



Cocktails

- Moscow Mule**...Tito's Handmade Vodka, Fever Tree Ginger Beer & lime 9.50
- Ozzie's Mojito**...Cruzan Rum, Prosecco, fresh muddled mint & lime9.75
- Mango Martini**...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00
- Bourbon Smash**...Maker's Mark, muddled lemon & mint..... 11.75

- Limoncello Martini**...Absolut Citron, Fabrizia Limoncello & fresh lemon9.00
- Peach Bellini**...Prosecco & peach nectar..... 9.25
- Perfect Margarita**...Hornitos Reposado & Citronge9.75
- Sparkling Sangria**... Prosecco, Gilbey's Gin, Apple Jack Brandy, muddled grapes & fresh fruit 9.50

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

Wines by the Glass

White	6 oz 9 oz	Red	6 oz 9 oz
Prosecco , Zardetto, Brut, NV	8.75 --	Montepulciano , Poliziano, 2018	9.75 14
Pinot Grigio , Stella, 2019	6.75 10	Pinot Noir , Matua, 2018, Marlborough	9.35 14
Sauvignon Blanc , Yealands, 2020	8.25 12	Pinot Noir , MacMurray Ranch, 2017	10.25 15
Sauvignon Blanc , Kim Crawford, 2020.....	10.75 16	Pinot Noir , Meiomi, 2018.....	10.75 16
Riesling , Dr. Loosen, 2020 Dr. L.....	8.25 12	Merlot , Columbia Crest, 2018	8.75 13
Chardonnay , Waterbrook, 2018.....	7.75 11	Malbec , Tilia, 2019, Mendoza.....	7.35 11
Chardonnay , Kendall Jackson, 2020	9.75 14	Cab. Sauv. , Chateau Ste. Michelle, 2017	10.25 15
Chardonnay , Sonoma-Cutrer, 2018.....	12.25 18	Cab. Sauv. , Duckhorn, 2018 Decoy.....	12.75 19
Rosé , Milbrandt, 2019	8.25 12		

From light to full bodied

Beer

- Ozzie's Pale Ale**, tap..... 6.75
- Ozzie's Lager**, tap
- Miller Lite**, tap
- Blue Moon Belgian White Ale**,
- Solace Sun's Out Hops Out**, tap
- Heavy Seas Loose Cannon IPA**, bottle.....
- Founders All Day IPA**, can
- Stella Artois**, bottle.....
- Bud Light**, bottle
- Corona**, bottle

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

061421-16

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, Kirsten 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

Arancini ...fried risotto balls stuffed with Fontina cheese & Italian sausage, served with marinara	10
Tex Mex Eggrolls ...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey jack served with avocado dipping sauce	11
Tuna "Tacos" *...jicama tacos, guacamole & cilantro	10
Margherita Flatbread ...fresh mozzarella, tomato & basil	11
Hot Spinach, Parmesan & Artichoke Dip ...with fresh tortilla chips	12
Crispy Fried Point Judith Calamari ...with onion straws, marinara and roasted garlic aioli	14
Lobster Bisque	8
Community Bread Basket* ...choice of four 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, focaccia croutons & champagne vinaigrette... blue or Laura Chenel goat cheese, add \$1.....	7
Baby Arugula, Fig & Apple ...Reggiano parmesan & pine nuts with lemon olive oil... warm Laura Chenel goat cheese, add \$2.....	8
Chop House Salad 2.0 ...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb	8
Caesar ...mildly spicy w. romaine & baby kale, capers, focaccia croutons & Reggiano parmesan	8
Warm Goat Cheese & Spiced Pecan Salad ...field greens, grape tomatoes, figs, pine nuts, focaccia croutons & champagne vinaigrette	9
Maggie's Chicken Salad ...field greens, fresh corn off the cob, avocado, grape tomatoes, pine nuts, figs, almonds, croutons, Laura Chenel goat cheese & champagne vinaigrette	16
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	17
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 & focaccia croutons	19
Short Smoked Grilled Salmon Salad* ... jumbo asparagus, grape tomatoes, new potatoes, croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1.....	20
Hanger Steak Salad* ...Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb.....	21

Sandwiches

Soup & Half Grilled Chicken Fontina Sandwich	13
Buttermilk Fried Chicken Sandwich ...lettuce, mayo, pickles, Pommery mustard & fries	14
Wood Grilled Chicken & Fontina Cheese ...honey mustard, roasted peppers & arugula on grilled ice box bread...fries	14
Cheddar Cheeseburger* ...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries	15
Bacon Cheeseburger* ... Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	16
Brunch Burger* ...fried egg, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	17
Slow Roasted French Dip* ...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus	21

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

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Enjoy our carafes of filtered, chilled water.



Beef, Ribs & Chops

Filet Mignon*...roasted cremini mushrooms, porcini sauce & mashed potatoes8 oz...35, 6 oz...30

Drunken Rib Eye* 5 Star® Reserve...marinated in our Great American Pale Ale...
with mashed potatoes & roasted cremini mushrooms 36

Ozzie's 5 Star® Reserve Rib Eye*...marinated in sea salt, extra virgin olive oil
& fresh herbs...mashed potatoes and grilled broccolini 36

Hickory Smoked Baby Back Ribs...with Great American fries & cole slaw23

Seafood & Chicken

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

Chicken Parmesan...Fontina, marinara and fresh tagliatelle 16

Ozzie's Brick Chicken...wood grilled chicken breast w. lemon rosemary sauce,
mashed potatoes and grilled broccolini 16

Short Smoked Salmon Filet*...marinated, smoked and hickory grilled...with buttered spinach,
mashed potatoes and Pommery mustard sauce..... 20

Fresh Pasta

Tagliatelle and Meatballs...veal, pork & beef meatballs with marinara
& fresh grated Reggiano parmesan 14

Penne Primavera...broccolini, roasted mushrooms, asparagus, tomatoes, baby kale, basil,
garlic, olive oil & Reggiano parmesan...add chicken...\$3, add shrimp...\$4, add both...\$6 16

Sauteed Filet Mignon Tips*...in tequila lime cream on penne pasta...while it lasts..... 18

Louisiana Pasta...chicken, andouille sausage, tomato, scallions & penne in a
spicy creole cream sauce...add shrimp...\$4 17

Crazy Lasagna...pappardelle, tomatoes, ricotta, Bolognese, Provolone & a meatball 17

Sides

Jumbo Asparagus	4	Sauteed Spinach	4
Great American Fries	4	Mashed Potatoes	4
Grilled Broccolini	4	Veal, Pork & Beef Meatballs	9
Crispy Brussels Sprouts w. Bacon & Spiced Pecans5			

Sweets

Homemade Gelato ...Triple Chocolate or Pistachio.... with chocolate hazelnut biscotti 7

Tiramisu Ho Ho.....8

Warm Flourless Chocolate Waffle...& vanilla ice cream.....8

Warm White Chocolate Bread Pudding...bourbon custard sauce, vanilla ice cream & caramel.....8

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OUR ENTIRE MENU IS AVAILABLE FOR CARRY OUT.

Reservations now available at OzziesGoodEats.com.

* 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

Prosecco , Zardetto, Brut Veneto, NV	8.75 -- 33	Champagne , Perrier-Jouët, Grand Brut NV, FR, 90WS	62
Sparkling , Roederer Estate, Brut NV, 92WS	47		

Sauvignon Blanc

Yealands , '20, New Zealand	8.25 12 31	Round Pond , '18, Napa, 92WE	46
Kim Crawford , '20, Marlborough	10.75 16 42	Cloudy Bay , '20, Marlborough, 93WS	56

Chardonnay

Waterbrook , '18, Columbia Valley	7.75 11 29	Sonoma-Cutrer , '18, Russian River Vy.	12.25 18 45
Kendall Jackson , '20, California, 90WS	9.75 14 37	Patz & Hall , '16 Dutton Ranch, Sonoma, 92W&S	55
Neyers , '17, Sonoma, 91WE	41	Cakebread , '18, Napa	57
Ferrari Carano , '18, Sonoma	44		

Interesting Whites

Riesling , Dr. Loosen, '20 Dr. L, Germany	8.25 12 31	Chenin Blanc , Ken Forrester, '19, South Africa	36
Pinot Grigio , Stella, '19, Umbria	6.75 10 25	Conundrum , Caymus, '19, California	39
Pinot Grigio , Attems, '18, Venezia	39	Viognier , Horton, '18, Virginia	39
Rosé , Milbrandt, '19, Columbia Valley	8.25 12 31		

Italian Reds

Chianti Classico , Castello D'Albola, '15, 90WS	36	Super Tuscan , Querciabella, '16, Tuscany, 92WS	44
Montepulciano , Poliziano, '18, Tuscany	9.75 14 37	Super Tuscan , Cabreo, '17 Il Borgo, Tuscany, 91WA	84
Barbera d'Asti , GD Vajra, '18, Piedmont	49	Brunello di Montalcino , Il Poggione, '15, Tuscany, 97WA	107

Pinot Noir

Matua , '18, Marlborough	9.35 14 35	La Crema , '17, Sonoma	46
MacMurray Ranch , '17, Central Coast, 90WE	10.25 15 39	Cristom , '18 Mt. Jefferson, Willamette Vy., 91WA	56
Meiomi , '18, Monterey-Sonoma	10.75 16 42	Paul Hobbs , '18, Russian River Valley, 93WA	87

Zinfandel

Carol Shelton , '16 Wild Thing, Mendocino	42	Neyers , '18, Vista Norte, California, 90WS	47
Seghesio , '18, Sonoma, 90WS	44		

Cabernet Sauvignon & Blends

Sterling , '18, Central Coast	30	St. Supery , '18, Napa	57
Louis Martini , '18, California	32	Stonestreet , '16, Alexander Valley, 92WA	59
Ch. Ste. Michelle , '17, Columbia Vy.	10.25 15 39	L' Ecole No. 41 , '15, Walla Walla, 91WS	62
Catena , '17, Mendoza, 90WA	42	Hess , '16 Lion Tamer, Napa, 92WS	64
Raymond , '18, Napa	44	Stags' Leap , '17, Napa, 92WE	77
Duckhorn , '18 Decoy, Sonoma	12.75 19 46	Chalk Hill , '16 Estate Red, Napa, 94WA	85
Oberon , '17, Napa Valley	49	Caymus , '17, Napa, 92WS	110
Girard , '17, Napa, 90WA	52	Shafer , '15 One Point Five, Napa, 97WE	118

Interesting Reds

Malbec , Tilia, '19, Mendoza	7.35 11 27	Shiraz , Yalumba, '18 Y Series, Australia	36
Malbec , Familia Zuccardi, '19, Mendoza, 91WA	34	Shiraz , Elderton, '17, Barossa, 90WS	46
Malbec , Don Miguel Gascon, '16	47	Syrah , K Vintners, '16 The Deal, Walla Walla, 93WA	60
Merlot , Columbia Crest, '18, Washington	8.75 13 33	Zinfandel-Cabernet , The Prisoner, '19, Napa	66

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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