



Family Style Appetizers (Choose 3 of the following) The 3 selections will be served family-style.

Cheesy Nachos Fresh tortilla chips topped with melted pepperjack queso, sour cream, Pico de Gallo and jalapenos

Chicken Quesadillas Flour tortillas stuffed with chicken, cheese, peppers and jalapeños and served with sour cream, guacamole, and Pico de Gallo

Cuban Egg Rolls Hand rolled with slow roasted pork, ham, Swiss cheese, mustard and pickles flash fried with a tangy mustard sauce for dipping

Pretzel Bites Pretzel bites served hot with our own queso cheese sauce and spicy beer mustard.

Oscar's Hummus Platter Made in house with fresh garbanzo beans. Served with warm pita bread, carrots, celery and cucumbers

Spicy Tex Mex Egg Rolls Blackened chicken rolled with fresh corn, black beans, cheddar and mozzarella cheese with an avocado cream sauce

Tsunami Shrimp 8 large hand battered shrimp deep fried and tossed in Sriracha mayo with diced tomatoes, lettuce and seaweed salad

House Salad Fresh mixed greens with cucumbers, carrots, tomatoes, croutons, and shredded cheeses with Balsamic dressing

-OR-

Maryland Cream of Crab Soup Made in house with sherry, onions and lots of crab meat. Sprinkled with Old Bay and served with saltine crackers

Entrees (Select 3 of the following entree options for your guests to choose from)

Baby Back Ribs Rubbed in our own special spices and wood grilled. Served with Oscar's own coleslaw and fresh cut fries

Chicken Chesapeake Two sautéed chicken breasts topped with crab imperial surrounded by a traditional Chesapeake sauce, mashed potatoes and asparagus

Fish and Chips Huge portion of meaty white cod, beer-battered & deep fried and served with Oscar's own cocktail & tartar sauce, coleslaw and fresh cut fries

New York Strip Wood grilled NY strip steak cooked to your liking, served with mashed potatoes and fresh veggies

Oscar's Jambalaya Pasta Blackened chicken and shrimp along with andouille sausage, onions, red and green peppers in a spicy cream sauce with wild rice

Poke Bowl Spice rubbed and seared ahi tuna or wood grilled shrimp with avocado, edamame, carrots, cucumbers, pickled ginger, seaweed salad and wasabi aioli over soy ginger seasoned jasmine rice

Wood Grilled Salmon Served with wild rice and fresh veggies

Dessert Chef's Assorted Sampler

\$60 Per Person – unlimited soda, iced tea, hot tea and coffee
- INCLUDES tax and gratuity -

** This menu is not subject to any alterations or modifications**