



## SHAREABLES

Calories based on 4 servings

### WORLD FAMOUS CRAB DIP

THE crab dip, served with warm pretzel sticks  
\$14.99 | cal. 300 / serving

### BAVARIAN PRETZEL STICKS

Oven-baked, soft, served with Fat Tire® beer cheese or Bavarian mustard  
\$8.59 | cal. 220 / serving

### FLASH-FRIED BRUSSELS

Seasoned & smothered in honey, carolina gold BBQ, bacon, scallions  
\$9.99 | cal. 150 / serving

### New SLAMBURGERS

Three mini burgers with american cheese, pickled red onion, ketchup, mustard, pickles  
\$13.99 | cal. 200 / serving

### New SMOKEHOUSE PORK NACHOS

Smoked pork, Fat Tire® beer cheese queso, jalapeño, smoky BBQ sauce, pico de gallo, lime crema  
\$13.99 | cal. 400 / serving

### New CHILI CHEESE DIP

Chili, beer cheese, lime crema, pico de gallo, tortilla chips  
\$12.99

### New MOZZARELLA STICKS

Fried cheese, marinara sauce  
\$8.99

### BUFFALO CHICKEN NACHOS

Buffalo dip, chicken tenders, cheddar, crumbled bleu cheese, pico de gallo, buffalo sauce, ranch drizzle  
\$12.99 | cal. 480 / serving

### New BUFFALO CHICKEN DIP

Buffalo chicken dip, bleu cheese crumbles, scallions, tortilla chips  
\$12.99

### CHEESE QUESADILLA

Tortilla, sharp cheddar, pico de gallo  
\$8.99 | cal. 400 / serving  
+ guac \$1 | cal. 90  
+ blackened chicken \$2 | cal. 150  
+ crab dip \$3 | cal. 160  
+ carne asada \$3 | cal. 320

### LOADED TATER TOTS

Fat Tire® beer cheese, bacon, homemade ranch, scallions  
\$9.99 | cal. 360 / serving

## HAND-BREADED

### LEGENDARY TENDERS

100% all-natural chicken, choice of dipping sauce: Smoky BBQ, Bangin' BBQ, Chipotle Honey Mustard, Cajun Ranch, Carolina Gold BBQ  
\$11.79 | cal. 200 / serving

### ROCKFISH BITES

Yuengling® batter, Old Bay®, tartar \$9.59 | cal. 240 / serving

### BUFFALO CAULIFLOWER

Tossed in your choice of wing sauce \$7.99  
cal. 200 / serving

## JUMBO WINGS

100% all-natural chicken wings tossed in our signature sauces and dry rubs

- BLAZIN' HOT
- BANGIN' BBQ  
*Smoky Sweet BBQ with Blazin' Hot*
- KINDA HOT  
*Spicy Buffalo*
- FIRECRACKER  
*Korean BBQ*
- KINDA CRABBY  
*Kinda Hot, Old Bay®*
- MAPLE JALAPENO BACON
- MILD
- THAI CHILI
- CAJUN RANCH
- MARYLAND STYLE  
*Old Bay® Dry Rub*
- CAROLINA GOLD BBQ
- GARLIC PARMESAN
- HONEY OLD BAY®
- SMOKY SWEET BBQ

**Bone-in:** 6pc \$9.99 10pc \$14.99 20pc \$27.99  
**Boneless:** 7pc \$9.99 12pc \$14.99 24pc \$27.99  
 cal. 80-150 / wing

## FRESH SALADS

### APPLE PECAN

Crumbled bleu cheese, dried cranberries, sweet vidalia dressing \$10.99 | cal. 350

+ grilled chicken \$3.50 | cal. 230  
+ blackened shrimp \$5 | cal. 180  
+ grilled salmon \$5 | cal. 180

### CRISPY CHICKEN

Chicken tenders, sharp cheddar, tomato, red onion, cucumber, honey mustard dressing \$12.99 | cal. 740

### BLACK & BLEU SHRIMP

Blackened shrimp, crumbled bleu cheese, bacon, red onion, tomato, blue cheese dressing \$13.99 | cal. 650

### TY COBB

Grilled chicken breast, bacon, tomato, cucumber, hardboiled egg, crumbled bleu cheese, choice of dressing \$13.99 | cal. 590

### CHICKEN CAESAR

Grilled chicken, parmesan, croutons, Caesar dressing \$11.99 | cal. 830

## SOUPS

### New HEARTY CHILI

Mild chili with beans, served with cheddar cheese, sour cream, scallions  
Cup \$4.99 | cal. 190 Bowl \$6.49 | cal. 380

### MARYLAND CRAB

Tomato broth with blue crab, onions, potatoes, peppers, green beans and Old Bay®  
Cup \$4.99 | cal. 70 Bowl \$6.49 | cal. 140

## BASKETS+BOWLS

### KOREAN SALMON BOWL

Firecracker glazed salmon, roasted broccoli, sliced avocado, toasted sesame seeds, scallions, lemon, blended grains \$15.99 | cal. 920

### BEER BATTERED FISH 'N' CHIPS

Yuengling® battered cod, Old Bay®, fries, tartar, house slaw \$13.99 | cal. 1310

### NOLA CHICKEN BOWL

Two grilled cajun seasoned chicken breasts, roasted broccoli, avocado, diced tomato, marinated black beans, blended grains, cajun ranch \$14.99 | cal. 1000

### CAJUN SHRIMP PASTA

Penne, blackened shrimp, cajun alfredo sauce, mushrooms, tomatoes, scallions, parmesan, pretzel stick \$15.99 | cal. 1290  
+ double shrimp \$5 | cal. 163  
sub blackened chicken available

### HOG HAMMERS FEAST

Three BBQ pork shanks, fries, onion straws, house slaw \$14.99 | cal. 1220  
+ add hammers \$3 each | cal. 281 each

### New OLD BAY BBQ RIBS

Slow-smoked & grilled St. Louis style pork ribs basted with smoky BBQ sauce and dusted with Old Bay®, served with fries and house slaw  
half rack \$15.49 | cal. 1010  
full rack \$25.99 | cal. 1720  
+ crab cake \$9 | cal. 281

### HAND BREADED TENDERS BASKET

All-natural chicken, fries, house slaw, choice of dipping sauce  
\$13.79 | cal. 1100

### SHRIMP BASKET

Breaded shrimp, fries, house slaw, cocktail sauce  
\$13.99 | cal. 910

### New CARNE ASADA BOWL

Lime-basted chopped steak, marinated black beans, queso fresco, pickled red onion, pico de gallo, mixed greens, avocado, salsa verde, blended grains \$14.99 | cal. 760

### CRAB CAKE DUO

TWO jumbo lump crabcakes handmade daily, fries, house slaw, tartar sauce Market Price | cal. 1220

## TACOS SERVED WITH CHIPS + SALSA VERDE Add guac +\$1

### New SHRIMP FIESTA

Blackened shrimp, house slaw, pickled red onions, lime crema, cilantro \$13.99 | cal. 840

### New SPICY BAJA FISH

Yuengling® battered cod, spicy mayo, house slaw, pico de gallo, cilantro \$12.99 | cal. 1350

### BUFFALO CHICKEN

Hand-breaded tenders, kinda hot sauce, house slaw, pico de gallo, ranch drizzle \$10.99 | cal. 1150

### CARNE ASADA

Lime-basted chopped steak, house slaw, pico de gallo, cilantro \$12.99 | cal. 960

### BLACKENED ROCKFISH

Seared rockfish, house slaw, pico de gallo, lime crema, cilantro \$12.99 | cal. 910

## HANDHELDS SERVED WITH FRIES, SUB TOTS OR SWEET POTATO FRIES +\$1

### MARYLAND CRAB CAKE

Jumbo lump crabcake handmade daily, lettuce, tomato, brioche bun  
Market Price | cal. 870

### GRILLED SALMON SANDWICH

Tomato, mixed greens, guac, chipotle honey mustard, brioche bun  
\$12.99 | cal. 660

### CRABBY MELT

World famous crab dip, melted cheddar, tomato, bacon, Old Bay®, griddled sourdough  
\$12.99 | cal. 970

### BUFFALO CHICKEN SANDWICH

Hand breaded chicken breast, crumbled bleu, sesame seed bun \$12.99 | cal. 1180

### BLACKENED CHICKEN CAESAR WRAP

Blackened all-white meat chicken, lettuce, parmesan, spinach tortilla  
\$10.99 | cal. 620

### SPICY CHICKEN SANDWICH

Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun  
\$12.99 | cal. 1360

### SMOKY PORK BBQ SANDWICH

BBQ pork, onion straws, house slaw, brioche Bun  
\$12.49 | cal. 700

### CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, guac, lettuce, tomato, pepper jack, brioche bun \$10.99 | cal. 530

### FAT TIRE BEER CHEESESTEAK

Sliced ribeye, Fat Tire® beer cheese, sautéed onions, hoagie roll  
\$12.59 | cal. 580  
+ double steak \$2.99 | cal. 150

## BURGERS\* SERVED WITH FRIES, SUB TOTS OR SWEET POTATO FRIES +\$1

Sub Beyond® Burger patty +\$2.99 | cal. 290

### CHESAPEAKE BURGER

World famous crab dip, bacon, american cheese, lettuce, tomato, Old Bay®  
\$15.59 | cal. 1130

### CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles  
\$9.99 | cal. 790  
+ bacon \$2 | cal. 180

### MAPLE BACON BRUNCH BURGER

Maple jalapeño glaze, pickles, bacon, american cheese, lettuce, tomato, fried egg  
\$12.99 | cal. 1050

### BEEFY BACK-UP

SPICY LEAF-EATER  
Beyond® patty, melted pepper jack, grilled onions, sriracha mayo, mixed greens, tomato, brioche bun  
\$14.99 | cal. 1160

### SPICY JACK BURGER

Jalapeños, pepper jack, cheddar, guac, pico de gallo, cajun ranch, lettuce  
\$13.49 | cal. 1060

### TAILGATE BURGER

Bacon, grilled onions, lettuce, tomato, pickles, Fat Tire® beer cheese  
\$12.59 | cal. 930

### COWBOY BURGER

Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato  
\$13.99 | cal. 1050

## SIDES+EXTRAS

- FRIES \$2.99 | cal. 220
- ONION STRAWS \$2.99 | cal. 150
- HOUSE SLAW \$2.99 | cal. 80
- ROASTED BROCCOLI \$2.99 | cal. 90
- TATER TOTS sub +\$1 | \$3.99 | cal. 350
- SWEET POTATO FRIES sub +\$1 | \$3.99 | cal. 230
- SIDE GARDEN SALAD sub +\$2 | \$4.99 | cal. 180
- CUP OF SOUP OR CHILI sub +\$2 | \$4.99 | cal. 70-190
- ADD WORLD FAMOUS CRAB DIP +\$4 | cal. 340
- ADD FAT TIRE BEER CHEESE +\$2 | cal. 110
- ADD CHOPPED BACON +\$1 | cal. 180
- ADD GUAC +\$1 | cal. 90

## SWEETS

### FUNNEL CAKE FRIES

Powdered sugar, dipping sauce of chocolate, caramel, or strawberry  
\$5.99 | cal. 770

### New SMITH ISLAND CAKE

The original 9-layer yellow cake with chocolate fudge icing  
\$7.99 | cal. 630

### ICE CREAM SUNDAE

Three scoops of vanilla, chocolate syrup, whipped cream, cherry on top \$4.99 | cal. 670

### GOOEY MONKEY BREAD

Cinnamon sticky bun, caramel sauce, vanilla ice cream  
\$6.99 | cal. 760

### COOKIE LAVA SUNDAE

Huge chocolate chip cookie with warm chocolate fudge center, topped with vanilla ice cream and chocolate sauce \$6.99 | cal. 1080

🍴 = SIGNATURE ITEM | ASK YOUR SERVER ABOUT GLUTEN-FREE & VEGETARIAN OPTIONS

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# COCKTAILS



## BOARDWALK LEMONADES + SWEET TEAS

### Choice of:

Lemonade or Sweet Tea  
Strawberry or Peach *cal. 130*

### Then SPIKE IT with:

Deep Eddy Lemon Vodka  
New Amsterdam Vodka  
New Amsterdam Peach Vodka  
Jack Daniel's Whiskey *cal. 210*  
*No refills on Spiked Boardwalks*

### THE JUICY PEACH

New Amsterdam Peach Vodka,  
Muddled Peaches, Sierra Mist  
*cal. 120*

### ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec,  
Freshly Squeezed Fruit Juice,  
Sierra Mist *cal. 170*  
*Grapefruit Crush cal. 160*

### *New* LAVENDER COSMO

New Amsterdam Gin, Cranberry,  
Lime, Lavender Syrup, Blue  
Curaçao, 1/2 Sugar Rim *cal. 220*

### PAIN CHILLER

Cruzan Banana Rum, RumHaven  
Coconut Water Rum, Peach  
Schnapps, Freshly Squeezed Orange  
Juice, Pineapple Juice *cal. 160*

### STRAWBERRY MOJITO

Cruzan Rum, Mint, Fresh  
Strawberries, Sierra Mist *cal. 170*

### WATERMELON MULE

Smirnoff Watermelon Vodka,  
Ginger Beer, Fresh Lime *cal. 180*

### SHELL SHOCKER

BACARDÍ Superior Rum, Tanqueray Gin,  
New Amsterdam Vodka, Melon Liqueur,  
Blue Curaçao, Lime, Sierra Mist *cal. 160*

### *New* BOOZY CHERRY LIMEADE

Pearl Cherry Vodka, Limeade,  
Grenadine *cal. 200*

### WHISKEY SMASH

Evan Williams Bourbon, Freshly  
Squeezed Lemon, Mint *cal. 140*

### MAI TAI

BACARDÍ Superior Rum, Myers's  
Dark Rum, RumHaven Coconut  
Water Rum, Cruzan Banana  
Rum, Orange & Pineapple Juice,  
Amaretto, Grenadine *cal. 160*

### SUNSET SANGRIA

Pinot Grigio, Cruzan Rum, Lime,  
Peaches & Strawberries *cal. 170*

### RITAS

#### PERFECT PATRÓN RITA

Patrón Silver Tequila, Lime  
*cal. 270*

#### CLASSIC RITA

el Jimador Silver Tequila, Lime  
*Make it Strawberry or Peach*  
*cal. 250*

## CRAFTED SHOTS

### WASHINGTON APPLE

Crown Royal, Apple Schnapps,  
Cranberry *cal. 90*

### PB & J

Skrewball Peanut Butter  
Whiskey, Ole Smoky Blackberry  
Moonshine, rimmed with strawberry  
sauce and crushed Reese's Pieces  
*cal. 120*

### LEMON DROP

Deep Eddy Lemon Vodka, Lemon,  
Sugar *cal. 100*

### WATERMELON SUGAR HI

Smirnoff Watermelon Vodka,  
Cranberry Juice, Grenadine *cal. 90*

### GREENE TEA

Jameson, Peach Schnapps,  
Lime *cal. 80*

## RED BULL BOMBS

### CHERRY BOMB

Pearl Cherry Vodka *cal. 90*

### GRAPE BOMB

Pearl Grape Vodka *cal. 90*

### VEGAS BOMB

Crown Royal & Peach  
Schnapps *cal. 90*

### JÄGER BOMB

Jägermeister *cal. 100*

### MONKEY BOMB

Cruzan Banana Rum *cal. 80*

### BLACKBERRY BOMB

Ole Smoky Blackberry  
Moonshine *cal. 100*

## HARD SELTZER

TRULY WILD BERRY *cal. 100*

TRULY STRAWBERRY LEMONADE *cal. 100*

WHITE CLAW MANGO *cal. 100*

MICHELOB ULTRA CUCUMBER LIME *cal. 80*

## RED + WHITE WINE

PINOT GRIGIO  
Bota Wines  
*cal. 120*

SAUVIGNON BLANC  
Cupcake  
*cal. 120*

CHARDONNAY  
Chloe  
*cal. 110*

RED BLEND  
Bota Wines  
*cal. 130*

CABERNET  
SAUVIGNON  
William Hill  
*cal. 120*

SPARKLING  
Cupcake  
*cal. 130*



Ask our team for additional draft choices!

## DRAFT

Blue Moon® Wheat | *cal. 220/280*

Rinders Keepers™ Orange Wheat | *cal. 220/280*

Guinness® Draught Stout | *cal. 240/300*

Samuel Adams® Seasonal | *cal. 220/270*

Yuengling® Rotational | *cal. N/A*

Elysian Space Dust IPA | *cal. 310/390*

Lagunitas® IPA | *cal. 240/300*

Turtle Crawl™ IPA | *cal. 240/300*

Voodoo Ranger® Juicy Haze™ IPA | *cal. 300/380*

Miller Lite® Pilsner | *cal. 130/160*

Stella Artois® Pilsner | *cal. 200/250*

Bud Light® Lager | *cal. 150/180*

Coors® Light Lager | *cal. 140/170*

Michelob Ultra® Lager | *cal. 130/160*

Modelo® Especial Lager | *cal. 160/200*

Yuengling® Lager | *cal. 190/240*

Angry Orchard® Hard Cider | *cal. 240/300*

## BOTTLES + CANS\*

Miller Lite® Pilsner | *cal. 100*

Bud Light® Lager | *cal. 110*

Bud Light® Lime Lager | *cal. 120*

Budweiser® Lager | *cal. 150*

Coors® Light Lager | *cal. 100*

Corona® Extra Lager | *cal. 150*

Corona® Premier Lager | *cal. 90*

Guinness® Baltimore Blonde® Lager | *cal. 100*

Heineken® Lager | *cal. 220/280*

Natty Boh® Lager | *cal. 170*

O'doul's® Non-Alcoholic Amber | *cal. 70*

Dogfish Head® SeaQuench® Sour Ale | *cal. 140*

Twisted Tea® Hard Iced Tea | *cal. 200*

## SPIRITS

### RUM

Myers's Dark  
BACARDÍ Superior  
Captain Morgan Spiced  
Cruzan Light, Banana  
RumHaven Coconut

### TEQUILA

Casamigos Blanco  
Patrón Silver  
Teremana Reposado  
el Jimador Silver  
Jose Cuervo Gold

### GIN

Bombay Sapphire  
Hendrick's  
Tanqueray  
New Amsterdam

### VODKA

Ketel One  
Absolut  
Grey Goose  
Tito's  
Deep Eddy Lemon, Sweet Tea  
New Amsterdam, Peach  
Pearl Cherry, Grape  
Smirnoff Orange, Ruby Red  
Smirnoff Watermelon

### WHISKEY

Glenlivet 12  
Johnnie Walker Black

Knob Creek Bourbon  
Sagamore Spirit Rye  
Woodford Reserve Bourbon  
Bulleit Bourbon  
Crown Regal Apple  
Crown Royal  
Maker's Mark Bourbon  
Wild Turkey 101 Bourbon  
Dewar's White Label  
Jack Daniel's  
Jack Daniel's Honey  
Jameson  
Jim Beam Bourbon  
Johnnie Walker Red  
Seagram's 7  
Skrewball Peanut Butter  
Evan Williams Bourbon  
Fireball

### EVEN MORE

Grand Marnier  
Hennessy VS Cognac  
Frangelico  
Baileys Irish Cream  
Christian Brothers VS Brandy  
Disaronno Amaretto  
Goldschläger  
Jägermeister  
Kahlúa  
Ole Smoky Apple Pie Moonshine  
Ole Smoky Blackberry Moonshine  
RumChata  
Rumple Minze  
Sambuca Romana White  
Aperol  
Southern Comfort

