



# 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  
\$14.99 | cal. 295 / serving

**BUFFALO CHICKEN NACHOS**  
Buffalo chicken dip, cheddar, celery, tomato, red onion, crumbled bleu cheese, sour cream  
\$14.49 | cal. 535 / serving

**BAVARIAN PRETZEL STICKS**  
Oven-baked, soft, your choice of dipping sauce: Fat Tire Beer Cheese or Bavarian Mustard  
\$9.99 | 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  
\$9.99 | 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  
\$11.79 | cal. 200-280 / serving

**ROCKFISH BITES**   
Yuengling® batter, Old Bay\*, tartar  
\$9.99 | 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 \$14.99  
**BONELESS:** 12pc \$14.99  
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

**CRISPY CHICKEN**  
Chicken tenders, sharp cheddar, grape tomatoes, red onion, sliced cucumber, honey mustard dressing  
\$13.29 | cal. 740

**BLACK & BLEU SHRIMP**   
Bacon, crumbled bleu, red onions, tomatoes, bleu cheese dressing  
\$15.99 | 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  
\$13.49 | cal. 860

**APPLE PEGAN**   
Crumbled bleu cheese, dried cranberries, sweet Vidalia dressing  
\$11.79 | 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  
\$22.59 | cal. 1250

**HOG HAMMERS FEAST**   
Bone-in BBQ pork, fries, house slaw  
Think pulled pork still on the bone!  
Half Order \$15.99 | 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  
\$14.99 | 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  
\$14.49 | cal. 610

**BUFFALO CHICKEN**  
Hand breaded tenders, iceberg, pico, ranch  
\$11.99 | cal. 750

**BLACKENED SHRIMP**  
Citrus slaw, sour cream  
\$14.49 | cal. 590

## HANDHELDS

SERVED WITH CHOICE OF FRIES OR TATER TOTS

**MARYLAND CRAB CAKE**  
Handmade daily, jumbo lump crabmeat, lettuce, tomato, potato roll  
\$16.99 | 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  
\$12.79 | cal. 810

**BUFFALO CHICKEN SANDWICH**   
Hand breaded chicken breast, crumbled bleu, sesame seed bun  
\$13.49 | cal. 1180

**FAT TIRE BEER CHEESESTEAK**  
Sliced ribeye, Fat Tire Beer Cheese, sautéed onions, hoagie roll  
\$12.99 | cal. 953

**SPICY CHICKEN SANDWICH**  
Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun  
\$13.49 | cal. 1397

**SMOKY PORK BBQ SANDWICH**  
Pulled pork, Smoky BBQ, onion straws, house slaw, potato roll  
\$12.79 | 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  
\$12.49 | 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  
\$14.49 | 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  
\$13.99 | cal. 1120

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

**CHESAPEAKE BURGER**  
Old Bay\*, legendary crab dip, bacon, American  
\$15.79 | cal. 1130

**TAILGATE BURGER**  
Bacon, grilled onions, pickles, Fat Tire Beer Cheese  
\$14.59 | 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 GLUTEN-FREE UPON REQUEST | ASK YOUR SERVER ABOUT 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, Merlot 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 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*