



## Cocktails

**Ozzie's Mule**...Tito's Handmade Vodka,  
Fever Tree Ginger Beer & lime ..... 10.50  
**Raspberry Lemon Drop Martini**...Absolut Citron,  
fresh lemons & raspberries..... 11.00  
**Mango Martini**...Malibu Mango Rum,  
Licor 43 & a splash of pineapple..... 10.25  
**Bourbon Smash**...Maker's Mark, muddled  
lemon & mint.....13.25  
**Espresso Martini**...Tito's Vodka, Kahlua,  
Baileys Irish Cream & Espresso .....11.50

**Limoncello Martini**...Absolut Citron,  
Fabrizia Limoncello & fresh lemon .....10.00  
**Ozzie's Mojito**...Cruzan Rum, Prosecco,  
fresh muddled mint & lime .....10.75  
**Perfect Margarita**...  
Hornitos Reposado & Citronge..... 11.00  
**Old Fashioned**...  
Maker's Mark, muddled orange, macerated  
plums & bitters ..... 12.75

**House Booze - Bacardi, Sauza Blanco, Gordon's London Dry Gin, Gordon's Vodka & Jim Beam.**

## Wines by the Glass

White	6 oz   9 oz	Red	6 oz   9 oz
<b>Prosecco</b> , Zardetto, Brut, NV .....	9.75   --	<b>Montepulciano</b> , Poliziano, 2024.....	11.50   17
<b>Pinot Grigio</b> , Stella, 2024 .....	7.35   11	<b>Pinot Noir</b> , Matua, 2021, Marlborough .....	8.75   13
<b>Sauvignon Blanc</b> , Dashwood, 2024 .....	8.75   13	<b>Pinot Noir</b> , MacMurray Ranch, 2023.....	11.50   17
<b>Sauvignon Blanc</b> , Kim Crawford, 2024.....	10.75   16	<b>Pinot Noir</b> , Meiomi, 2023.....	12.25   18
<b>Riesling</b> , Dr. Loosen, 2024 Dr. L .....	9.75   14	<b>Merlot</b> , Columbia Crest, 2022 .....	8.75   13
<b>Chardonnay</b> , Waterbrook, 2023 .....	8.25   12	<b>Malbec</b> , Tilia, 2024, Mendoza.....	8.25   12
<b>Chardonnay</b> , Kendall Jackson, 2024.....	10.25   15	<b>Cab. Sauv.</b> , Chateau Ste. Michelle, 2022.....	10.75   16
<b>Chardonnay</b> , Sonoma-Cutrer, 2023.....	11.50   17	<b>Cab. Sauv.</b> , Duckhorn, 2023 Decoy .....	13.35   20
<b>Rosé</b> , Ferrari Carano, 2024 .....	9.75   14		

**From light to full bodied**

## Beer

**Ozzie's Pale Ale**, tap.....7.25      **Blue Moon Belgian White Ale**, tap ..... 8.00  
**Ozzie's Lager**, tap .....

7.25

**Miller Lite**, tap .....

7.25

**Solace Partly Cloudy IPA**, tap .....

7.75

**Heavy Seas Loose Cannon IPA**, bottle..... 8.00

**Stella Artois**, bottle..... 7.75

**Corona**, bottle .....

7.75

**Athletic Run Wild IPA NA**, can..... 7.50

**We card everyone under 26. If we forget, your dessert is free. Please tell a manager.**

Ozzie's Good Eats is our tribute to Chris Osborn aka Ozzie aka Cookie, Head Foodie, V.P., Partner, Kitchen Designer, Mr. Food is Fun and former I. T. Guru. He joined GAR in 1981 as our Corporate Chef and several abused fry machines later, we are much the better for his wisdom, patience and high standards. Fisherman extraordinaire, he's so worn out the fish below Calvert Cliffs, he occasionally glows in the dark.

Chris led the development of our menu along with his childhood buddy, Spencer. They were both ably assisted by Chad and Tim.

The design team of Leon Chatelain, Alex Crawford and Mark Woodard of Chatelain Architects did their typical outstanding job creating the vision and developing the architectural details for Ozzie's.

Our favorite artist, John Gable of Woolwich, Maine created our mural of 1949 NYC. Can you find Jack's wife Bobbi discussing Sonny with Lucy? Hint: she's wearing yellow.

Brilliant, world class guys who get their hands dirty: Steve, Gary & Charlie. Best job ever.

Special thanks to everyone who made Ozzie's possible. Most importantly Maggie, Ozzie's better half, who kept him semi-controlled and functioning all these years. Construction was led by Spencer and Jill.

Our world class opening team: Ascary, Carleen, Dana, Sarith & Tom.

The behind the scenes support team: Cheryl, Dave, Katie, Kevin, Lori, Marion, Natalie and Paul.

And the opening managers: Ben, Matt & Megan.

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*"Remove the Cork & Relax" ...Ozzie circa 1967*



## Starters

<b>Tex Mex Eggrolls</b> ...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey jack served with avocado dipping sauce .....	12
<b>Arancini</b> ...fried risotto balls stuffed with Fontina cheese & Italian sausage, served with marinara .....	12
<b>Margherita Flatbread</b> ...fresh mozzarella, tomato & basil.....	12
<b>Hot Spinach, Parmesan &amp; Artichoke Dip</b> ...with fresh tortilla chips.....	12
<b>Tuna "Tacos"</b> *...jicama tacos, guacamole & cilantro .....	13
<b>Crispy Fried Point Judith Calamari</b> ...with onion straws, marinara and roasted garlic aioli.....	17
<b>Crab &amp; Corn Chowder</b> .....	9
<b>Lobster Bisque</b> .....	9
<b>Community Bread Basket</b> ...choice of Ozzie rolls, Best Buns bread or an assortment of each... served with honey butter .....	1

\$1 of each bread order will be contributed to fight food insecurity in our community.

## Salads

<b>Field Greens</b> ...with grape tomatoes, figs, pine nuts, garlic croutons & champagne vinaigrette... blue or Laura Chenel goat cheese, add \$1.....	9
<b>Caesar</b> ...mildly spicy w. romaine & baby kale, capers, garlic croutons & Reggiano parmesan .....	10
<b>Chop House Salad</b> ...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb .....	11
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens, grape tomatoes, figs, pine nuts, garlic croutons & champagne vinaigrette .....	12
<b>Maggie's Chicken Salad</b> ...field greens, fresh corn off the cob, avocado, grape tomatoes, pine nuts, figs, almonds, garlic croutons, Laura Chenel goat cheese & champagne vinaigrette.....	20
<b>Charleston Salad with Spiced Pecans</b> ...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb...blue cheese, add \$1 .....	20
<b>Short Smoked Grilled Salmon Salad*</b> ... jumbo asparagus, grape tomatoes, new potatoes, garlic croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1 .....	27
<b>Grilled Tuna &amp; Field Greens Salad*</b> ...sesame crusted tuna drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, figs, pine nuts & garlic croutons .....	28

## Sandwiches

<b>Buttermilk Fried Chicken Sandwich</b> ...lettuce, mayo, pickles, Pommery mustard & fries .....	18
<b>Wood Grilled Chicken &amp; Fontina Cheese</b> ...honey mustard, roasted peppers & arugula on grilled ice box bread...fries .....	18
<b>Cheddar Cheeseburger*</b> ...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries .....	19
<b>Bacon Cheeseburger*</b> ... Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	20
<b>Slow Roasted French Dip*</b> ...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus.....	32

## Kids Under 12

served with milk, fountain soda, juice or lemonade

<b>Chicken Parmesan</b> ...choice of fries, unsweetened applesauce or carrots.....	5
<b>Tagliatelle with Marinara &amp; Meatball</b> .....	5
<b>Cheeseburger</b> ...choice of fries, unsweetened applesauce or carrots.....	6
<b>Flatbread "Pizza"</b> ...fresh mozzarella & tomato sauce .....	6
<b>Grilled Short Smoked Salmon</b> ...choice of fries, unsweetened applesauce or carrots .....	8

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OUR ENTIRE MENU IS AVAILABLE FOR CARRY OUT.

\* May contain raw or undercooked ingredients. Written information is available upon request regarding these items.



## Beef

<b>Wood Grilled Hanger Steak*</b> ...Certified Angus Beef® with mashed potatoes, roasted cremini mushrooms & a field greens salad .....	34
<b>Filet Mignon*</b> ...roasted mushrooms, porcini sauce, mashed potatoes & a field greens salad.....	8 oz...53, 6 oz...46
<b>Blue Cheese Crusted Filet Mignon*</b> ...with red wine demi, mashed potatoes & a field greens salad.....	8 oz...53, 6 oz...46
<b>Drunken Rib Eye* 5 Star® Reserve</b> ...marinated in our Great American Pale Ale... with mashed potatoes, roasted cremini mushrooms & a field greens salad .....	52
<b>Ozzie's 5 Star® Reserve Rib Eye*</b> ...marinated in sea salt, extra virgin olive oil & fresh herbs... mashed potatoes, grilled broccolini & a field greens salad .....	52
<b>Thursday, Friday &amp; Saturday...5 Star® Reserve Prime Rib</b> ...traditional or blackened...while it lasts... with a loaded baked potato and a Field Greens Salad.....	16 oz...53, 12 oz...45

## Seafood & Fresh Pasta

<b>Hickory Grilled Absolutely Fresh Fish*</b> ...hand filleted in house daily .....	market
<b>Broiled Jumbo Lump Crab Cake</b> ...remoulade sauce...fries & cole slaw .....	market
<b>Penne Primavera</b> ...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan.....add chicken...\$4, add shrimp...\$4, add both...\$7.....	19
<b>Short Smoked Salmon Filet*</b> ...marinated, smoked and hickory grilled...with buttered spinach, mashed potatoes and Pommery mustard sauce.....	30
<b>Linguini &amp; Shrimp Fra Diavolo</b> ...shrimp sautéed in olive oil, white wine & spicy tomato sauce .....	29
<b>Lobster &amp; Shrimp Fra Diavolo</b> ...Maine lobster & shrimp with linguini & spicy tomato sauce .....	38
<b>Tagliatelle and Meatballs</b> ...veal, pork & beef meatballs with marinara & fresh grated Reggiano parmesan .....	22
<b>Crazy Lasagna</b> ...pappardelle, tomatoes, ricotta, Bolognese, Provolone & a meatball .....	22
<b>Jambalaya Pasta</b> ... sautéed shrimp, chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce .....	26

## Chicken & Ribs

<b>Chicken Parmesan</b> ...Fontina, marinara and fresh tagliatelle .....	22
<b>Ozzie's Brick Chicken</b> ...wood grilled boneless half chicken with lemon rosemary sauce, mashed potatoes and grilled broccolini.....	28
<b>Hickory Smoked Baby Back Ribs</b> ...with Great American fries & cole slaw .....	34

## Sides

<b>Great American Fries</b> .....	6	<b>Mashed Potatoes</b> .....	6
<b>Jumbo Asparagus</b> .....	7	<b>Loaded Baked Potato</b> .....	8
<b>Grilled Broccolini</b> .....	7	<b>Veal, Pork &amp; Beef Meatballs</b> .....	12
<b>Crispy Brussels Sprouts w. Bacon &amp; Spiced Pecans.....</b> 7			

## Sweets

A portion of all dessert sales will be donated to Great American Community Kitchen.

<b>Tiramisu Ho Ho</b> .....	9
<b>Warm White Chocolate Bread Pudding</b> ...bourbon custard sauce, vanilla ice cream & caramel.....	10
<b>Warm Flourless Chocolate Waffle</b> ...& vanilla ice cream.....	10
<b>Patsy's Hot Fudge Sundae</b> ...vanilla ice cream & candied pecans .....	11

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Enjoy our carafes of filtered, chilled water.

Reservations available at [OzziesGoodEats.com](http://OzziesGoodEats.com) or on the Resy app.



*Our wines by the glass are available in 6 oz and 9 oz pours.*

### *Sparkling*

<b>Prosecco</b> , Zardetto, Brut Veneto, NV	9.75   --   37	<b>Champagne</b> , Perrier-Jouët, Grand Brut NV, FR, 90WS	116
<b>Sparkling</b> , Roederer Estate, Brut NV, 92WS	57		

### *Sauvignon Blanc*

<b>Dashwood</b> , '24, New Zealand	8.75   13   33	<b>Round Pond</b> , '23, Napa	50
<b>Kim Crawford</b> , '24, Marlborough	10.75   16   42	<b>Cloudy Bay</b> , '24, Marlborough, 92WS	64

### *Chardonnay*

<b>Waterbrook</b> , '23, Columbia Valley	8.25   12   31	<b>Chalk Hill</b> , '23, Sonoma, 90WE	46
<b>Kendall Jackson</b> , '24, California	10.25   15   39	<b>Flowers</b> , '23, Sonoma, 93WE	62
<b>Sonoma-Cutrer</b> , '23, Russian River	11.50   17   44	<b>Patz &amp; Hall</b> , '21, Sonoma, 94WE	65
<b>Ferrari Carano</b> , '23, Sonoma, 92W&S	46	<b>Cakebread</b> , '23, Napa	70

### *Interesting Whites*

<b>Riesling</b> , Dr. Loosen, '24 Dr. L, Germany	9.75   14   37	<b>Chenin Blanc</b> , Dry Creek Vineyards, '22, CA	42
<b>Pinot Grigio</b> , Stella, '24, Umbria	7.35   11   27	<b>Conundrum</b> , Caymus, '23, California	37
<b>Pinot Grigio</b> , Attems, '23, Venezia	46	<b>Viognier</b> , Horton, '21, Virginia	48
<b>Rosé</b> , Ferrari Carano, '24, California	9.75   14   37		

### *Italian Reds*

<b>Chianti Classico</b> , Castello D'Albola, '23, 90WS	39	<b>Super Tuscan</b> , Querciabella, '22, Tuscany, 92WE	54
<b>Montepulciano</b> , Poliziano, '24, Tuscany	11.50   17   44	<b>Super Tuscan</b> , Cabreo, '21 Il Borgo, Tuscany	94
<b>Barbera d'Asti</b> , GD Vajra, '24, Piedmont	52	<b>Brunello di Montalcino</b> , Il Poggione, '20, Tuscany, 96WE	114

### *Pinot Noir*

<b>Matua</b> , '21, Marlborough	8.75   13   33	<b>Niner</b> , '21, Edna Valley, 92WE	56
<b>MacMurray Ranch</b> , '23, Central Coast	11.50   17   44	<b>Tolosa</b> , '19 Heritage, Edna Valley, 93WE	57
<b>Meiomi</b> , '23, Monterey-Sonoma	12.25   18   46	<b>Paul Hobbs</b> , '23, Russian River Valley, 96WE	86
<b>La Crema</b> , '23, Sonoma, 91WS	54		

### *Zinfandel*

<b>Seghesio</b> , '23, Sonoma, 93WS	46	<b>Neyers</b> , '19, Vista Norte, California, 90WS	52
<b>Carol Shelton</b> , '21 Wild Thing, Mendocino	50		

### *Cabernet Sauvignon & Blends*

<b>Sterling</b> , '21, Central Coast	31	<b>L'Ecole No. 41</b> , '20, Walla Walla, 90WE	64
<b>Ch. Ste. Michelle</b> , '22, Columbia Vy.	10.75   16   42	<b>Stags' Leap</b> , '22, Napa, 90WS	66
<b>Raymond</b> , '22, Napa	50	<b>Hess</b> , '22 Lion Tamer, Napa, 91WE	72
<b>Duckhorn</b> , '23 Decoy, Sonoma, 92WE	13.35   20   50	<b>Chalk Hill</b> , '22 Estate Red, Napa, 94WE	72
<b>Catena</b> , '21, Mendoza, 91WA	52	<b>St. Supery</b> , '19, Napa	76
<b>Oberon</b> , '23, Napa Valley	54	<b>Stonestreet</b> , '19, Alexander Valley, 90V	76
<b>Girard</b> , '21, Napa, 93WE	60	<b>Caymus</b> , '22, Napa, 91WS	122
<b>Daou Reserve</b> , 2022, Paso Robles, 94WA	62	<b>Shafer</b> , '21 One Point Five, Napa, 96WE	172

### *Interesting Reds*

<b>Malbec</b> , Tilia, '24, Mendoza	8.25   12   31	<b>Shiraz</b> , Yalumba, '22 Y Series, Australia	39
<b>Malbec</b> , Familia Zuccardi, '24, Mendoza, 91WA	39	<b>Syrah</b> , Halter Ranch, '19, Paso Robles, 94WE	52
<b>Malbec</b> , Don Miguel Gascon, '21	50	<b>Shiraz</b> , Elderton, '18, Barossa, 90WS	59
<b>Merlot</b> , Columbia Crest, '22, Washington	8.75   13   33	<b>Zinfandel-Cabernet</b> , The Prisoner, '22, Napa	64

95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.  
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.

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