



Born in OCEAN CITY

SHAREABLES

Calories based on 4 servings

WORLD FAMOUS CRAB DIP

THE crab dip, served with warm pretzel sticks
15.99 • cal. 300 / serving

BAVARIAN PRETZEL STICKS

Oven-baked, soft, served with Fat Tire® beer cheese or Bavarian mustard
10.99 • cal. 220 / serving

FLASH-FRIED BRUSSELS

Seasoned & smothered in honey, carolina gold BBQ, bacon, scallions
10.99 • cal. 150 / serving

New SLAMBURGERS

Three mini burgers with American cheese, pickled red onion, ketchup, mustard, pickles
12.49 • cal. 200 / serving

New SMOKEHOUSE PORK NACHOS

Smoked pork, Fat Tire® beer cheese queso, jalapeño, smoky BBQ sauce, pico de gallo, lime crema
15.99 • cal. 400 / serving

CHILI CHEESE DIP

Chili, beer cheese, lime crema, pico de gallo, tortilla chips
13.29 • cal. 732 / serving

MOZZARELLA STICKS

Fried cheese, marinara sauce
9.99 • cal. 630 / serving

BUFFALO CHICKEN NACHOS

Buffalo dip, chicken tenders, cheddar, crumbled bleu cheese, pico de gallo, buffalo sauce, ranch drizzle
14.99 • cal. 480 / serving

BUFFALO CHICKEN DIP

Buffalo chicken dip, bleu cheese crumbles, scallions, tortilla chips
13.29 • cal. 889 / serving

CHEESE QUESADILLA

Tortilla, sharp cheddar, pico de gallo
10.39 • cal. 400 / serving

ADD ON
guac +1 • cal. 90
blackened chicken +2 • cal. 150
crab dip +4 • cal. 160
carne asada +3 • cal. 320

LOADED TATER TOTS

Fat Tire® beer cheese, bacon, homemade ranch, scallions
11.99 • 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
13.39 • cal. 200 / serving

ROCKFISH BITES

Yuengling® batter, Old Bay®, tartar
12.99 • cal. 240 / serving

BUFFALO CAULIFLOWER

Tossed in your choice of wing sauce
10.49 • 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 10.39 10pc 16.99 20pc 30.99
BONELESS: 7pc 11.29 10pc 15.99 20pc 30.99
 cal. 80-150 per wing

FRESH SALADS

APPLE PECAN

Crumbled bleu cheese, dried cranberries, sweet vidalia dressing
12.39 • cal. 350

ADD ON
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
13.99 • cal. 740

BLACK & BLEU SHRIMP

Blackened shrimp, crumbled bleu cheese, bacon, red onion, tomato, bleu cheese dressing
15.99 • cal. 650

SOUPS

HEARTY CHILI

Mild beef chili with beans, served with cheddar cheese, sour cream, scallions
Cup 5.39 • cal. 190 Bowl 8.49 • cal. 380

MARYLAND CRAB

Tomato broth with blue crab, onions, potatoes, peppers, green beans and Old Bay®
Cup 4.99 • cal. 70 Bowl 8.99 • cal. 140

BASKETS+BOWLS

KOREAN SALMON BOWL

Firecracker glazed salmon, roasted broccoli, sliced avocado, toasted sesame seeds, scallions, lemon, blended grains
17.29 • cal. 920

BEER BATTERED FISH N' CHIPS

Yuengling® battered cod, Old Bay®, fries, tartar, house slaw
15.99 • cal. 1310

NOLA CHICKEN BOWL

Two grilled cajun seasoned chicken breasts, roasted broccoli, avocado, diced tomato, marinated black beans, blended grains, cajun ranch
16.49 • cal. 1000

CAJUN SHRIMP PASTA

Penne, blackened shrimp, cajun alfredo sauce, mushrooms, tomatoes, scallions, parmesan, pretzel stick
16.99 • cal. 1290
ADD ON
double shrimp +5 • cal. 163
blackened chicken available

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
16.99 • cal. 760

CRAB CAKE DUO

TWO jumbo lump crabcakes handmade daily, fries, house slaw, tartar sauce
29.99 • cal. 1220

HAND BREADED TENDERS BASKET

All-natural chicken, fries, house slaw, choice of dipping sauce
15.49 • cal. 1100

SHRIMP BASKET

Breaded shrimp, fries, house slaw, cocktail sauce
15.99 • cal. 910

HOG HAMMERS FEAST

Three BBQ pork shanks, fries, onion straws, house slaw
17.99 • cal. 1220
additional hammers +3 each • cal. 281

TACOS SERVED WITH CHIPS + SALSA VERDE • ADD GUAC +1

New SHRIMP FIESTA

Blackened shrimp, house slaw, pickled red onions, lime crema, cilantro
15.99 • cal. 840

SPICY BAJA FISH

Yuengling® battered cod, spicy mayo, house slaw, pico de gallo, cilantro
14.99 • cal. 1350

BUFFALO CHICKEN

Hand-breaded tenders, kinda hot sauce, house slaw, pico de gallo, ranch drizzle
12.99 • cal. 1150

CARNE ASADA

Lime-basted chopped steak, house slaw, pico de gallo, cilantro
14.99 • cal. 960

BLACKENED ROCKFISH

Seared rockfish, house slaw, pico de gallo, lime crema, cilantro
14.79 • 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
17.99 • cal. 870

GRILLED SALMON SANDWICH

Tomato, mixed greens, guac, chipotle honey mustard, brioche bun
14.99 • cal. 660

CRABBY MELT

World famous crab dip, melted cheddar, tomato, bacon, Old Bay®, griddled sourdough
14.99 • cal. 970

BUFFALO CHICKEN SANDWICH

Hand breaded chicken breast, crumbled bleu, sesame seed bun
14.99 • cal. 1180

BLACKENED CHICKEN CAESAR WRAP

Blackened all-white meat chicken, lettuce, parmesan, spinach tortilla
12.49 • cal. 620

SPICY CHICKEN SANDWICH

Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun
14.99 • cal. 1360

SMOKY PORK BBQ SANDWICH

BBQ pork, onion straws, house slaw, brioche bun
14.29 • cal. 700

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, guac, lettuce, tomato, pepper jack, brioche bun
13.99 • cal. 530

FAT TIRE BEER CHEESESTEAK

Sliced ribeye, Fat Tire® beer cheese, sautéed onions, hoagie roll
14.99 • cal. 580
ADD ON
double steak +2.99 • cal. 150

SIDES+EXTRAS

- FRIES** 6.00 • cal. 220
- ONION STRAWS** 4.50 • cal. 150
- HOUSE SLAW** 2.99 • cal. 80
- ROASTED BROCCOLI** 4.50 • cal. 90
- TATER TOTS** sub +1 • 5.50 • cal. 350
- SWEET POTATO FRIES** sub +1 • 5.50 • cal. 230
- SIDE GARDEN SALAD** sub +2 • 5.49 • cal. 180
- CUP OF MD CRAB SOUP** sub +2 • 4.99 • cal. 70-190
- CUP OF HEARTY CHILI** sub +2 • 5.39 • cal. 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

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®
16.99 • cal. 1130

CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles
12.99 • cal. 790
ADD ON
bacon +2 • cal. 180

MAPLE BACON BRUNCH BURGER

Maple jalapeño glaze, pickles, bacon, American cheese, lettuce, tomato, fried egg
14.99 • cal. 1050

BEEFY BACK-UP SPICY LEAF-EATER

Beyond® patty, melted pepper jack, grilled onions, sriracha mayo, mixed greens, tomato, brioche bun
15.49 • cal. 1160

SPICY JACK BURGER

Jalapeños, pepper jack, cheddar, guac, pico de gallo, cajun ranch, lettuce
14.99 • cal. 1060

TAILGATE BURGER

Bacon, grilled onions, lettuce, tomato, pickles, Fat Tire® beer cheese
14.99 • cal. 930

COWBOY BURGER

Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato
14.99 • cal. 1050

SWEETS

FUNNEL CAKE FRIES

Powdered sugar, dipping sauce of chocolate, caramel, or strawberry
8.00 • cal. 770

New SMITH ISLAND CAKE

The original 9-layer yellow cake with chocolate fudge icing
9.00 • cal. 630

ICE CREAM SUNDAE

Three scoops of vanilla, chocolate syrup, whipped cream, cherry on top
6.00 • cal. 670

GOOEY MONKEY BREAD

Cinnamon sticky bun, caramel sauce, vanilla ice cream
8.00 • cal. 760

COOKIE LAVA SUNDAE

Huge chocolate chip cookie with warm chocolate fudge center, topped with vanilla ice cream and chocolate sauce
8.00 • cal. 1080

= SIGNATURE ITEM | ASK YOUR SERVER ABOUT GLUTEN-FREE & VEGETARIAN OPTIONS | ADDITIONAL NUTRITIONAL INFORMATION IS AVAILABLE UPON REQUEST

*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.

BOOZE + BEVS

BOARDWALK LEMONADES+ TEAS

CHOICE OF:

Lemonade or Sweet Tea
Strawberry or Peach
cal. 130

SPIKE IT

 with:

Tito's Handmade Vodka
New Amsterdam Lemon Vodka
New Amsterdam Peach Vodka
New Amsterdam Pink Whitney Vodka
Jim Beam Bourbon
Captain Morgan Spiced Rum

No refills on Spiked Boardwalks

CRUSHES

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, Sierra Mist
cal. 170

GRAPEFRUIT CRUSH

Pearl Ruby Grapefruit Vodka, Triple Sec, Freshly Squeezed Grapefruit Juice, Sierra Mist
cal. 160

THE JUICY PEACH

New Amsterdam Peach Vodka, Peaches & Purée, Sierra Mist
cal. 120

RITAS

PERFECT PATRÓN RITA

Patrón Silver Tequila, Triple Sec, Lime Sour
cal. 270

CLASSIC RITA

Cazadores Silver Tequila, Triple Sec, Lime Sour
cal. 250

STRAWBERRY RITA

Cazadores Silver Tequila, Triple Sec, Lime Sour, Strawberry
cal. 300

PEACH RITA

Cazadores Silver Tequila, Triple Sec, Lime Sour, Peach
cal. 300

MAKE ANY RITA PREMIUM

With Casamigos Blanco!

SHOOTERS

WASHINGTON APPLE

Crown Royal Whiskey, Apple Schnapps, Cranberry Juice
cal. 90

LEMON DROP

New Amsterdam Lemon Vodka, Triple Sec, Freshly Squeezed Lemon, Sugar Rim
cal. 100

GREENE TEA

Tullamore Dew, Peach Schnapps, Lime Sour
cal. 80

THE PINK WHITNEY

New Amsterdam Pink Lemonade Flavored Vodka, Lemonade
cal. 80



HANDCRAFTED COCKTAILS

MAI TAI

BACARDÍ Superior Rum, RumHaven Coconut Rum, Cruzan Banana Rum, Myers's Dark Rum, Amaretto, Orange & Pineapple Juices, Grenadine
cal. 160

WATERMELON MULE

Smirnoff Watermelon Vodka, Ginger Beer, Fresh Lime
cal. 180
Try our classic Smirnoff Moscow Mule

BOOZY CHERRY LIMEADE

Pearl Cherry Vodka, Lemonade, Lime Sour, Grenadine
cal. 200

STRAWBERRY MOJITO

BACARDÍ Superior Rum, Mint, Fresh Strawberries, Lime, Soda Water
cal. 170

PAIN CHILLER

Cruzan Banana Rum, RumHaven Coconut Rum, Peach Schnapps, Freshly Squeezed Orange Juice, Pineapple Juice
cal. 160

SHELL SHOCKER

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

TOP SHELF LIT

A premium version of our Long Island Iced Tea! Tito's Handmade Vodka, BACARDÍ Superior Rum, Tanqueray Gin, Cazadores Silver Tequila, Grand Marnier, Lime Sour, Pepsi
cal. 230

HONEY MINT SMASH

Jim Beam Whiskey, Monin Honey Syrup, Peach Schnapps, Mint, Lemon, Soda Water
cal. 170



CRUSHIN' IT SINCE '76!

BEER + SELTZER

DRAFTS SHORT OR TALL

TURTLE SPECIALTIES

Turtle Crawl IPA • cal. 240/300
Rinders Keepers Orange Wheat • cal. 220/280

IMPORTED + PREMIUM

Guinness Draught Stout • cal. 240/300
Stella Artois Pilsner • cal. 200/250

FRUITY + FLAVORFUL

Blue Moon Wheat • cal. 220/280
Angry Orchard Hard Cider • cal. 240/300
Samuel Adams Seasonal • cal. 220/270

PILSNERS + LAGERS

Bud Light Lager • cal. 150/180
Coors Light Lager • cal. 140/170
Miller Lite Pilsner • cal. 130/160
Michelob Ultra Lager • cal. 130/160
Yuengling Lager • cal. 190/240

Ask our team for additional draft choices!

BOTTLES + CANS

IMPORTED + PREMIUM

Corona Extra Lager • cal. 150
Corona Premier Lager • cal. 90
Heineken Lager • cal. 220/280

FRUITY + FLAVORFUL

Fat Tire Amber • cal. 160
Dogfish Head SeaQuench Sour Ale • cal. 140
Twisted Tea Hard Iced Tea • cal. 200

PILSNERS + LAGERS

Bud Light Lager • cal. 110
Bud Light Lime Lager • cal. 120
Budweiser Lager • cal. 150
Bud Zero Non-Alcoholic Lager • cal. 50
Coors Light Lager • cal. 100
Guinness Baltimore Blonde* Lager • cal. 100
Miller Lite Pilsner • cal. 100
Natty Boh Lager • cal. 170

HARD SELTZER

Truly Wild Berry • cal. 100
Truly Strawberry Lemonade • cal. 100
White Claw Mango • cal. 100
White Claw Black Cherry • cal. 100

BEVERAGES

Proudly serving Pepsi, Lipton, Red Bull and GT Root Beer.

Bottomless refills on Fountain Drinks, Nonalcoholic Boardwalks, Teas & Coffee.
cal. 0-140

SPIRITS

VODKA

Absolut
Grey Goose
Ketel One
New Amsterdam
New Amsterdam Peach
New Amsterdam Lemon
New Amsterdam Pink Whitney
Pearl Cherry
Pearl Grape
Pearl Ruby Grapefruit
Smirnoff
Smirnoff Orange
Smirnoff Watermelon
Tito's Handmade

GIN

Bombay Sapphire
Hendrick's
New Amsterdam
Tanqueray

WHISKEY

Bulleit Bourbon
Crown Regal Apple
Crown Royal
Dewar's White Label
Fireball Cinnamon
Glenlivet 12
Jack Daniel's
Jack Daniel's Honey
Jameson
Jim Beam Bourbon
Johnnie Walker Red
Johnnie Walker Black
Knob Creek Bourbon
Maker's Mark Bourbon
Sagamore Spirit Rye
Seagram's 7
Southern Comfort
Tullamore Dew
Skrewball Peanut Butter
Wild Turkey 101 Bourbon
Woodford Reserve Bourbon

TEQUILA

Casamigos Blanco
Cazadores Silver
el Jimador Silver
Jose Cuervo Gold
Montelobos Joven Mezcal
Patrón Silver
Teremana Reposado

RUM

BACARDÍ Superior
Captain Morgan Spiced
Cruzan Banana
Cruzan Light
Myers's Dark
RumHaven Coconut

EVEN MORE

Aperol
Baileys Irish Cream
Christian Brothers VS Brandy
Disaronno Amaretto
Frangelico
Goldschläger
Grand Marnier
Hennessy VS Cognac
Jägermeister
Kahlúa
Ole Smoky Apple Pie Moonshine
Ole Smoky Blackberry Moonshine
RumChata
Rumple Minze
Sambuca Romana White

Mr. Boston Spirits & Cordials
served in our well

SANGRIA+ WINE

SUNSET SANGRIA

Pinot Grigio, BACARDÍ Superior Rum, Lime Sour, Peaches & Strawberries • cal. 170

RED SANGRIA

Beso de Sol Red Sangria, Orange, Cherry, Lime • cal. 140

WINES BY THE GLASS

BY BLACK BOX:

Pinot Grigio • cal. 120
Sauvignon Blanc • cal. 120
Chardonnay • cal. 110
Cabernet Sauvignon • cal. 120
Red Blend • cal. 130

Cupcake Prosecco
(187 split) • cal. 130