

OC Wasabi

3316 Coastal Hwy 21842-3331 · +14105247337 · Updated: Jan 14, 2026

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SOUP AND SALAD 7

Avocado salad	\$10.50
our salad topped with avocado and served with homemade ginger dressing	
Baby Octopus Salad	\$11.50
cooked, marinated baby octopus served over a bed of seaweed salad	
House salad	\$8.50
romaine lettuce with carrots, tomatoes, & cucumbers, served with our homemade ginger dressing	
Miso soup	\$5.00
soy bean broth with tofu, seaweed and scallions	
Seafood soup	\$8.00
light fish broth with shrimp, surf clam, crabstick and mussel	
Seaweed Salad	\$8.00
mixed seaweed marinated in special sesame sauce	
Tuna & Avocado salad	\$18.50
our salad topped with pan seared tuna, avocado & spicy homemade ginger dressing	

APPETIZERS FROM THE KITCHEN 13

Pan Fried Squid	\$10.75
squid and broccoli pan fried with sesame oil and served with our teriyaki sauce	
Spicy Shrimp	\$14.50
butterflied shrimp topped with crab meat and our spicy imperial sauce	
Beef negimaki	\$13.50
thinly sliced beef rolled up with scallions. Served with our homemade teriyaki sauce	
Edamame	\$7.50
lightly salted boiled soybeans. quick & delicious	
Gyoza dumplings (6)	\$9.75
fried pork dumplings served with ponzu sauce	
Nasu yaki	\$9.75
fried eggplant served with miso sauce	

Seafood kushiyaki	\$14.75
salmon, shrimp and scallops, green pepper & onion on a skewer served with our homemade teriyaki sauce	
Shrimp & vegetable tempura	\$14.50
jumbo shrimp with a variety of vegetables, battered & fried. Served with ginger tempura sauce	
Shumai dumplings (6)	\$9.75
steamed shrimp dumplings served with tangy fruit sauce	
Spicy mussels	\$13.75
New Zealand greenshell mussels baked with our special spicy sauce. A local favorite!	
Spider's house	\$16.50
two soft shell crabs with a variety of vegetables, battered & fried. Served with ginger tempura sauce	
Vegetable tempura	\$9.75
a variety of vegetables, battered & fried. Served with ginger tempura sauce	
Yakitori	\$13.00
broiled chicken, green peppers & onions served on a skewer with our homemade teriyaki sauce	

APPETIZERS FROM THE SUSHI BAR 13

Salmon Poke	\$16.50
Yellowtail & Jalapeno	\$18.75
Hawaiian Poke	\$16.50
marinated ahi poke served over a bed of seaweed salad	
Sushi Burrito	\$16.50
spicy tuna, salmon, crabstick, avocado, lettuce and cucumber	
Rockfish ponzu	\$13.75
fresh rockfish sashimi served in ponzu sauce	
Salmon sashimi appetizer	\$18.50
slices of raw salmon served with shaved daikon radish	
Sashimi sampler	\$19.00
chef's choice of delectable raw fish slices served with shaved daikon (radish)	
Sushi sampler	\$11.50
chef's choice of 4 pieces of sushi nigiri	
Takosu	\$13.00
thinly sliced octopus over a bed of cucumber served in rice wine vinegar	
Tuna carpaccio	\$13.75
pan seared tuna served on a bed of seaweed salad & topped with a drizzle of wasabi mayo dressing	
Tuna sashimi appetizer	\$18.75
slices of raw tuna served with shaved daikon radish	

White tuna sashimi appetizer **\$18.75**

slices of raw white tuna served with shaved daikon radish

Yellowtail sashimi appetizer **\$18.75**

slices of raw yellowtail served with shaved daikon radish

SUSHI NIGIRI A LA CARTE 25

Albacore **\$7.50**

Conch **\$7.25**

Crabmeat **\$8.50**

Crabstick **\$5.95**

Eel **\$7.75**

Flying fish roe **AVAILABLE OPTIONS**

\$7.50

add quail egg: \$1.75

Inari (sweet tofu skin) **\$5.50**

Mackerel **\$7.00**

Octopus **\$7.75**

Red clam **\$7.00**

Red snapper **\$7.00**

Rockfish **\$7.50**

Salmon **\$7.50**

Salmon roe **AVAILABLE OPTIONS**

\$7.95

add quail egg: \$1.75

Scallop **\$7.00**

Sea urchin **AVAILABLE OPTIONS**

\$9.50

add quail egg: \$1.75

Shrimp **\$7.50**

Smelt roe **AVAILABLE OPTIONS**

\$7.50

add quail egg: \$1.75

Smoked salmon **\$7.75**

Squid	\$7.00
Sweet shrimp	\$7.50
Tamago (egg omelet)	\$5.50
Tuna	\$7.75
White tuna	\$7.75
Yellowtail	\$7.75

SUSHI MAKI 24

1/2 Futo Maki	\$9.25
eel, egg, shitake mushroom, avocado & crabstick	
Asparagus Roll	\$5.50
Avacado Roll	\$5.50
California	\$6.95
crabstick, cucumber, avocado	
Coastal Roll	\$9.50
fresh spicy salmon & cucumber with tempura chips outside	
Crunchy Roll	\$11.50
smoked salmon, eel & avocado with tempura chips outside	
Cucumber Roll	\$5.50
Eel & Cucumber Roll	\$9.00
Ichiban Roll	\$10.50
spicy scallop & shiitake mushroom	
Key West Roll	\$10.25
spicy conch & avocado with wasabi roe outside	
Mackerel & Ginger	\$8.50
Mermaid Roll	\$7.25
cream cheese, cucumber, avocado	
Salmon Roll	\$7.00
Salmon Skin Roll	\$8.25
skin is sautéed & wrapped with rice in seaweed paper	
Shrimp & Avocado Roll	\$9.50
steamed jumbo shrimp with avocado	

Shrimp Tempura Roll	\$10.25
jumbo shrimp battered & fried with avocado	
.....	
Smoked Salmon Roll	AVAILABLE OPTIONS
	\$7.50
	add with cream cheese (Philly), with asparagus: \$1.00
.....	
Spicy California	\$7.50
crabstick, cucumber, avocado, spicy sauce with smelt roe outside	
.....	
Spicy Salmon	\$7.50
.....	
Spicy Tuna Roll (w/ cucumber)	\$8.50
spicy tuna and cucumber	
.....	
Spider Roll	\$11.00
fried soft shell crab & cucumber	
.....	
Tuna Roll	\$7.00
fresh tuna and cucumber	
.....	
Vegetable Roll	\$8.00
cucumber, avocado, asparagus & shiitake mushroom	
.....	
Yellowtail & Scallion Roll	\$8.00

SPECIALTY ROLLS 20

Alaska	\$14.00
shrimp, salmon, scallop crabstick & cucumber, topped with salmon roe	
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Baked Phatty Jay	\$14.50
crabstick, asparagus, & white tuna baked with special spicy sauce & topped w/ crunchies & eel sauce	
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Chip Roll	\$14.95
tempura shrimp, jalapeño, avocado, cukes inside topped w/ tuna, crunchies, sriracha, & eel sauce	
.....	
Chuck Webb	\$14.95
crabstick, cream cheese, cucumber & smoked salmon topped with eel	
.....	
Crazy rockin'	\$14.00
cucumber, eel & crabstick surrounded by 2 pieces of tuna, salmon & avocado	
.....	
Dragon	\$14.50
jumbo tempura shrimp, surrounded by eel & avocado	
.....	
Dynamite	\$14.00
shrimp, crabstick, lump crab, scallop, avocado & spicy sauce, deep fried outside	
.....	
Flying Hawaiian	\$13.00
jumbo tempura shrimp & pineapple inside and covered in smelt roe	
.....	

G Money	\$14.50
yellowtail, scallions & smoked salmon topped with G money sauce	
Kevin Poole	\$14.95
jumbo lump crabmeat salad with smelt roe, avocado, topped with yellowtail	
Killa	\$13.50
cucumber, avocado & crabstick topped with tuna	
Lemon Roll	\$14.50
jumbo tempura shrimp, cucumber & spicy sauce topped w/ salmon, thinly sliced lemon & sweet sauce	
M&M	\$14.95
avocado, cream cheese, eel, shrimp, crabstick, wrapped in soy paper, fried & topped with sweet sauce	
Maria's Purple Isle	\$12.50
tuna, mango & avocado	
Maryland	\$14.50
jumbo lump crabmeat with asparagus	
Ocean City	\$14.95
spicy jumbo lump crabmeat & asparagus surrounded by avocado	
Rainbow	\$14.00
cucumber, avocado, crabstick & sauce, surrounded by tuna, flounder & salmon	
Big Germ Roll	\$14.95
panko shrimp, tuna, avocado, spicy sauce topped with fried banana	
Roll Substitutions and Additions	AVAILABLE OPTIONS
	Vegetables, Fish Roe, Fruit: \$1.25
	Fish: \$2.25
	Crab meat: \$3.00
	Sauce: \$0.50
VooDiu	\$14.95
same as M&M, but wrapped in seaweed paper, fried & topped with sweet & spicy sauce	

ENTRÉES FROM THE SUSHI BAR 11

Chirashi	\$34.95
chef's selection of thinly sliced raw fish over bed of sushi rice	
King Boat	\$109.00
chef's large selection of sashimi, 15 pieces of nigiri, california, spicy tuna & cowboy roll. *comes with choice of 4 sides (soup or salad)	
Love Boat for 2	\$84.00
chef's selection of sashimi, 10 pieces of nigiri, california, spicy tuna & cowboy roll. *comes with choice of 2 sides (soup or salad)	
Ocean Sushi Deluxe	\$31.00
chef's selection of 10 pieces of nigiri sushi & one California roll	

Sashimi Bounty	\$34.95
advanced selection of thinly sliced raw fish, served with bowl of rice	
Spicy Roll Combo	\$25.00
a spicy tuna, a spicy california, & a coastal roll	
Sushi & Sashimi Combo	\$35.50
5 pieces nigiri, 5 kinds of sashimi, & one tuna roll	
Sushi Roll Combo	\$23.00
a tuna roll, california, & salmon roll	
Tekka don	\$34.95
thinly sliced raw tuna over bed of sushi rice	
The Local Favorites	\$32.00
spider, crunch, dynamite	
Veggie Roll Combo	\$21.00
a cucumber roll, a mermaid, & a vegetable roll	

ENTRÉES FROM THE KITCHEN 15

Tofu Teriyaki	\$21.00
Beef Negimkai Teriyaki	
sautéed thinly sliced beef rolled up with scallions, served with steamed vegetables & teriyaki sauce	
Chicken Katsu	\$25.00
chunks of panko encrusted chicken breast & veggies lightly battered & fried. served with tangy sauce	
Chicken Tempura	\$25.00
chunks of chicken & veggies lightly batter & fried. served with ginger tempura sauce	
Chicken Teriyaki	\$24.00
chicken sautéed in our homemade teriyaki sauce & served with steamed vegetables	
Filet Mignon Teriyaki	\$29.95
delectable filet sautéed in our homemade teriyaki sauce & served with steamed vegetables	
New York Strip Teriyaki	\$29.50
NY strip sautéed in our homemade teriyaki sauce & served with steamed vegetables	
Salmon Teriyaki	\$26.50
salmon sautéed in our homemade teriyaki sauce served with steamed veggies	
Scallop Teriyaki	\$29.95
large fresh scallops sautéed in our homemade teriyaki sauce. served with steamed vegetables	
Seafood Teriyaki	\$29.95
salmon, jumbo shrimp & scallops sautéed in homemade teriyaki sauce. served w/ steamed vegetables	

Sesame Encrusted Tuna	\$30.00
sesame & panko encrusted tuna. topped with wasabi sauce & served with steamed veggies	
Shrimp & Vegetable Tempura	\$26.50
jumbo shrimp and vegetables lightly battered & fried. served with ginger tempura sauce	
Tofu Teriyaki	\$19.50
sesame encrusted tofu sautéed in our homemade teriyaki sauce. served with steamed vegetables	
Una Ju	\$32.00
smoked eel over bed of rice. served with pickled daikon & topped with sweet eel sauce	
Vegetable Tempura	\$21.00
large selection of vegetables lightly battered & fried. served with ginger tempura sauce	

YAKI UDON NOODLE 3

Chicken Yaki udon Noodle	\$18.50
Shrimp Yaki udon Noodle	\$19.95
Vegetable Yaki udon Noodle	\$16.00

FRIED RICE 4

Chicken Fried Rice	\$15.00
Maryland Fried Rice	\$18.95
shrimp, crabmeat & old bay seasoning	
Shrimp Fried Rice	\$16.95
Vegetable Fried Rice	\$11.50

DESSERTS 3

Banana Tempura	\$9.95
fresh banana lightly battered & fried. topped with whipped cream & chocolate syrup	
Fried Ice Cream	\$9.95
vanilla ice cream surrounded by pound cake fried & topped with whipped cream & chocolate syrup	
Mochi Ice Cream	\$2.75
flavored ice cream wrapped in pressed rice paper in red bean, green tea, mango or strawberry	

BEERS ON TAP 6

Allagash White Draft (Portland, ME)
Brooklyn Sorachi Ace (Brooklyn, NY)

Burley Oaks Draft Seasonal (Berlin, MD - America's Coolest Small Town)

Dogfish Head Draft Seasonal *Ask Your Server* (Milton, DE)

Evolution Draft Seasonal *Ask Your Server* (Salisbury, MD)

Sapporo (Japan)

CRAFT BEERS 18

Brooklyn Brewery Brown Ale (Brooklyn, NY)

Brooklyn Brewery Summer Ale (Brooklyn, NY) (seasonal)

Crabbies Ginger Beer (UK)

Dale's Pale Ale (Breward, NC)

Evolution Rise Up Stout (Salisbury, MD)

Flying Dog (seasonal) (Frederick, MD)

Grey Lady (Nantucket, MA)

Hell or High Watermelon Wheat (San Fran, CA)

Hitachino Nest Dai Dai (Japan)

Hitachino Nest Espresso Stout (Japan)

Hitachino Nest Red Rice Ale (Japan)

Hitachino Nest XH (Japan)

Hopnotch (Salt Lake City, UT)

Mama's Little Yella Pils (Breward, NC)

Old Chub Scotch Ale (Breward, NC)

Stone IPA (San Diego, CA)

Vanilla Porter (Breckenridge, CO)

Wells Banana Bread (UK)

DOMESTIC BEERS 8

Bud Light

Coors Light

Miller Light

Miller High Life (7 oz Ponies)

Natural Light (US)

O'douls (US)

Angry Orchard Cider (US)

Stella Artois Cider

IMPORT BEERS 11

Asahi (Japan)

Kirin Ichiban (Japan)

Kirin Light (Japan)

Sapporo 22oz (Japan)

Sapporo Light (Japan)

Chang(Thailand)

Crabbies Ginger Beer (UK)

Corona (Mexico)

Guinness (Ireland)

Steinlager Pure (New Zealand)

Tsing Tao (China)

BEVERAGES 12

Gosling's Ginger Beer

\$4.00

(non-alcoholic, per can)

Japanese Soda

\$2.75

(per bottle)

Orange Juice

\$1.75

(per glass)

Pineapple Juice

\$1.75

(per glass)

Cranberry Juice

\$1.75

(per glass)

Pepsi

\$2.25

Diet Pepsi

\$2.25

Pink Lemonade

\$2.25

Ginger Ale	\$2.25
Sierra Mist	\$2.25
Iced or Hot Green Tea	\$2.25
Red Bull and Sugar Free Red Bull	\$4.00
(per 8.4oz can)	

WINE 11

Bridlewood Pinot Noir (Healdsburg, CA)

Cigar Zin Red Zin (Healdsburg, CA)

Grayson Cellars Cab Sauv (St. Helena, CA)

Penfolds Koonunga Hill Shiraz (S. Australia)

Round Hill Merlot (St. Helena, CA)

Beringer White Zin (Napa, CA)

Bex Riesling (Germany)

Fuki Plum Wine (Japan)

Hess Chardonnay (Napa, CA)

Lagaria Pinot Grigio (Italy)

Mohua Sauv Blanc (New Zealand)

SAKE 6

House

Served hot or cold

Moonstone Asian Pear / Coconut-Lemongrass / Plum

300ml (served chilled)

Moonstone Raspberry

750mL (served chilled)

Rihaku Dreamy Clouds

300mL (Unfiltered Junmai) (served chilled)

Sakemoto

300mL (Junmai) (served chilled)

Ty-Ku

350mL/700mL (Junmai Gingo) (served chilled)