



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

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

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

BEER BATTERED FISH 'N' CHIPS

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

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

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

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

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*



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

