OZZIE'S
GOOD EATS

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
Prosecco, Zardetto, Brut, NV	9.75 | --
Pinot Grigio, Stella, 2025	7.35 | 11
Sauvignon Blanc, Dashwood, 2025	8.75 | 13
Sauvignon Blanc, Kim Crawford, 2025	10.75 | 16
Riesling, Dr. Loosen, 2025 Dr. L	9.75 | 14
Chardonnay, Waterbrook, 2023	8.25 | 12
Chardonnay, Kendall Jackson, 2024	10.25 | 15
Chardonnay, Sonoma-Cutrer, 2024	12.25 | 18
Rosé, Ferrari Carano, 2025	9.75 | 14

Red

	6 oz | 9 oz
Montepulciano, Poliziano, 2024	12.25 | 18
Pinot Noir, Matua, 2023, Marlborough	8.75 | 13
Pinot Noir, MacMurray Ranch, 2023	11.50 | 17
Pinot Noir, Meiomi, 2024	12.25 | 18
Merlot, Columbia Crest, 2024	8.75 | 13
Malbec, Tilia, 2024, Mendoza	8.25 | 12
Cab. Sauv., Chateau Ste. Michelle, 2022	10.25 | 15
Cab. Sauv., Duckhorn, 2023 Decoy	13.35 |20

From light to full bodied

Beer

Ozzie's Pale Ale, tap.....7.25

Ozzie's Lager, tap 7.25

Miller Lite, tap 7.25

Solace Partly Cloudy IPA, tap 7.75

Blue Moon Belgian White Ale, tap 8.00

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

OZZIE'S
GOOD EATS

Starters

Tex Mex Egg Rolls...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey Jack served with avocado dipping sauce 12

Arancini...fried risotto balls stuffed with Fontina cheese & Italian sausage, served with marinara 12

Margherita Flatbread...fresh mozzarella, tomato & basil 12

Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips 12

Tuna "Tacos"*...jicama tacos, guacamole & cilantro 13

Crispy Fried Point Judith Calamari...with onion straws, marinara and roasted garlic aioli 17

Crab & Corn Chowder 9

Lobster Bisque 9

Community Bread Basket...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

Field Greens...with grape tomatoes, figs, pine nuts, garlic croutons & champagne vinaigrette... blue or Laura Chenel goat cheese, add $1 9

Caesar...mildly spicy with romaine & baby kale, capers, garlic croutons & Reggiano parmesan 10

Chop House Salad...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb 11

Warm Goat Cheese & Spiced Pecan Salad...field greens, grape tomatoes, figs, pine nuts, garlic croutons & champagne vinaigrette 12

Maggie's Chicken Salad...field greens, fresh corn off the cob, avocado, grape tomatoes, pine nuts, figs, almonds, garlic croutons, Laura Chenel goat cheese & champagne vinaigrette 20

Charleston Salad with Spiced Pecans...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb...blue cheese, add $1 20

Hanger Steak Salad*...Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & garlic croutons on mixed greens with buttermilk herb 26

Short Smoked Grilled Salmon Salad*...jumbo asparagus, grape tomatoes, new potatoes, croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add $1 27

Grilled Tuna & Field Greens Salad*...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

Soup & Half Grilled Chicken Fontina Sandwich 15

Buttermilk Fried Chicken Sandwich...lettuce, mayo, pickles, Pommery mustard & fries 18

Wood Grilled Chicken & Fontina Cheese...honey mustard, roasted peppers & arugula on grilled icebox bread with Great American fries 18

Cheddar Cheeseburger*...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries 19

Bacon Cheeseburger*...Certified Angus Beef ®, pecanwood smoked bacon, American cheese, wicked sauce & fries 20

Brunch Burger*...fried egg, pecanwood smoked bacon, American cheese, wicked sauce & fries 22

Slow Roasted French Dip*...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus 30

Kids Under 12

served with milk, fountain soda, juice or lemonade

Chicken Parmesan...choice of fries, unsweetened applesauce or carrots 5

Tagliatelle with Marinara & Meatball 5

Cheeseburger...choice of fries, unsweetened applesauce or carrots 6

Flatbread "Pizza"...fresh mozzarella & tomato sauce 6

Grilled Short Smoked Salmon...choice of fries, unsweetened applesauce or carrots 8

Tenderloin Steak...mashed potatoes, unsweetened applesauce or carrots...while it lasts 12

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Enjoy our carafes of filtered, chilled water.

OZZIE'S
GOOD EATS

Beef, Ribs & Chops

Hickory Smoked Baby Back Ribs...with Great American fries & cole slaw 32

Filet Mignon*...roasted cremini mushrooms, porcini sauce & mashed potatoes ..... 8 oz...49, 6 oz...42

Drunken Rib Eye* 5 Star® Reserve...marinated in our Great American Pale Ale...
with mashed potatoes & roasted cremini mushrooms 48

Ozzie's 5 Star® Reserve Rib Eye*...marinated in sea salt, extra virgin olive oil
& fresh herbs...mashed potatoes and grilled broccolini 48

Seafood & Chicken

Hickory Grilled Absolutely Fresh Fish*...hand filleted in house daily ..... market

Ozzie's Brick Chicken...wood grilled chicken breast with lemon rosemary sauce,
mashed potatoes and grilled broccolini 21

Chicken Parmesan...Fontina, marinara and fresh tagliatelle 22

Short Smoked Salmon Filet*...marinated, smoked and hickory grilled...with buttered spinach,
mashed potatoes and Pommery mustard sauce 27

Fresh Pasta

Tagliatelle and Meatballs...veal, pork & beef meatballs with marinara
& fresh grated Reggiano parmesan 18

Penne Primavera...broccolini, roasted mushrooms, asparagus, tomatoes, baby kale, basil,
garlic, olive oil & Reggiano parmesan...add chicken...$4, add shrimp...$4, add both...$7 19

Crazy Lasagna...pappardelle, tomatoes, ricotta, Bolognese, provolone & a meatball 20

Louisiana Pasta...chicken, andouille sausage, tomato, scallions & penne in a
spicy Creole cream sauce...add shrimp...$4 22

Sautéed Filet Mignon Tips*...in tequila lime cream on penne pasta...while it lasts 23

Sides

Great American Fries 6
Jumbo Asparagus 7
Grilled Broccolini 7
Sautéed Spinach 6
Mashed Potatoes 6
Veal, Pork & Beef Meatballs 12

Crispy Brussels Sprouts w. Bacon & Spiced Pecans..... 7

Sweets

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

Tiramisu Ho Ho 9

Warm White Chocolate Bread Pudding...bourbon custard sauce, vanilla ice cream & caramel 10

Warm Flourless Chocolate Waffle...and vanilla ice cream 10

Patsy's Hot Fudge Sundae...vanilla ice cream & candied pecans 11

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OUR ENTIRE MENU IS AVAILABLE FOR CARRY OUT.

Reservations available at OzziesGoodEats.com or on the Resy app.

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

OZZIE'S GOOD EATS

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

Sparkling

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

Sauvignon Blanc

Dashwood, 2025, New Zealand, 90JS 8.75 | 13 | 33
Kim Crawford, 2025, Marlborough, 90JS 10.75 | 16 | 42
Round Pond, 2023, Napa 50
Cloudy Bay, 2025, Marlborough, 94WA 58

Chardonnay

Waterbrook, 2023, Columbia Valley 8.25 | 12 | 31
Kendall Jackson, 2024, California, 90WE 10.25 | 15 | 39
Sonoma-Cutrer, 2024, Russian River Vy. 12.25 | 18 |46
Chalk Hill, 2023, Sonoma, 90WE 46
Ferrari Carano, 2024, Sonoma, 92JS 46
Flowers, 2023, Sonoma, 93WE 62
Patz & Hall, 2022, Sonoma, 93WS 65
Cakebread, 2023, Napa, 93JS 70

Interesting Whites

Riesling, Dr. Loosen, 2025 Dr. L, Germany 9.75 | 14 | 37
Pinot Grigio, Stella, 2025, Umbria 7.35 | 11 | 27
Pinot Grigio, Attems, 2023, Venezia, 90JS 44
Rosé, Ferrari Carano, 2025, California 9.75 | 14 |37
Chenin Blanc, Dry Creek Vineyards, 2022, CA, 91JS 42
Conundrum, Caymus, 2023, California 37
Viognier, Horton, 2021, Virginia 48

Italian Reds

Chianti Classico, Castello D'Albola, '23, 90WS 39
Montepulciano, Poliziano, '24, Tuscany, 91JS 12.25 | 18 | 46
Barbera d'Asti, GD Vajra, '22, Piedmont, 90WA 52
Super Tuscan, Querciabella, '22, Tuscany, 92WE 54
Super Tuscan, Cabreo, '20 Il Borgo, Tuscany, 93JS 94
Brunello di Montalcino, Il Poggione, '20, Tuscany, 96WE 102

Pinot Noir

Matua, 2023, Marlborough 8.75 | 13 | 33
MacMurray Ranch, 2023, Central Coast 11.50 | 17 | 44
Meiomi, 2024, Monterey-Sonoma 12.25 | 18 | 46
La Crema, 2023, Sonoma, 90WE 54
Tolosa, 2024 Heritage, Edna Valley 54
Niner, 2021, Edna Valley, 92WE 56
Paul Hobbs, 2023, Russian River Valley, 96WE 86

Zinfandel

Seghesio, 2023, Sonoma, 93WS 48
Carol Shelton, 2021 Wild Thing, Mendocino, 90WE 50
Neyers, 2019, Vista Norte, California 52

Cabernet Sauvignon & Blends

Sterling, 2023, Central Coast, 90WE 29
Ch. Ste. Michelle, 2022, Columbia Vy. 10.25 | 15 | 39
Raymond, 2022, Napa 50
Duckhorn, 2023 Decoy, Sonoma, 92WE 13.35 | 20 |50
Catena, 2021, Mendoza, 91WA 52
Oberon, 2023, Napa Valley 54
Girard, 2021, Napa, 93WE 60
Daou Reserve, 2022, Paso Robles, 94WA 62
L'Ecole No. 41, 2020, Walla Walla, 90WE 64
Stags' Leap, 2022, Napa, 90WS 66
Hess, 2022 Lion Tamer, Napa, 91WE 72
Chalk Hill, 2022 Estate Red, Napa, 94WE 72
St. Supery, 2019, Napa, 94WE 76
Stonestreet, 2019, Alexander Valley, 90V 76
Caymus, 2022, Napa, 91WS 122
Shafer, 2021 One Point Five, Napa, 96WE 172

Interesting Reds

Malbec, Tilia, 2024, Mendoza 8.25 | 12 | 31
Malbec, Familia Zuccardi, '24, Mendoza, 91WA 39
Malbec, Don Miguel Gascon, 2021 50
Merlot, Columbia Crest, 2024, Washington 8.75 | 13 | 33
Shiraz, Yalumba, 2022 Y Series, Australia 39
Syrah, Halter Ranch, 2019, Paso Robles, 94WE 52
Shiraz, Elderton, 2018, Barossa, 90WS 59
Zinfandel-Cab., The Prisoner, 2022, Napa, 90WE 64

95-100 Extraordinary | 90-94 Outstanding
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE), James Suckling (JS)

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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