



BORN IN

OCEAN CITY.

The Greene Turtle® started in Ocean City as a place where beer was king and the "menu" consisted of a barrel of peanuts. Over time, we've grown an obsession with making good food and a belief that staying true to ourselves is what matters most. We make hearty food using fresh ingredients and highlight the blue crab dishes that are authentic to the Mid-Atlantic. Gather around and try food that's so good that you'll have to share.

the Greene Turtle

SHAREABLES

4 SERVINGS PER SHAREABLE

WORLD FAMOUS CRAB DIP Our legendary crab dip, served with warm pretzel sticks
\$13.99 | cal. 295 | serving

BUFFALO CHICKEN NACHOS
Buffalo chicken dip, cheddar, celery, tomato, red onion, crumbled bleu cheese, sour cream
\$12.99 | cal. 535 | serving

BAVARIAN PRETZEL STICKS
Oven-baked, soft, your choice of dipping sauce: Fat Tire Beer Cheese or Bavarian Mustard
\$8.59 | cal. 220 | serving

FLASH-FRIED BRUSSELS
Seasoned and smothered in Honey, Carolina Gold, bacon, scallions
\$9.99 | cal. 147 | serving

CHEESE QUESADILLA
Soft tortilla stuffed with sharp cheddar cheese and fresh pico de gallo
\$8.99 | cal. 397 | serving
Add blackened chicken \$2 | cal. 627
Add crab cake \$4 | cal. 646

STUFFED JALAPEÑOS
Cheddar, cream cheese, bacon, oven-baked
\$7.99 | cal. 240 | serving

LOADED TATER TOTS
Fat Tire Beer Cheese, bacon, homemade ranch, scallions
\$9.99 | cal. 360 | serving

PEEL 'N' EAT SHRIMP Seasoned with Old Bay®, served with cocktail sauce
1/2 lb | \$13.99 | cal. 138 | serving
1 lb | \$19.99 | cal. 205 | serving

HAND BREADED

LEGENDARY TENDERS 100% all-natural chicken, your choice of dipping sauce: Smoky BBQ, Bangin' BBQ, Chipotle Honey Mustard, Cajun Ranch, Carolina Gold
\$10.79 | cal. 200-280 | serving

ROCKFISH BITES Yuengling® batter, Old Bay®, tartar
\$9.59 | cal. 175 | serving

BUFFALO CAULIFLOWER
Tossed in your choice of wing sauce
\$7.99 | cal. 155-320 | serving

CALAMARI
Fried crisp, served with Thai Chili
\$10.99 | cal. 160 | serving

FLAT BREADS

CRAB DIP
Crab Dip, lump crab, mozzarella, Old Bay®, fresh parsley
\$13.79 | cal. 941

CHEESEBURGER
Ground beef, Carolina Gold, shredded cheddar, diced pickles, diced tomato, scallions
\$12.59 | cal. 1150

BBQ CHICKEN
Diced chicken, Smoky Sweet BBQ, shredded cheddar, chopped bacon, chopped red onion, ranch
\$11.99 | cal. 1113

JUMBO WINGS

100% all-natural chicken wings tossed in our

Signature Sauces & 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**
- GARLIC PARMESAN**
- HONEY OLD BAY®**
- SMOKY SWEET BBQ**

BONE-IN: 10pc \$13.99
BONELESS: 12pc \$13.99
cal. 80-150 per wing

SOUPS + SALADS

MARYLAND CRAB SOUP Tomato broth with blue crab, onions, potatoes, peppers, green beans and Old Bay®
\$5.99 | cal. 170

CREAM OF CRAB SOUP
Premium claw meat, light cream, sherry, traditional seasonings
\$5.99 | cal. 331

CRISPY CHICKEN
Chicken tenders, sharp cheddar, grape 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

TY COBB Grilled chicken breast, bacon, tomato, cucumber, hardboiled egg, crumbled bleu, choice of dressing
\$13.99 | cal. 1090

CHICKEN CAESAR
Romaine, parmesan, croutons, Caesar dressing
\$11.99 | cal. 860

APPLE PECAN Crumbled bleu cheese, dried cranberries, sweet Vidalia dressing
\$10.79 | cal. 350
Add grilled chicken \$3.50 | cal. 230
Add blackened shrimp \$5 | cal. 180
Add sirloin steak* \$4.50 | cal. 830

BOWLS + MORE

KOREAN SALMON BOWL
Firecracker glazed salmon, roasted broccoli, sliced avocado, toasted sesame seeds, scallions, lemon, blended grains
\$14.99 | cal. 921

SOUTHWEST STEAK BOWL*
Thinly sliced grilled sirloin, marinated black beans, queso fresco, pickled red onion, pico de gallo, mixed greens, salsa verde, blended grains
\$14.99 | cal. 1047

NOLA CHICKEN BOWL Two grilled Cajun seasoned chicken breasts, roasted broccoli, avocado, diced tomato, marinated black beans, blended grains, Cajun Ranch
\$14.79 | cal. 670

CAJUN SHRIMP PASTA Penne, Cajun alfredo sauce, mushrooms, tomato, scallions, parmesan, pretzel stick
Substitute grilled chicken at no cost
\$14.99 | cal. 1530-1600

SHRIMP 'N' GRITS
Cheddar grits, hot bacon jam, roasted broccoli
\$14.99 | cal. 897

BASKETS + MAINS

1/2LB COLOSSAL CRAB CAKE Handmade daily, jumbo lump crabmeat, fries, house slaw
\$19.99 | cal. 1250

HOG HAMMERS FEAST Bone-in BBQ pork, fries, house slaw
Think pulled pork still on the bone!
Half Order \$13.99 | cal. 1750
Full Order \$19.99 | cal. 2185

SHRIMP BASKET
Yuengling® battered, fries, house slaw, cocktail sauce
\$13.99 | cal. 1028

HAND BREADED TENDERS BASKET
All-natural chicken, fries, house slaw, choice of dipping sauce
\$13.79 | cal. 1340

BEER BATTERED FISH 'N' CHIPS
Yuengling® Battered Cod, Old Bay®, fries, tartar, house slaw
\$13.99 | cal. 1360

8oz. SIRLOIN*
Char-grilled to your liking, roasted broccoli, blended grains
\$15.99 | cal. 830

TACOS

SERVED WITH CHIPS AND SALSA VERDE

THAI PORK
Spicy and sweet Thai pork, house slaw, pickled red onion
\$11.99 | cal. 1069

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

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

GRILLED SALMON SANDWICH
Creamy remoulade, sliced tomato, mixed greens, avocado mash, fresh lemon, brioche
\$12.99 | cal. 656

CRABBY MELT
Our Legendary Crab Dip, cheddar, Old Bay®, tomato, bacon, sourdough
\$11.79 | cal. 810

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
\$11.99 | cal. 953

SPICY CHICKEN SANDWICH
Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun
\$12.99 | cal. 1397

SMOKY PORK BBQ SANDWICH
Pulled pork, Smoky BBQ, onion straws, house slaw, potato roll
\$11.79 | cal. 710

CALIFORNIA CHICKEN SANDWICH
Grilled chicken breast, avocado mash, lettuce, tomato, pepper jack, potato roll
\$9.99 | cal. 618

SMOKY PORK GRILLED CHEESE
BBQ pulled pork, American, cheddar, pickled red onion, sourdough
\$12.39 | cal. 1242

BLACKENED CHICKEN CAESAR WRAP
Grilled chicken breast, romaine, parmesan, spinach tortilla
\$10.59 | cal. 710

BURGERS*

FRESH, NEVER FROZEN BEEF SERVED WITH CHOICE OF FRIES OR TATER TOTS

COWBOY BURGER Smoky BBQ, bacon, cheddar, onion straws
\$13.99 | cal. 1070

SPICY JACK BURGER
Jalapeños, pepper-jack, cheddar, avocado mash, pico, Cajun Ranch
\$12.99 | cal. 1050

CLASSIC CHEESEBURGER
American, lettuce, tomato, pickle
\$9.49 | cal. 792
\$9.99 | Mushroom + Swiss | cal. 779
\$10.99 | Bacon + Cheddar | cal. 892

MAPLE BACON BRUNCH BURGER
Maple Jalapeño glaze, pickles, bacon, gouda, fried egg
\$12.39 | cal. 1120

BEYOND BURGER Substitute our plant-based patty on any item for an additional \$3.50 | cal. 454

SPICY LEAF-EATER
Beyond Patty, melted pepper jack, grilled onions, sliced tomato, sriracha mayo, mixed greens, brioche
\$14.99 | cal. 676

CHESAPEAKE BURGER
Old Bay®, legendary crab dip, bacon, American
\$14.79 | cal. 1130

TAILGATE BURGER
Bacon, grilled onions, pickles, Fat Tire Beer Cheese
\$12.59 | cal. 931



SIDES

Substitute price shown +\$2 for add-on

House Seasoned Spuds

FRIES cal. 331
TATER TOTS cal. 346
SWEET POTATO FRIES +\$1 | cal. 228

Top It Off
SMOTHER YOUR SPUDS!
LEGENDARY CRAB DIP +\$3 | cal. 217

FAT TIRE BEER CHEESE +\$2 | cal. 214
BACON & BEER CHEESE +\$3 | cal. 294

Treens and Things

HOUSE SLAW cal. 88
ROASTED BROCCOLI Butter, House Seasoning cal. 78

SIDE SALAD Garden or Caesar \$2.50 | cal. 184-520
BOWL OF SOUP \$2.50 | cal. 170-331



TURTLE FAVES



ACTIVE OPTIONS

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.



SIGNATURE BOARDWALK LEMONADES AND ICED TEAS

STRAWBERRY | PEACH | RASPBERRY **SPIKE IT HOW YOU LIKE IT!**

For the grown-up version, add Jack Daniel's Tennessee Whiskey, Deep Eddy Vodka or Ole Smoky White Lightnin' Moonshine to our Boardwalk Lemonades and Iced Teas.

Bottomless refills not applicable.

FOUNTAIN DRINKS + TEA

TRY THE TURTLE'S OWN BOTTLED ROOT BEER



Proudly serving Pepsi products and Lipton fresh brewed iced teas. Bottomless refills on all Fountain Drinks, Boardwalks, Teas & Coffee.

COCKTAILS

SKINNY SIPS

THE JUICY PEACH

New Amsterdam Peach Vodka, Freshly Squeezed Fruit juice, topped with Sierra Mist *cal. 120*

FRESH SQUEEZED MIMOSA

Freshly Squeezed Orange Juice, Champagne *cal. 150*

SKINNY MOJITO

RumHaven Coconut Water Rum, Mint, Club Soda *cal. 136*

TRULY HARD SELTZER

Assorted Flavors *cal. 100*

SPECIALTY

FRESH FRUIT CRUSHES

Smirnoff Flavored Vodka, Triple Sec, Freshly Squeezed Fruit juice, topped with Sierra Mist
Orange cal. 140 or Grapefruit cal. 160
Add Red Bull +\$4

MAI TAI

Bacardi Superior Rum, Myers's Rum, RumHaven Coconut Water Rum, Blue Chair Bay Banana Rum, Orange Juice, Amaretto, Pineapple Juice, Grenadine *cal. 155*

STRAWBERRY MOJITO

Bacardi Dragon Berry Rum, Mint, Fresh Strawberries, Simple Syrup, Sierra Mist *cal. 145*

SHELL SHOCKER

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

GREENE TEA

Jameson, Peach Schnapps, Melon Liqueur, Lime Sour, Club Soda *cal. 190*

BLACK CHERRY CRUSH

Red Stag by Jim Beam Whiskey, Orange juice *cal. 250*

PAIN CHILLER

Blue Chair Bay Banana Rum, RumHaven Coconut Water Rum, Peach Schnapps, Freshly Squeezed Orange Juice and Pineapple Juice *cal. 234*

MELON MULE

Grey Goose Le Melon Vodka, Ginger Beer *cal. 150*

BLOOD ORANGE COSMO

Grey Goose Vodka, Triple Sec, Blood Orange Sour, Lime Juice *cal. 240*

APEROL SPRITZ

Aperol, Champagne, Club Soda *cal. 177*

MOONSHINE (BLOODY) MARY

Ole Smoky White Lightnin' Moonshine, George's Bloody Mary Mix *cal. 142*

CANADIAN MULE

Crown Royal Apple Whiskey, Ginger Beer *cal. 155*

WHISKEY SMASH

Sagamore Spirit Rye Whiskey, Freshly Squeezed Lemon, Simple Syrup, Mint *cal. 150*

MARGARITAS

COCO MANGO RITA

1800 Coconut Tequila, Mango Purée, Triple Sec, Lime Sour *cal. 270*

PERFECT PATRÓN RITA

Patrón Silver Tequila, Triple Sec, Lime Sour *cal. 280*

FRESH FRUIT RITA

1800 Silver Tequila, Triple Sec, Lime Sour. Choice of Peach, Raspberry or Strawberry *cal. 240-270*

CORONA RITA

Corona Coronita, El Jimador Blanco Triple Sec, Lime Sour *cal. 330*

SHOTS + SHOOTERS

cal. 96-280

OLE SMOKY APPLE PIE MOONSHINE

CASAMIGOS BLANCO | LEMON DROP ABSOLUT CITRON

GREENE TEA JAMESON | WASHINGTON APPLE CROWN ROYAL

BOMBS WITH RED BULL

THREE OLIVES CHERRY | THREE OLIVES GRAPE

VEGAS CROWN ROYAL | JÄGER

HELL IN THE SHELL

LARGE ENOUGH FOR YOU AND THREE PEOPLE

HURRICANE*

Cruzan Aged Light Rum, Southern Comfort, Freshly Squeezed Orange Juice, Pineapple Juice, Lime Sour, Grenadine

cal. 345 per serving

Take the souvenir shell home for only \$10!



*A portion of proceeds benefit the Sea Turtle Conservancy.

AWARD WINNING DRINKS

HANDCRAFTED BY OUR VERY OWN BARTENDERS

MEXICAN MOJITO

Crafted by: BWI Airport, MD
El Jimador Blanco Tequila, Fresh Jalapeño

UNICYCLE

Crafted by: Columbia, MD
Raspberry Play on a Long Island Iced Tea

NUTTY WOOD

Crafted by: Hampton, VA
Woodford Reserve Kentucky Straight Bourbon, Amaretto, Sour Mix

TURTLES 'N' CREAM

(Hell In The Shell)

Crafted by: East Norriton, PA
Smirnoff Vanilla and Orange Vodkas, Orange Soda, Blood Orange Sour, Orange Juice, Whipped Cream



WINES + SANGRIAS

WHITE

cal. 95-130 per glass

CHARDONNAY

Chloe California Citrus, Apple, Pear

PINOT GRIGIO

Ecco Domani Italy Delle Venezie DOC Citrus and Tropical Fruits

SAUVIGNON BLANC

Cupcake New Zealand Light and Crisp, Nectarine

RIESLING

Relax Germany Crisp, Apples, Peaches

ROSÉ

Dark Horse California Dry, Strawberries

MOSCATO

Beringer California Sweet, Ripe Fruit

RED

cal. 120-130 per glass

PINOT NOIR

Cellar No.8 California Red Berry Fruit, Bing Cherry

RED BLEND

19 Crimes South Eastern Australia Vanilla, Dark Berry, Cedar

MALBEC

Alamos Argentina Vanilla, Black Cherry, Cocoa

CABERNET SAUVIGNON

William Hill California Ripe Plum, Berries

SANGRIAS

STRAWBERRY-PEACH

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

BLACK CHERRY

Fresh Fruit infused with Red Stag by Jim Beam, Cabernet, and Black Cherry Purée *cal. 240*

BEERS ON TAP (SMALL / TALL)

ASK YOUR SERVER ABOUT LOCAL AND SEASONAL OFFERINGS!

DESSERTS

MONKEY BREAD

Cinnamon sticky bun oozing with caramel sauce, then topped with Breyers vanilla ice cream.

\$7 | *cal. 760*

BROWNIE SUNDAE

Warm, chocolate chip brownie topped with vanilla ice cream, peanut butter sauce, whipped cream, and Reese's Pieces.

\$7 | *cal. 1110*

COOKIE LAVA SUNDAE

Chocolate chip cookie with a warm chocolate ganache center, topped with a scoop of vanilla ice cream.

\$7 | *cal. 1080*

ICE CREAM SUNDAE

Three scoops of vanilla ice cream, chocolate syrup, whipped cream and a cherry on top.

\$4 | *cal. 670*

FUNNEL CAKE FRIES

A boardwalk favorite with a Turtle twist! Funnel cake fries covered in powdered sugar. Served with strawberry and chocolate sauces on the side.

\$6 | *cal. 990*