



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 garlic, Parmesan, red pepper flakes, lemon wedge on the side
11.49 • cal. 150 / serving

SLAMBURGERS

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

SMOKEHOUSE PORK NACHOS

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

CRISPY CAULIFLOWER

Tossed in your choice of wing sauce
10.99 • cal. 200 / serving

BUFFALO CHICKEN NACHOS

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

BUFFALO CHICKEN DIP

Buffalo chicken dip, blue cheese crumbles, scallions, tortilla chips
13.49 • cal. 889 / serving

SPINACH ARTICHOKE DIP

Creamy artichokes & spinach, garlic, Parmesan, tortilla chips
13.99 • cal. 950 / serving

CHEESE QUESADILLA

Tortillas, sharp cheddar, pico de gallo
10.49 • cal. 400 / serving
ADD ON
guac +2 • cal. 90
blackened chicken +4 • cal. 150
carne asada +6 • cal. 320

LOADED TATER TOTS

Fat Tire® beer cheese, bacon, homemade ranch, scallions
12.99 • cal. 360 / serving

MOZZARELLA STICKS

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

LEGENDARY TENDERS

100% all-natural hand-breaded chicken, choice of dipping sauce
13.49 • cal. 200 / serving

ROCKFISH BITES

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

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®

MILD

CAJUN RANCH

MARYLAND STYLE

Old Bay® Dry Rub

CAROLINA GOLD BBQ

GARLIC PARMESAN

HONEY OLD BAY®

SMOKY SWEET BBQ

LEMON PEPPER DRY RUB

SESAME GINGER

BONE-IN: **BONELESS:**

6pc 10.49 7pc 11.49

10pc 16.99 10pc 15.99

20pc 30.99 20pc 29.99

cal. 80-150 per wing



Clark Crew BBQ, located in Oklahoma, has won over 700 Top 10 BBQ Awards and is now part of the Turtle Family!

CLARK CREW BBQ JUMBO WINGS

Clark Crew Royal Dry Rub

BONE-IN: **BONELESS:**

6pc 11.49 7pc 11.99

10pc 17.99 10pc 16.49

20pc 31.99 20pc 30.99

APPLE PECAN

Crumbled blue cheese, dried cranberries, red delicious apples, pecans, sweet Vidalia dressing
12.49 • cal. 350

ADD ON

grilled chicken +4 • cal. 230
blackened shrimp +6 • cal. 180
ahi tuna +6 • cal. 145

CRISPY CHICKEN

Chicken tenders, sharp cheddar, tomato, red onion, cucumber, honey mustard dressing
13.99 • cal. 740

BLACK & BLUE SHRIMP

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

CLASSIC COBB

Grilled chicken breast, bacon, tomato, cucumber, hard-boiled egg, crumbled blue cheese, choice of dressing
14.99 • cal. 590

CHICKEN CAESAR

Grilled chicken, Parmesan, croutons, Caesar dressing
13.99 • cal. 830

HEARTY CHILI

Mild beef chili with beans, served with cheddar cheese, sour cream, scallions
Cup 5.49 • cal. 190 Bowl 8.99 • cal. 380

MARYLAND CRAB

Tomato broth with blue crab, onions, potatoes, peppers, green beans, Old Bay®
Cup 5.99 • cal. 70 Bowl 9.49 • cal. 140

AHI TUNA BOWL

Sesame ginger-glazed ahi tuna, wasabi cucumber slaw, avocado, cucumbers, jalapeños, pickled red onion, scallions, blended grains, wasabi cucumber dressing
17.49 • cal. 950

NOLA CHICKEN BOWL

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

CAJUN SHRIMP PASTA

Penne, blackened shrimp, Cajun alfredo sauce, mushrooms, tomatoes, scallions, Parmesan, pretzel stick
17.99 • cal. 1290

ADD ON

double shrimp +6 • cal. 163
blackened chicken available

BEER BATTERED FISH N' CHIPS

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

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
17.49 • cal. 760

CRAB CAKE DUO

TWO jumbo lump crab cakes 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
15.99 • cal. 1100

SHRIMP BASKET

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

CHICKEN BACON RANCH PASTA

Penne, all-white meat chicken, cheddar cheese sauce, broccoli, bacon, ranch, pretzel stick
16.99 • cal. 1160

HOG HAMMERS FEAST

Three BBQ pork shanks, fries, onion straws, house slaw
17.99 • cal. 1220

additional hammers +5 each • cal. 281

SERVED WITH CHIPS + SALSA VERDE • ADD GUAC +2

SHRIMP FIESTA

Blackened shrimp, house slaw, pickled red onion, 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
15.99 • cal. 960

AHI TUNA

Sesame ginger-glazed ahi tuna, cucumber wasabi slaw, scallions, toasted sesame seeds
15.49 • cal. 900

SERVED WITH FRIES • SUB TOTS OR SWEET POTATO FRIES +2

MARYLAND CRAB CAKE

Jumbo lump crab cake handmade daily, lettuce, tomato, brioche bun
17.99 • cal. 870

PORK BELLY BLTA

Crispy pork belly, lettuce, tomato, avocado, spicy mayo, griddled sourdough
15.49 • cal. 740

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, lettuce, tomato, crumbled blue, brioche bun
14.99 • cal. 1080

BLACKENED CHICKEN CAESAR WRAP

Blackened all-white meat chicken, lettuce, Parmesan, spinach tortilla
12.99 • cal. 620

SPICY CHICKEN SANDWICH

Hand-breaded chicken breast, pickles, Sriracha mayo, brioche bun
14.99 • cal. 1360

FAT TIRE BEER CHEESESTEAK

Sliced rib-eye, Fat Tire® beer cheese, sautéed onions, hoagie roll
14.99 • cal. 580

ADD ON

double steak +6.00 • cal. 150

CALIFORNIA CHICKEN SANDWICH

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

SMOKY PORK BBQ SANDWICH

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

CHESAPEAKE BURGER

World famous crab dip, bacon, American cheese, lettuce, tomato, Old Bay®, brioche bun
16.99 • cal. 1130

CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles, brioche bun
12.99 • cal. 790

ADD ON

bacon +2.50 • cal. 180

PATTY STACK MELT

Double smashed-beef patty, melted yellow cheddar & white American, sautéed onions, onion straws, secret sauce, griddled sourdough
14.59 • cal. 1050

PLANT-BASED 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, brioche bun
14.99 • cal. 1060

TAILGATE BURGER

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

COWBOY BURGER

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

FUNNEL CAKE FRIES

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

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

TURTLE CHEESECAKE

Vanilla cheesecake, chocolate, caramel, pecans
9.50 • cal. 520

COOKIE LAVA SUNDAE

Huge chocolate chip cookie with warm chocolate fudge center, topped with vanilla ice cream, chocolate sauce, whipped cream
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 foodborne 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
Cazadores Silver Tequila

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

SKINNY RITA

Espolón Blanco Tequila, Lime, Monin Agave Nectar
cal. 150

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 Whisky, Apple Schnapps, Cranberry Juice
cal. 90

LEMON DROP

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

GREENE TEA

Jameson Irish Whiskey, Peach Schnapps, Lime Sour
cal. 80

THE PINK WHITNEY

New Amsterdam Pink Lemonade Flavored Vodka
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

ESPRESSO MARTINI

Absolut Vodka, Finest Call Espresso Martini Mix, Kahlúa
cal. 205

PALOMA

Espolón Blanco Tequila, Lime, Freshly Squeezed Grapefruit Juice, Sierra Mist
Try our Paloma with Montelobos Joven Mezcal!
cal. 160

MOCKTAILS

STRAWBERRY MINT SMASH

Strawberries, Fresh Lime, Mint, Sierra Mist
cal. 140

SPICY CITRUS REFRESHER

Jalapeño, Freshly Squeezed Lime, Orange, Sierra Mist
cal. 200

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
Cazadores Silver Tequila

BEVERAGES

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

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

BEER + SELTZER

DRAFTS SHORT OR TALL

TURTLE SPECIALTIES

Rinders Keepers Orange Wheat • cal. 220/280
Turtle Crawl IPA by Evolution • cal. 200/250

HOPPY + CITRUS

Lagunitas IPA • cal. 190/240
Voodoo Ranger Juicy Haze IPA • cal. 300/380
Goose Island Hazy Beer Hug IPA • cal. 280/350

IMPORTED + PREMIUM

Guinness Draught Stout • cal. 240/300
Modelo Especial Lager • cal. 160/200
Stella Artois Lager • cal. 200/250

FRUITY + FLAVORFUL

Blue Moon Wheat • cal. 220/280
Kona Big Wave Golden Ale • cal. 130/165
Angry Orchard Hard Cider • cal. 240/300
Twisted Tea Hard Iced Tea • cal. 110/145
Samuel Adams Seasonal • cal. 220/270

PILSNERs + LAGERS

Bud Light Lager • cal. 150/180
Coors Light Lager • cal. 140/170
Miller Lite Lager • 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 Ale • cal. 160
Dogfish Head SeaQuench Sour Ale • cal. 140
Golden Road Mango Cart Wheat Ale • cal. 160

PILSNERs + LAGERS

Bud Light Lager • cal. 110
Bud Light Lime Lager • cal. 120
Budweiser Lager • cal. 150
Coors Light Lager • cal. 100
Guinness Baltimore Blonde* Lager • cal. 100
Miller Lite Lager • cal. 100
Natty Boh Lager • cal. 170

NON-ALCOHOLIC

Bud Zero Lager • cal. 50
Samuel Adams Just the Haze Hazy IPA • cal. 98

HARD SELTZER

Truly Wild Berry • cal. 100
Truly Strawberry Lemonade • cal. 100
White Claw Mango • cal. 100
White Claw Black Cherry • cal. 100
High Noon Pineapple • cal. 100
NÜTRL Watermelon • cal. 100



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 Scotch
Fireball Cinnamon
The Glenlivet 12 Scotch
Jack Daniel's
Jack Daniel's Honey
Jameson
Jim Beam Bourbon
Johnnie Walker Red Label
Johnnie Walker Black Label
Knob Creek Bourbon
Maker's Mark Bourbon
Ole Smoky Mango Habanero
Sagamore Spirit Rye
Seagram's 7
Southern Comfort
Skrewball Peanut Butter
Wild Turkey 101 Bourbon
Woodford Reserve Bourbon

TEQUILA

Casamigos Blanco
Cazadores Silver
Espolón Blanco
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 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 del Sol Red Sangria, Orange, Cherry, Lime • cal. 140

APEROL SPRITZ

Cupcake Prosecco, Aperol, Club Soda • cal. 190

WINES BY THE GLASS

BY SILVER GATE VINEYARDS:

Pinot Grigio • cal. 130
Chardonnay • cal. 130
Cabernet Sauvignon • cal. 140
Pinot Noir • cal. 140
Cupcake Prosecco (187 split) • cal. 130