



# OCEAN CITY

Calories based on 4 servings

## WORLD FAMOUS CRAB DIP

Crab, cheddar, scallions, cream cheese, butter, Old Bay® seasoning

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## CHEESE QUESADILLA

Tortilla, sharp cheddar, pico de gallo \$8.99 | cal. 400  
+ guac \$1 | cal. 90  
+ blackened chicken \$2 | cal. 150  
+ crab dip \$4 | cal. 160  
+ carne asada \$4 | cal. 320

## APPLE PECAN

Crumbled bleu cheese, dried cranberries, sweet vidalia dressing \$12.99 | cal. 350  
+ grilled chicken \$3.50 | cal. 230  
+ blackened shrimp \$5 | cal. 180  
+ grilled salmon \$5 | cal. 180

## 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

battered cod, Old Bay, fries, tartar, house slaw \$14.99 | cal. 1310

Blackened shrimp, house slaw, pickled red onions, lime crema, cilantro \$14.49 | cal. 840

## FLASH-FRIED BRUSSELS

Seasoned & smothered in honey, carolina gold BBQ, bacon, scallions \$10.99 | cal. 150 | serving

## BUFFALO CHICKEN NACHOS

Buffalo chicken, cheddar, scallions, cream cheese, butter, Old Bay® seasoning

## LOADED TATER TOTS

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

## MARYLAND CRAB CAKE

Crab, cheddar, scallions, cream cheese, butter, Old Bay® seasoning

## SMOKY PORK GRILLED CHEESE

BBQ pork, melted American and cheddar cheese, pickled red onion, griddled sourdough \$13.99 | cal. 1400

## TY COBB

Grilled chicken, parmesan, croutons, Caesar dressing \$13.99 | cal. 830

## CHICKEN CAESAR

Grilled chicken, parmesan, croutons, Caesar dressing \$13.99 | cal. 830

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: 10pc \$15.99 Boneless: 12pc \$14.99

cal. 80-150 | wing

## 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

## SMOKY PORK GRILLED CHEESE

BBQ pork, melted American and cheddar cheese, pickled red onion, griddled sourdough \$13.99 | cal. 1400

\$14.49

SERVED WITH FRIES, SUB TOTS +\$1

## MARYLAND CRAB CAKE

Crab, cheddar, scallions, cream cheese, butter, Old Bay® seasoning

## GRILLED SALMON SANDWICH

Tomato, mixed greens, guac, chipotle honey mustard, Le Bus Bakery brioche bun \$14.99 | cal. 660

## SMOKY PORK GRILLED CHEESE

BBQ pork, melted American and cheddar cheese, pickled red onion, griddled sourdough \$13.99 | cal. 1400

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BBQ pork, melted American and cheddar cheese, pickled red onion, griddled sourdough \$13.99 | cal. 1400

## HAND BREADED TENDERS BASKET

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

## CRAB CAKE DUO

Crab cake, cheddar, scallions, cream cheese, butter, Old Bay® seasoning

\$14.49

## 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

Blackened rockfish, house slaw, pico de gallo, lime crema, cilantro \$14.49 | cal. 910

## CHESAPEAKE BURGER

Letting us know you're here is important to us. We'll be happy to accommodate your needs. Lettuce, tomato, \$14.99 | cal. 1060

## CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles \$12.99 | cal. 790  
+ bacon | cal. 180

## MAPLE BACON BRUNCH BURGER

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

## COWBOY BURGER

lettuce, tomato

## FUNNEL CAKE FRIES

Powdered sugar, dipping sauce of chocolate, caramel, or strawberry \$7.99 | cal. 770

The original 9-layer yellow cake with chocolate fudge icing \$8.99 | cal. 630

FRIES \$3 | cal. 220  
ONION STRAWS \$3 | cal. 150  
HOUSE SLAW \$3 | cal. 80  
TATER TOTS sub +\$1 | \$3 | cal. 350

ROASTED BROCCOLI \$3 | cal. 90  
SIDE GARDEN SALAD sub +\$2 | \$3.99 | cal. 180

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

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.



## BOARDWALK



### Choice of:

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

Then 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*

### 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*

### 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*

### PERFECT PATRÓN RITA

Patrón Silver Tequila, Lime  
*cal. 270*

### CLASSIC RITA

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

## SHOTS

### WASHINGTON APPLE

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

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*

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

### GREENE TEA

Jameson, Peach Schnapps,  
Lime *cal. 80*

TRULY WILD BERRY *cal. 100*  
TRULY STRAWBERRY LEMONADE *cal. 100*  
WHITE CLAW MANGO *cal. 100*  
MICHELOB ULTRA CUCUMBER LIME *cal. 80*

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!

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 Craw!™ 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*

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*

Well cocktails \$4.99

+\$1

+\$3

+\$4

BACARDÍ Superior  
Captain Morgan Spiced  
Cruzan Light, Banana  
RumHaven Coconut

Casamigos Blanco  
Patrón Silver

el Jimador Silver  
Jose Cuervo Gold

Bombay Sapphire  
Hendrick's

New Amsterdam

Ketel One

Deep Eddy Lemon, Sweet Tea  
New Amsterdam, Peach  
Pearl Cherry, Grape  
Smirnoff Orange, Ruby Red  
Smirnoff Watermelon

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

Evan Williams Bourbon  
Fireball

Grand Marnier  
Hennessy VS Cognac  
Frangelico

Aperol  
Southern Comfort

## 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*

Proudly serving Pepsi,  
Lipton, Red Bull and  
GT Root Beer. Bottomless  
refills on Fountain Drinks,  
Teas & Coffee. *cal. 0-140*

