



Cocktails

**Ozzie's Mule**...Tito's Handmade Vodka,  
Fever Tree Ginger Beer & lime .....10.00

**Espresso Martini**...Tito's Handmade Vodka, Kahlua,  
Baileys Irish Cream & Espresso ..... 11.00

**Mango Martini**...Malibu Mango Rum,  
Licor 43 & a splash of pineapple..... 9.50

**Bourbon Smash**...Maker's Mark, muddled  
lemon & mint.....12.25

**Limoncello Martini**...Absolut Citron,  
Fabrizia Limoncello & fresh lemon ..... 9.50

**Ozzie's Mojito**...Cruzan Rum, Prosecco,  
fresh muddled mint & lime ..... 10.25

**Perfect Margarita**...  
Hornitos Reposado & Citronge..... 10.25

**Sparkling Sangria**...Prosecco, Gilbey's Gin, Apple  
Jack Brandy, muddled grapes & fresh fruit .....10.00

House Booze - Bacardi, Sauza Blanco, Gilbey'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, 2022..... 7.35 | 11

**Sauvignon Blanc**, Dashwood, 2022 ..... 8.75 | 13

**Sauvignon Blanc**, Kim Crawford, 2023 .....11.50 | 17

**Riesling**, Dr. Loosen, 2022 Dr. L ..... 9.75 | 14

**Chardonnay**, Waterbrook, 2021..... 8.25 | 12

**Chardonnay**, Kendall Jackson, 2022..... 10.25 | 15

**Chardonnay**, Sonoma-Cutrer, 2022.....12.75 | 19

**Rosé**, Ferrari Carano, 2022 ..... 9.75 | 14

Red

6 oz | 9 oz

**Montepulciano**, Poliziano, 2022 .....10.25 | 15

**Pinot Noir**, Matua, 2020, Marlborough ..... 9.75 | 14

**Pinot Noir**, MacMurray Ranch, 2021 ..... 11.50 | 17

**Pinot Noir**, Meiomi, 2022.....12.25 | 18

**Merlot**, Columbia Crest, 2021..... 8.25 | 12

**Malbec**, Tilia, 2022, Mendoza ..... 7.75 | 11

**Cab. Sauv.**, Chateau Ste. Michelle, 2020..... 10.75 | 16

**Cab. Sauv.**, Duckhorn, 2021 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

**Blue Moon Belgian White Ale**, ..... 8.00

**Solace Partly Cloudy IPA**, tap ..... 7.75

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

**Michelob Ultra**, bottle.....7.25

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

**Bud Light**, bottle ..... 6.75

**Corona**, bottle .....7.50

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

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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, Craig, Dana, Meagan, Sarith & Tom.  
The behind the scenes support team: Cheryl, Chris, Dave, Jeff, Katie, Kevin, Lori, Marion, Natalie and Paul.  
And the opening managers: Ben, Matt & Megan.

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



Starters

**Tex Mex Eggrolls**...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey jack served with avocado dipping sauce ..... 11

**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 ..... 16

**Crab & Corn Chowder** ..... 8

**Lobster Bisque** ..... 8

**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..... 8

**Caesar**...mildly spicy w. romaine & baby kale, capers, garlic croutons & Reggiano parmesan..... 9

**Chop House Salad**...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb ..... 10

**Warm Goat Cheese & Spiced Pecan Salad**...field greens, grape tomatoes, figs, pine nuts, garlic croutons & champagne vinaigrette ..... 11

**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 ..... 18

**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 ..... 18

**Short Smoked Grilled Salmon Salad\***... jumbo asparagus, grape tomatoes, new potatoes, croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1..... 26

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

**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..... 27

Sandwiches

**Soup & Half Grilled Chicken Fontina Sandwich** ..... 14

**Buttermilk Fried Chicken Sandwich**...lettuce, mayo, pickles, Pommery mustard & fries ..... 16

**Wood Grilled Chicken & Fontina Cheese**...honey mustard, roasted peppers & arugula on grilled ice box bread...fries ..... 17

**Cheddar Cheeseburger\***...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries ..... 17

**Bacon Cheeseburger\***... Certified Angus Beef ®, pecanwood smoked bacon, American cheese, wicked sauce & fries ..... 19

**Brunch Burger\***...fried egg, pecanwood smoked bacon, American cheese, wicked sauce & fries..... 20

**Slow Roasted French Dip\***...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus ..... 28

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.





## Beef, Ribs & Chops

<b>Filet Mignon*</b> ...roasted cremini mushrooms, porcini sauce & mashed potatoes .....	8 oz...44, 6 oz...37
<b>Drunken Rib Eye* 5 Star® Reserve</b> ...marinated in our Great American Pale Ale... with mashed potatoes & roasted cremini mushrooms .....	44
<b>Ozzie's 5 Star® Reserve Rib Eye*</b> ...marinated in sea salt, extra virgin olive oil & fresh herbs...mashed potatoes and grilled broccolini .....	44
<b>Hickory Smoked Baby Back Ribs</b> ...with Great American fries & cole slaw .....	30

## Seafood & Chicken

<b>Hickory Grilled Absolutely Fresh Fish*</b> ...hand filleted in house daily .....	market
<b>Ozzie's Brick Chicken</b> ...wood grilled chicken breast w. lemon rosemary sauce, mashed potatoes and grilled broccolini .....	20
<b>Chicken Parmesan</b> ...Fontina, marinara and fresh tagliatelle .....	20
<b>Short Smoked Salmon Filet*</b> ...marinated, smoked and hickory grilled...with buttered spinach, mashed potatoes and Pommery mustard sauce.....	26

## Fresh Pasta

<b>Tagliatelle and Meatballs</b> ...veal, pork & beef meatballs with marinara & fresh grated Reggiano parmesan .....	17
<b>Penne Primavera</b> ...broccolini, roasted mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, add both...\$7 .....	18
<b>Louisiana Pasta</b> ...chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce....add shrimp...\$4 .....	20
<b>Crazy Lasagna</b> ...pappardelle, tomatoes, ricotta, Bolognese, Provolone & a meatball .....	19
<b>Sauteed Filet Mignon Tips*</b> ...in tequila lime cream on penne pasta...while it lasts.....	20

## Sides

<b>Great American Fries</b> .....	5	<b>Sauteed Spinach</b> .....	5
<b>Jumbo Asparagus</b> .....	6	<b>Mashed Potatoes</b> .....	5
<b>Grilled Broccolini</b> .....	6	<b>Veal, Pork &amp; Beef Meatballs</b> .....	11
<b>Crispy Brussels Sprouts w. Bacon &amp; Spiced Pecans</b> .....		6	

## Sweets

A portion of all dessert sales will be donated to [Feeding America](#).

<b>Patsy's Hot Fudge Sundae</b> ...vanilla ice cream & candied pecans .....	8
<b>Tiramisu Ho Ho</b> .....	8
<b>Warm White Chocolate Bread Pudding</b> ...bourbon custard sauce, vanilla ice cream & caramel.....	8
<b>Warm Flourless Chocolate Waffle</b> ...& vanilla ice cream.....	9

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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.



*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	94
<b>Sparkling</b> , Roederer Estate, Brut NV, 92WS	54		

*Sauvignon Blanc*

<b>Dashwood</b> , '22, New Zealand	8.75   13   33	<b>Round Pond</b> , '22, Napa	50
<b>Kim Crawford</b> , '23, Marlborough	11.50   17   44	<b>Cloudy Bay</b> , '22, Marlborough	62

*Chardonnay*

<b>Waterbrook</b> , '21, Columbia Valley	8.25   12   31	<b>Neyers</b> , '17, Sonoma, 91WE	46
<b>Kendall Jackson</b> , '22, California, 90WS	10.25   15   39	<b>Sonoma-Cutrer</b> , '22, Russian River Vy.	12.75   19   48
<b>Ferrari Carano</b> , '21, Sonoma, 92W&S	44	<b>Patz &amp; Hall</b> , '16 Dutton Ranch, Sonoma, 92W&S	59
<b>Chalk Hill</b> , '19, Sonoma, 91WS	46	<b>Cakebread</b> , '21, Napa	69

*Interesting Whites*

<b>Riesling</b> , Dr. Loosen, '22 Dr. L, Germany	9.75   14   37	<b>Chenin Blanc</b> , Dry Creek Vineyards, '21, CA	39
<b>Pinot Grigio</b> , Stella, '22, Umbria	7.35   11   27	<b>Conundrum</b> , Caymus, '20, California	37
<b>Pinot Grigio</b> , Attems, '20, Venezia	48	<b>Viognier</b> , Horton, '19, Virginia	48
<b>Rosé</b> , Ferrari Carano, '22, Califronia	9.75   14   37		

*Italian Reds*

<b>Chianti Classico</b> , Castello D'Albola, '21, 90WS	42	<b>Super Tuscan</b> , Querciabella, '19, Tuscany, 92W&S	54
<b>Montepulciano</b> , Poliziano, '22, Tuscany	10.25   15   39	<b>Super Tuscan</b> , Cabreo, '19 Il Borgo, Tuscany	82
<b>Barbera d'Asti</b> , GD Vajra, '22, Piedmont	52	<b>Brunello di Montalcino</b> , Il Poggione, '17, Tuscany, 95WE	136

*Pinot Noir*

<b>Matua</b> , '20, Marlborough	9.75   14   37	<b>Niner</b> , '19, Edna Valley, 92WE	52
<b>MacMurray Ranch</b> , '21, Central Coast	11.50   17   44	<b>Tolosa</b> , '18 Heritage, Edna Valley, 93WE	56
<b>Meiomi</b> , '22, Monterey-Sonoma	12.25   18   46	<b>Paul Hobbs</b> , '20, Russian River Valley, 93WA	92
<b>La Crema</b> , '21, Sonoma, 91WE	54		

*Zinfandel*

<b>Seghesio</b> , '21, Sonoma	44	<b>Neyers</b> , '19, Vista Norte, California, 90WS	52
<b>Carol Shelton</b> , '20 Wild Thing, Mendocino	48		

*Cabernet Sauvignon & Blends*

<b>Sterling</b> , '21, Central Coast	31	<b>L'Ecole No. 41</b> , '19, Walla Walla, 90WE	67
<b>Louis Martini</b> , '18, California	42	<b>Hess</b> , '21 Lion Tamer, Napa, 91WE	72
<b>Ch. Ste. Michelle</b> , '20, Columbia Vy.	10.75   16   42	<b>Chalk Hill</b> , '21 Estate Red, Napa, 93W&S	72
<b>Catena</b> , '17, Mendoza, 90WA	46	<b>St. Supery</b> , '19, Napa	77
<b>Raymond</b> , '21, Napa	48	<b>Stags' Leap</b> , '20, Napa	78
<b>Duckhorn</b> , '21 Decoy, Sonoma	13.35   20   50	<b>Stonestreet</b> , '17, Alexander Valley, 90V	88
<b>Oberon</b> , '21, Napa Valley	52	<b>Caymus</b> , '20, Napa	132
<b>Girard</b> , '21, Napa	60	<b>Shafer</b> , '19 One Point Five, Napa, 94WE	182

*Interesting Reds*

<b>Malbec</b> , Tilia, '22, Mendoza	7.75   11   29	<b>Shiraz</b> , Yalumba, '19 Y Series, Australia	39
<b>Malbec</b> , Familia Zuccardi, '21, Mendoza, 90WA	39	<b>Shiraz</b> , Elderton, '18, Barossa, 90WS	54
<b>Malbec</b> , Don Miguel Gascon, '18	52	<b>Syrah</b> , Halter Ranch, '19, Paso Robles, 94WE	56
<b>Merlot</b> , Columbia Crest, '21, Washington	8.25   12   31	<b>Zinfandel-Cabernet</b> , The Prisoner, '21, Napa	69

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.