Salad Wrap

Our seafood salad (shrimp, scallops & sea legs) and green leaf lettuce in an "Old Bay" wrap 9.99

Pork Barbeque

Pork, slow cooked over charcoal, hand pulled, in a Bar-b-que Sauce 7.99

BJ's Teriyaki Chicken

Whole boneless breast, marinated, grilled and served on a roll 7.59

Burgers

8 oz. choice ground Angus beef char-grilled to your liking. Assorted toppings available 6.99

BJ's Club

Three decks high with bacon, turkey, ham, American cheese, lettuce, tomato, and mayonnaise 8.99

Black Russian

A combination of turkey, roast beef, Swiss and lettuce on pumpnickel topped with Russian dressing 8.99

BJ's Famous Razorback

Hot ham, tomato and mushrooms topped with melted Swiss, on 12 grain toast with tartar sauce and lettuce 7.99

Hot Pastrami

New York Deli Style (choice brisket) with melted provolone on rye toast 8.49

BJ's GT Mega Burger

1 Full pound of choice ground Angus beef, char-grilled. This one's worth waiting for. 14.99 All toppings \$1.59 each (Bacon \$2.29)

Mega Land N' Sea

1/2 pound crabcake served over a 1 pound char-grilled Angus burger topped with Cheddar cheese & served with tartar sauce 29.99

(Not responsible for well done temperature)

Happy Hour

Monday through Friday 4-7 p.m. (At The Bar Only)

Reduced Drink Prices

Steamed Shrimp 6.99 • Pretzel Dog & Fries 4.99

Hot Fingers & Fries 4.99 • 3 Saloon Burgers 6.49 /with cheese 6.99

Live Entertainment

Wednesday (Happy Hour Deck Party 5pm), Friday, Saturday 9 p.m. (Year Round)

Never a Cover Charge

We charge for extra sauce. No substitutions please.

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Soups

Maryland Crab Soup 5.29

Tomato vegetable base - very spicy

BJ's Onion Soup 5.29

Smothered with melted provolone

Soup du Jour 5.29

The Chef's daily creation

Soup 'n Salad 7.49

Your choice of crab, onion soup, or soup du jour with our House Salad

Soup 'n Caesar 7.49

With Our World Famous Croutons

Greenery

Served with our World Famous Homemade Fried Croutons

Dressings: Ranch, Thousand Island, Pepper Parmesan, Honey Mustard, Fat Free Lemon Basil Vinaigrette, Raspberry Vinaigrette and Homemade Blue Cheese (99¢ extra)

BJ's Salad

A medley of baby lettuce complimented by a variety of fresh garden vegetables 5.99

House Salad...smaller version of BJ's salad 2.99

Classic Caesar Salad

Chopped romaine served with our croutons and shaved parmesan cheese 6.99

Greek Salad

Fresh romaine, tossed in a vinaigrette with grape tomatoes, Kalamata olives, red onion, and lots of feta cheese, served with multigrain crackers 8.49

Salad Toppers

Grilled Teriyaki Chicken Breast 5.99

Key Largo Grilled Gulf Shrimp 6.99

Coconut Shrimp 7.49

Grilled Yellow Fin Tuna 7.99

Hickory and Molasses Char-crust Salmon 7.49

Flash Fried Crab Cake 9.00

Mega Flash Fried Crab Cake (1/2 pound) 16.99

8 oz. NY Strip, char-grilled 11.99

(Not responsible for well-done temperatures.)

Signature Salads

Crab Meat Chop Chop Salad

Lump crabmeat, Romaine, blue cheese crumbles, and bacon, tossed in Ranch Dressing and topped with onion straws 12.99

Salmon Salad

Hickory and molasses char-crust Salmon served over greens, garnished with fruit medley cocktail 12.99

Shrimply Delish

Our Caesar salad topped with Key Largo grilled gulf shrimp 11.99

Steak Caesar

8 oz NY Strip Steak over a Caesar salad, topped with onion straws, and blue cheese crumbles 17.99

Oyster Chesapeake

Our Classic Caesar salad topped with 1/2 doz. plump, juicy, flash fried oysters 13.99

Bang Bang Shrimp

Key Largo grilled shrimp served over a bed of cheese tortellini and baby lettuce, drizzled with lemon basil dressing 11.99

The platters below are served with cucumbers, tomatoes, and multigrain crackers, over a bed of greens

Seafood Salad Platter

Award winning salad consisting of shrimp, scallops and sea legs...Our signature salad 11.99

Chicken Salad Platter

Our own recipe, with Titanic size chunks of tender breast meat, mayonnaise base 8.99

Combo Salad Platter

A combination of chicken and seafood salads 10.49

We fry in peanut oil. • No substitutions please.

We charge for extra sauce.

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