



BORN IN OCEAN CITY

SHAREABLES

4 SERVINGS PER SHAREABLE

WORLD FAMOUS CRAB DIP

Our legendary crab dip, served with warm pretzel sticks

\$14.79 | cal. 295 / serving

BAVARIAN PRETZEL STICKS

Oven-baked, soft, with Fat Tire beer cheese

\$8.59 | cal. 220 / serving

LEGENDARY TENDERS

100% all-natural chicken, your choice of sauce.

\$11.79 | cal. 200-280 / serving

LOADED TATER TOTS

Fat Tire beer cheese, bacon, homemade ranch, scallions

\$9.99 | cal. 360 / serving

CHEESE QUESADILLA

Soft tortilla stuffed with sharp cheddar + fresh pico de gallo

\$8.99 | cal. 397 / serving

Add blackened chicken \$2 | cal. 627

TACOS

WITH CHIPS + SALSA

BLACKENED ROCKFISH

Citrus slaw, sour cream

\$12.99 | cal. 610

BUFFALO CHICKEN

Hand breaded tenders, iceberg, pico, ranch

\$9.99 | cal. 750

BLACKENED SHRIMP

Citrus slaw, sour cream

\$13.99 | cal. 590

JUMBO WINGS

100% all-natural chicken wings tossed in our

Signature Sauces &

Dry Rubs

KINDA HOT
Spicy Buffalo

KINDA CRABBY
Kinda Hot, Old Bay®

MAPLE JALAPENO BACON

MILD

CAJUN RANCH

SMOKY SWEET BBQ

MARYLAND STYLE

Old Bay® Dry Rub

BONE-IN: 10pc \$14.99

BONELESS: 12pc \$13.99

cal. 80-150 per wing

Ask Your Server For Available Sauces!



FRESH SALADS

TY COBB

Grilled chicken breast, bacon, tomato, cucumber, hardboiled egg, crumbled bleu, choice of dressing

\$13.99 | cal. 1090

CRISPY CHICKEN

Chicken tenders, sharp cheddar, diced tomatoes, red onion, sliced cucumber, honey mustard dressing

\$12.79 | cal. 740

BLACK & BLEU SHRIMP

Bacon, crumbled bleu, red onions, tomatoes, bleu cheese dressing

\$13.99 | cal. 650

SOUP

MARYLAND CRAB SOUP

Tomato broth with blue crab, onions, potatoes, peppers, green beans and Old Bay®

\$5.99 | cal. 170

BASKETS+MAINS

1/2 LB COLOSSAL CRAB CAKE

Handmade daily, jumbo lump crabmeat, fries, house slaw

\$19.99 | cal. 1250

HAND BREADED TENDERS BASKET

All-natural chicken, fries, house slaw, choice of sauce

\$13.79 | cal. 1340

BEER BATTERED FISH 'N' CHIPS

Yuengling Battered Cod, Old Bay®, fries, tartar, house slaw

\$13.99 | cal. 1360

CAJUN SHRIMP PASTA

Penne, Cajun alfredo sauce, mushrooms, tomato, scallions, parmesan, pretzel stick

Substitute grilled chicken at no cost

\$14.99 | cal. 1530-1600

BURGERS*

SERVED WITH CHOICE OF FRIES OR TATER TOTS

COWBOY

Smoky BBQ, bacon, cheddar, onion straws

\$13.99 | cal. 1070

CHESAPEAKE

Old Bay®, legendary crab dip, bacon, American

\$15.59 | cal. 1130

SPICY JACK

Jalapeños, pepper-jack, cheddar, avocado mash, pico, Cajun Ranch

\$13.39 | cal. 1050

MAPLE BACON BRUNCH

Maple Jalapeño glaze, pickles, bacon, gouda, fried egg

\$12.79 | cal. 1120

TAILGATE

Bacon, grilled onions, pickles, Fat Tire cheese

\$12.59 | cal. 931

CLASSIC CHEESEBURGER

American, lettuce, tomato, pickle

\$9.49 | cal. 792
\$10.99 | Bacon + Cheddar | cal. 892

ASK ABOUT VEGETARIAN OPTIONS AND GLUTEN FREE OPTIONS

Food prepared here may contain or come in contact with gluten, milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please let us know about any allergens or aversions and we will do our best to accommodate. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HANDHELDS

SERVED WITH CHOICE OF FRIES OR TATER TOTS

MARYLAND CRAB CAKE

Handmade daily, jumbo lump crabmeat, lettuce, tomato, potato roll

\$15.99 | cal. 960

BLACKENED CHICKEN CAESAR WRAP

Grilled chicken breast, romaine, parmesan, spinach tortilla

\$10.79 | cal. 710

BUFFALO CHICKEN SANDWICH

Hand breaded chicken breast, crumbled bleu, sesame seed bun

\$12.99 | cal. 1180

FAT TIRE BEER CHEESESTEAK

Sliced ribeye, Fat Tire beer cheese, sautéed onions, hoagie roll

\$12.59 | cal. 953

CRABBY MELT

Our Legendary Crab Dip, cheddar, Old Bay[®], tomato, bacon, sourdough

\$12.79 | cal. 610

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, avocado mash, lettuce, tomato, pepper jack, potato roll

\$9.99 | cal. 618

SPICY CHICKEN SANDWICH

Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun

\$12.99 | cal. 1397

19



76

SIDES

Substitute price shown +\$2 for add-on

House Seasoned Spuds

FRIES TATER TOTS

cal. 331 cal. 346

SMOTHER YOUR SPUDS!

LEGENDARY CRAB DIP +\$3 | cal. 217

FAT TIRE BEER CHEESE +\$2 | cal. 214

BACON & BEER CHEESE +\$3 | cal. 294

GREENS AND THINGS

SIDE GARDEN SALAD \$2.50 | cal. 184-520

ROASTED BROCCOLI cal. 78

BOWL OF SOUP \$2.50 | cal.170-331

DESSERT

FUNNEL CAKE FRIES

Funnel cake fries covered in powdered sugar. Served with strawberry and chocolate sauces. A boardwalk favorite!

\$6 | cal. 990

COCKTAILS

PAIN CHILLER

Cruzan Banana Rum, RumHaven Coconut Water Rum, Peach Schnapps, Orange and Pineapple Juice cal. 234

WHISKEY SMASH

Evan Williams Bourbon, Lemon Juice, Simple Syrup, Mint cal. 150

THE JUICY PEACH

New Amsterdam Peach Vodka, Freshly squeezed fruit juice, Sierra Mist cal. 120

STRAWBERRY-PEACH SANGRIA

Fresh peaches and strawberries infused with Ecco Domani Pinot Grigio, Cruzan Aged Light Rum cal. 190

MAI TAI

Bacardi Superior Rum, Myers's Rum, RumHaven Coconut Water Rum, Cruzan Banana Rum, Orange Juice, Amaretto, Pineapple Juice, Grenadine cal. 155

STRAWBERRY MOJITO

Cruzan Rum, Mint, Fresh Strawberries, Simple Syrup, Sierra Mist cal. 145

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Fresh squeezed orange juice, Sierra Mist cal. 140

CLASSIC RITA

El Jimador Silver Tequila, Triple Sec, Lime Make it Strawberry, Peach, or Raspberry cal. 240-270

WINES

CAL. 95-130 PER GLASS

WHITE

CHARDONNAY, Chloe
PINOT GRIGIO, Ecco Domani
SAUVIGNON BLANC, Cupcake
RIESLING, Relax
ROSÉ, Dark Horse
MOSCATO, Beringer

RED

PINOT NOIR, Cellar No. 8
RED BLEND, 19 Crimes
MALBEC, Alamos
CABERNET SAUVIGNON, William Hill

BOARDWALK LEMONADES + ICED TEAS

Choice of Strawberry, Peach, or Raspberry and then SPIKE IT with Jack Daniel's or New Amsterdam Vodka. Bottomless refills not applicable

FOUNTAIN DRINKS + TEA

Proudly serving Pepsi products, Lipton tea, and GT Rootbeer
Bottomless refills on all fountain drinks, Boardwalks, teas, and coffees

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