

Fast Eddie's

MENU

ORIGINAL 2021
OC, MD

CORNER BAR & GRILL

GOOD FOOD. GOOD PEOPLE. GOOD TIMES.

APPETIZERS

NOLA Shrimp 15.96

Sauteed Jumbo Shrimp with a Rich, Buttery Garlic Creole Broth and Crispy Bread for Dipping!!!

Cuban Quesadilla 10.33

Pulled Pork, Sliced Ham, Dijon Mustard, Pickles & Swiss Cheese in a Flour Tortilla

Crab Dip 15.96

Rich & Creamy Crab Dip with White Cheddar & Asiago Cheese Served with Crispy Bread, Celery & Carrot Sticks

Cheese Fries 7.51

House Fries with Eddie's Famous Cheese Sauce & Melted Cheddar Cheese (add Bacon, tasso ham or lump crab meat)

Philly Eggrolls 11.27

Cheesesteak eggrolls, served with Fast Eddie's Famous Cheese Sauce

Poke Tuna Nachos 13.14

Marinated Ahi Tuna Cubes Seaweed Salad, Green Onions and Spicy Mayo served over Fried Wonton Chips

Wings market

Jumbo Buffalo Chicken Wings served with Celery & Carrot Sticks & Bleu Cheese Dressing

Boneless Wings 12.21

Lightly Breaded Boneless Chicken served with Celery & Carrot Sticks with Bleu Cheese Dressing

Wing Sauces:
Eddie's Ancho Wing
Sauce
Honey Garlic Glaze
BBQ Sauce

Dry Rubs:
Old Bay
Rotisserie Rub
Garlic Parmesan
Jerk

Steaming Shrimps 1/2lb: 14.08

1lb: 25.35

Large shell-on Texas Gulf Shrimp Steamed with Sweet Onions & a Heavy Hand of Old Bay. Take It to The Next Level & Add Tasso Ham!!!!

SOUPS + SALADS

MD Crab Soup cup: 6.57 bwl: 8.45

Cream of Crab Soup cup: 6.57 bwl: 8.45

Caesar Salad 5.63

Romaine, Parmesan Cheese & Croutons tossed in Creamy Caesar Dressing

Ginsberg Salad 13.14

Fresh Strawberries, Watermelon, Red Onion, Mint & Basil over Mixed Greens with a Tangy Citrus Vinaigrette

Uptown Salad 13.15

Heirloom Cherry Tomatoes, Sweet Corn, Edamame, Cucumbers, Red Onion & Shredded Carrots over Mixed Greens tossed in a Creamy Sweet Chili Vinaigrette

Garden Salad 5.63

Mixed Greens Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Croutons & Cheddar Cheese (dressing: Newman's Own Italian, Ranch, Blue Cheese & Honey Mustard)

ADD-ONS

Char Crusted Chicken Breast: 6.57

Jerk Chicken Salad: 5.63

Char Crusted Jumbo Shrimp: 8.45

Shrimp Salad: 6.57

Jumbo Lump Crab Meat: 12.21

Thick Cut Bacon: 2.82

At Fast Eddie's, we will never add a gratuity to your check.
We want our customers to make that decision. Great tips are earned here!

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CORNER BAR & GRILL

GOOD FOOD. GOOD PEOPLE. GOOD TIMES.

PUB MENU

TACOS

Tacos served with chips (fries available for additional \$)

Grilled Fish Tacos 12.21
Cilantro Lime Marinated Mahi with Shredded Cabbage, Pickled Red Onion, Pico D Gallo & Ancho Chipotle Sauce

Fried Jerk Fish Tacos 12.21
Lightly Breaded Caribbean Jerk Seasoned Mahi with Shredded Cabbage, Pickled Red Onion, Pico D Gallo & Ancho Chipotle Sauce

Blackened Shrimp Tacos 14.08
Blackened Popcorn Shrimp with Pickled Red Cabbage, Mango Salsa, Avocado & Sour Cream

Pulled Pork Tacos 11.27
Salt & Pepper Crusted Smoked Pulled Pork with Ancho Chipotle Sauce, Shredded Cabbage, Salsa, Pickled Red Onions & Cilantro

WRAPS

Wraps served with chips (fries available for additional \$)

The Hustler 14.08
Shrimp Salad, Lettuce, Tomato & Red Onion in an Old Flour Tortilla

Color of Money 12.21
Jerk Chicken Salad, Avocado & Ranch Dressing with Lettuce & Tomato in an Old Flour Tortilla

SHRIMP + WINGS

Wings market
Jumbo Buffalo Chicken Wings served with Celery & Carrot Sticks & Bleu Cheese Dressing

Boneless Wings 12.21
Lightly Breaded Boneless Chicken served with Celery & Carrot Sticks with Bleu Cheese Dressing

Steamed Shrimp

1/2lb: 14.08

1lb: 25.35

DRAFT BEER

| | |
|-------------|----------------------------|
| MILLER LITE | RAR NANTICOKE NECTAR (IPA) |
| BLUE MOON | BIG OYSTER (IPA) |
| LANDSHARK | LEINENKUGEL SUMMER SHANDY |
| YUENGLING | ACE HARD CIDER |

FLAT BREAD PIZZA

Crabby Chesapeake Flat 13.15
Lump Crab Meat and Old Bay Cream Sauce topped with Mozzarella and Asiago Cheese

The Classic Flat 10.33
Marinara, Pepperoni & Mozzarella Cheese

Buffalo Chicken Flat 12.21
Chopped Chicken Breast, Eddies Anchor Wing Bleu Sauce, Fried Celery & Mozzarella Cheese

Plain Jane Flat 8.35
Marinara & Mozzarella Cheese

Tomato Basil Flat 11.27
Heirloom Cherry Tomatoes, Fresh Basil, Marinara & Mozzarella Cheese

SANDWICHES

Crabby Patty market
Broiled Crab Cake Sandwich on Corn Dusted Kaiser Roll with Chesapeake Bistro Sauce

Cheesesteak 15.02
Shaved Sirloin with Fast Eddies Famous Cheese Sauce on a Hoagie Roll (choose add-ons and cheeses from below)

Smash Burger 13.15
Two 4 oz. Char-Crust Seasoned CAB Burgers served on a Corn Dusted Kaiser Roll with Smash Sauce (choose add-ons and cheeses from below)

ADD-ONS

| | |
|------------------------------|-------|
| Char Crusted Chicken Breast: | 6.57 |
| Jerk Chicken Salad: | 5.63 |
| Char Crusted Jumbo Shrimp: | 8.45 |
| Shrimp Salad: | 6.57 |
| Jumbo Lump Crab Meat: | 12.21 |
| Thick Cut Bacon: | 2.82 |

BOTTLED BEER

| | |
|----------------|---------------|
| BUD LIGHT | CORONA LIGHT |
| BUDWEISER | HEINEKEN |
| MILLER LITE | PERONI |
| COORS LITE | MODELO |
| NATTY LIGHT | TWISTED TEA |
| MICHELOB ULTRA | ANGRY ORCHARD |
| CORONA | WHITE CLAW |

MAIN EVENT

Single 5 oz. Crab Cake Dinner 20.66

Seared Jumbo Crab Cake with Chesapeake Bistro Sauce, served with Yukon Gold Mashed Potatoes and Veggies

Atlantic Salmon 27.23

Seared 8 oz. Atlantic Salmon Filet, Mango BBQ Sauce, served with Yukon Gold Mashed Potatoes and Veggies

Shrimp N' Grits 34.74

Char Crusted Jumbo Shrimp with White Cheddar Cheese Grits in a Creamy Tasso Ham Gravy

Ahi Tuna 34.74

Seared 8 oz. Fresh Ahi Tuna Steak with Mango Salsa and Spicy Mayo served with Yukon Gold Mashed Potatoes and Veggies

Filet Mignon 43.19

Seared 8 oz. Beef Tenderloin with Au Poivre Sauce served with Yukon Gold Mashed Potatoes and Veggies

Lucky Lobster+Crab Ravioli 32.86

Blue Crab & Lobster Raviolis in a Sherry Asiago Cream Sauce

Flash Fried Flounder 30.05

Giant Flounder Filet Flash Fried and served with a Lemon Capers Cream Sauce with Yukon Gold Mashed Potatoes and Veggies

Char-Crusted Chicken 24.41

8 oz. Chicken Breast with Sweet Corn Mushroom Relish served with Yukon Gold Mashed Potatoes and Veggies

ENTREE ADD-ONS

Crab Cake: 15.02

Char Crusted Shrimp: 9.39

Sautéed Jumbo Lump Crab Meat: 13.14

Caramelized Onions: .94

Marinated Mushrooms: .94

HOT IRON SEAFOOD SKILLETS

OUR HOT IRON SKILLETS ARE SERVED STEAMING HOT AND ARE FINISHED TABLESIDE WITH A LOCAL ALE BUTTER. THEY ARE PERFECT FOR SHARING AS AN APP. FOR 2-4 PERSONS

CHAR-CRUSTED JUMBO SHRIMP sm 27.23 lg 45.07
Giant Peeled 8/12 Char Crusted Shrimp

MIDDLE NECK CLAMS sm 19.72 lg 37.55
These Smaller Size Clams Are Known for Their Sweet & Salty Flavor

FRUITS OF THE SEA 40.38

Trio of Char-Crusted Shrimp, PEI Mussels & Little Neck Clams (Served one size only. Great for 4 or more people.)

PEI MUSSELS sm 18.78

From Prince Edward Island, Canada, These lg 30.04 Mussels are known for Their Jet-Black Shells and Sweet Flavor Profile

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR POULTRY MAY INCREASE THE RISK OF FOODBORNE ILLNESS

MULES

Moscow Mule

Three Olives Vodka mixed with our ginger simple syrup and fresh lime. Topped with Ginger Beer

Toasted Coconut Lime Mule

Three Olives Coconut Water Vodka mixed with our house toasted coconut/lime simple syrup and topped with Ginger Beer

Dark & Stormy Mule

Myers Dark Rum mixed with Fresh Lime and Topped with Ginger Beer

MARGARITAS

House Margarita

Jose Cuervo mixed with our house margarita mix and fresh lime

Spicy Pineapple Margarita

Jose Cuervo mixed with our Jalapeno and Pineapple Simple syrups and topped with our house margarita mix

Passionfruit-Strawberry Margarita

Jose Cuervo mixed with our passionfruit syrup and strawberry puree. Topped with our house Margarita mix

FROZEN

Fast Eddies Electric Lemonade

Rina Colada

Strawberry Daquiri

Miami Vice

Kiwi Mojito

Dirty Banana

Mudslide

Kiwi Crème Pie



CRUSHES

Orange

Grapefruit

Pineapple

Wild-Berry Lemonade

Orange Creamsicle

Watermelon

SPECIALTY DRINKS

Kiwi Green Tea

Proper 12 Irish whiskey mixed with Kiwi simple syrup and house sour mix. Topped with Iced tea

Italian 75'

Seacrets Gin and limoncello mixed with fresh lemon juice and topped with Prosecco

BroHammer

A blend of Three Olives Orange Vodka, Cruzan Pineapple, Jose Cuervo, and Seacrets Gin Topped with House Sour Mix and a splash of Grenadine

Jacksonville Joe

Jim Beam Bourbon mix with our house ginger simple syrup and topped with seltzer.

Ed Zeppelin

Jose Cuervo and Blue Curacao mixed with fresh lemon juice and topped with San Pellegrino Limonata

Passion Fruit Mojito

Cruzan Rum mixed with a blend of our mint simple syrup and passionfruit simple syrup. Garnished with a Mint leave

The Surfin' Squatch

Kraken spiced rum and Rumchata mixed with our toasted coconut/lime simple syrup and crème of coconut. Topped with Pineapple Juice

Take It Eaze

Three Olives Raspberry Vodka with wild berry puree and fresh lemon juice. Topped with San Pellegrino Limonata

LOW CAL

Cucumber Lime Mojito

Claw Patrol

White Claw with a shot of skinny girl flavoring syrup.