



# 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  
\$14.79 | 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  
\$11.79 | 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 \$14.99  
**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

**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 PEGAN** 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  
\$12.79 | 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  
\$12.59 | 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  
\$10.79 | 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  
\$13.39 | cal. 1050

**CHESAPEAKE BURGER** Old Bay\*, legendary crab dip, bacon, American  
\$15.59 | cal. 1130

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

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

**MAPLE BACON BRUNCH BURGER** Maple Jalapeño glaze, pickles, bacon, gouda, fried egg  
\$12.79 | 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

## 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, 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 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*