



SHAREABLES

WORLD FAMOUS CRAB DIP

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

LEGENDARY TENDERS

100% all natural hand-breaded chicken, choice of dipping sauce 14.49 • cal 240/serving

MOZZARELLA STICKS

Whole milk mozzarella, marinara sauce
11.99 • cal 135/serving

BAVARIAN PRETZEL STICKS

Oven-baked, soft, served with Fat Tire® beer cheese or Bavarian mustard
11.99 • cal 200/serving

SLAMBURGERS

Three mini burgers with American cheese, pickled red onion, ketchup, mustard, pickles
13.99 • cal 205/serving

DEVEILED EGGS

Served with crispy pork belly and onion straws
10.99 • cal 175/serving

ROASTED BRUSSELS SPROUTS

Tossed with balsamic, Parmesan cheese, crispy pork belly, honey truffle sauce
12.99 • cal 150/serving

BIRRIA QUESADILLA

Braised beef, flour tortillas, mozzarella, cotija cheese, pickled red onions, cilantro, lime
16.99 • cal 250/serving

POW POW SHRIMP

Crispy battered shrimp tossed in sweet and spicy aioli topped with scallions
15.99 • cal 230/serving

ONION RINGS

Crispy, thick-cut onion rings, boom boom dipping sauce 11.99 • cal 280/serving

ULTIMATE NACHOS

Fat Tire® beer cheese, pico de gallo, guacamole, roasted corn, black bean, jalapeño, cilantro, lime crema
14.99 • cal 295/serving

ADD ON

blackened chicken +4 • cal 230
blackened shrimp +6 • cal 320/serving

SALADS

CLASSIC COBB

Grilled chicken breast, bacon, tomato, cucumber, hard-boiled egg, crumbled blue cheese, choice of dressing
14.99 • cal 530/serving

WEDGE

Iceberg lettuce, pickled red onions, crumbled blue cheese, bacon, grape tomatoes, blue cheese dressing
14.99 • cal 650/serving

HARVEST BERRY

Mixed greens, apples, goat cheese, strawberries, candied walnuts, balsamic vinaigrette 15.99 • cal 400/serving

CAESAR

Parmesan, croutons, Caesar dressing
14.99 • cal 450/serving

CRISPY CHICKEN

Chicken tenders, sharp cheddar, tomato, red onion, cucumber, honey mustard dressing
14.99 • cal 740/serving

PROTEIN ADD ON

grilled chicken +4 • blackened shrimp +6
blackened salmon +10 • crab cake +12

SOUPS

FRENCH ONION

Caramelized onions, rich broth, garlic crostini, provolone Bowl 8.99 • cal 230/serving

TOMATO BISQUE

Creamy tomato bisque, grated Parmesan
Cup 6.99 • Bowl 8.49 cal 250/serving

MARYLAND CRAB

Tomato broth with blue crab, onions, potatoes, peppers, green beans, Old Bay®
Cup 7.99 • Bowl 9.49 • cal 90

 = 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.

FL092025

FAMOUS JUMBO WINGS

100% all-natural chicken wings tossed in our signature sauces and dry rubs
cal 100 per wings

SAUCES

Smoky Sweet BBQ
Honey Old Bay®
Garlic Parmesan
Mild
Kinda Hot
Spicy Peach
Spicy Thai Chili
Blazin' Hot

DRY RUBS

Lemon Pepper
Maryland Style
Clark Crew Royal Rub
Nashville Hot

BONELESS

7pc 10pc 20pc
11.99 16.99 29.99

BONE IN

6pc 10pc 20pc
11.99 17.99 30.99

BOWLS

AHI TUNA POKE

Ahi tuna, mixed greens, sesame ginger dressing, cucumber, avocado, carrots, scallions, bended grains, sesame seeds, furikake, cucumber wasabi, teriyaki dressing
21.99 • cal 820/serving

MEDITERRANEAN SALMON

Blackened salmon, cucumber, grape tomatoes, pickled onions, lemon, chipotle tzatziki, fresh mint
18.99 • cal 860/serving

SIGNATURE ENTRÉES

STEAK FRITES

Flat Iron Steak, house made chimichurri, truffle fries 27.99 • cal 940/serving

SMOKED MAC & CHEESE

Smoked brisket, alfredo sauce, garlic breadcrumbs, cavatappi pasta
18.99 • cal 1100/serving

CAJUN SHRIMP PASTA

Penne, blackened shrimp, Cajun Alfredo sauce, mushrooms, tomatoes, scallions, Parmesan, pretzel stick 19.99 • cal 1250/serving

ADD ON

double shrimp +6 • cal 163

blackened chicken available

FLATBREADS

MARGHERITA

Marinara, fresh mozzarella, basil, olive oil
14.99 • cal 750/serving

PEPPERONI

Marinara, pepperoni, fresh mozzarella
14.99 • cal 850/serving

FIG & PROSCIUTTO

Fig spread, shredded cheddar, goat cheese, prosciutto
17.99 • cal 800/serving

TRUFFLE & MUSHROOM

Sautéed mushrooms, caramelized onions, Alfredo sauce, rosemary, truffle oil
15.99 • cal 850/serving

NOLA CHICKEN

Two grilled Cajun-seasoned chicken breasts, broccoli, avocado, diced tomato, marinated black beans, blended grains, Cajun ranch
18.99 • cal 1000/serving

BARBACOA

Braised beef, marinated black beans, queso fresco, pickled red onion, pico de gallo, mixed greens, avocado, salsa verde, blended grains
19.99 • cal 800/serving

HAND-BREADED TENDERS BASKET

All-natural chicken, fries, house slaw, choice of dipping sauce 17.99 • cal 1100/serving

CAJUN SALMON

Blackened salmon, blended grains, broccoli, Cajun lemon butter sauce 21.99 • cal 950/serving

CRAB CAKE DUO

TWO jumbo lump crab cakes handmade daily, fries, house slaw, tartar sauce
33.99 • cal 1220/serving

BEER BATTERED FISH N' CHIPS

Yuengling®-battered cod, Old Bay®, fries, tartar sauce, house slaw 17.99 • cal 1280/serving

BURGERS

WITH FRIES - UPGRADE TO TRUFFLE FRIES OR SWEET FRIES

CHESAPEAKE BURGER

World famous crab dip, bacon, American cheese, lettuce, tomato, Old Bay®, brioche bun
17.99 • cal 640/serving

CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles, brioche bun 12.99 • cal 370/serving

ADD ON

bacon +2.50 • cal 180

DOUBLE-STACKED BURGER

Two smashburgers, caramelized onions, bacon, cheddar, pickles, thousand island, brioche bun
16.99 • cal 1000/serving

COWBOY BURGER

Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato, brioche bun
15.99 • cal 570/serving

FRENCH ONION BURGER

Brioche bun, provolone cheese, caramelized onions, garlic aioli 15.99 • cal 680/serving

BEER CHEESE BURGER

Brioche bun, beer cheese, caramelized onions, arugula, garlic aioli 16.99 • cal 710/serving

SIDES

FRIES 6.50

TRUFFLE FRIES 6.50

OLD BAY® FRIES 7.50

SWEET FRIES 8.50

ONION STRAWS 4.50

BROCCOLI 4.50

CAESAR SALAD 6.50

GARDEN SALAD 6.50

HOUSE SLAW 3.50

TATER TOTS 5.50

SWEETS

FUNNEL CAKE FRIES

Powdered sugar, dipping sauce of chocolate
8.99 • cal 980/serving

TURTLE CHEESECAKE

Vanilla cheesecake, chocolate, caramel, pecans
9.99 • cal 620/serving

COOKIE LAVA SUNDAE

Huge chocolate chip cookie, warm chocolate fudge center, vanilla ice cream, chocolate sauce, whipped cream
8.99 • cal 1080/serving

ITALIAN CREAM CAKE

Decadent cream cake, lemon mascarpone filling, strawberries, vanilla ice cream
10.99 • cal 800/serving



FLORIDA’S COLDEST MARTINIS

CLASSIC

Ketel One Vodka or Bombay Sapphire Gin,
Dry Vermouth, Lemon Twist • *cal 175*

BLEU

Ketel One Vodka, Olive Juice,
House Bleu Cheese Olives • *cal 225*

ESPRESSO

Stoli Vanilla Vodka, Tia Maria Coffee
Liqueur, Simple Syrup, fresh espresso
cal 240

FRENCH 75

New Amsterdam Gin, Lemon Juice,
Simple Syrup, Prosecco • *cal 180*

COSMOPOLITAN

Tito’s Handmade Vodka, Cointreau,
Cranberry Juice, Fresh Lime Juice
cal 175

LEMON DROP

Tito’s Handmade Vodka, Lemon Juice,
Cointreau, Simple Syrup • *cal 200*

SIGNATURE DRINKS

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Freshly
Squeezed Orange Juice, Starry • *cal 170*

GRAPEFRUIT CRUSH

New Amsterdam Grapefruit Vodka, Triple
Sec, Freshly Squeezed Grapefruit Juice,
Starry • *cal 160*

THE JUICY PEACH

New Amsterdam Peach Vodka, Peaches
& Puree, Starry • *cal 120*

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*

SPICY CUCUMBER RITA

Ghost Blanco Tequila, Triple Sec, Fresh
Lime, Cucumber, Agave Syrup, Tajin Rim
cal 180

CLASSIC RITA

Cazadores Silver Tequila, Triple Sec, Lime
Sour • *cal 250*
ADD IN Strawberry or Peach

THE MEZCAL PALOMA

Montelobos Joven Mezcal, Freshly
Squeezed Grapefruit, Lime Juice, Agave
Syrup, Soda Water • *cal 190*

BOOZY CHERRY LIMEADE

Pearl Cherry Vodka, Lemonade, Lime Sour,
Grenadine • *cal 160*

TITO’S MULE

Tito’s Handmade Vodka, Owen’s Ginger
Beer, Fresh Lime • *cal 185*

MANHATTAN

Ezra Brooks Rye, Sweet Vermouth,
Bitters, Luxardo Cherry • *cal 185*

OLD FASHIONED

Rebel 100 Proof Bourbon, Simple Syrup,
Angostura Bitters, Orange, Luxardo Cherry
cal 165

SHELL SHOCKER

BACARDÍ Superior Rum, Tanqueray Gin,
New Amsterdam Vodka, Melon Liquer, Blue
Curaçao, Lime Sour, Starry • *cal 160*

BOURBON & WHISKEYS

BUFFALO TRACE

ANGEL’S ENVY BOURBON

BASIL HAYDEN

BULLEIT

BULLEIT RYE

HORSE SOLDIER

KNOB CREEK

MAKER’S MARK

REBEL 100 PROOF

WHISTLEPIG BOURBON

WOODFORD RESERVE

EZRA BROOKS RYE

WINE BY THE GLASS

SAUVIGNON BLANC

Joel Gott • *cal 120*

CHARDONNAY

Francis Coppola • *cal 120*

PROSECCO

Cupcake (187mL split) • *cal 120*

CABERNET SAUVIGNON

Tribute • *cal 120*

PINOT NOIR

Mark West • *cal 120*

*House Wines by Silver Gate Vineyards
featuring Pinot Grigio, Sauvignon Blanc,
Chardonnay, Rosé, Cabernet Sauvignon,
& Pinot Noir.*

ZERO PROOF

CUCUMBER FRESCA

Seedlip Notas De Agave, Fresh Lime
Juice, Monin Agave Nectar, Cucumber,
Soda Water • *cal 95*

BLACKBERRY REFRESHER

Seedlip Notas De Agave, Real Blackberry
Puree, Lemonade, Fresh Mint, Ginger Beer
cal 110

NON-ALCOHOLIC CANS

White Claw 0% *Black Cherry Cranberry
Seltzer* • *cal 15*
Athletic Brewing Run Wild NA *IPA* • *cal 65*
Guinness 0 *Stout* • *cal 70*

LIQUID DEATH

Mountain Water

DRAFT BEERS

TURTLE SPECIALTIES

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

IPAS

Dogfish Head 60 Minute *IPA* • *cal. 250/310*
Voodoo Ranger Juicy Haze *IPA* • *cal. 300/380*
Goose Island Hazy Beer Hug *IPA* • *cal. 280/350*

IMPORTED + PREMIUM

Modelo Especial *Lager* • *cal. 160/200*
Stella Artois *Lager* • *cal. 200/250*
Peroni *Lager* • *cal. 200/250*

FRUITY + FLAVORFUL

Blue Moon *Wheat* • *cal. 220/280*
Angry Orchard *Hard Cider* • *cal. 240/300*
Kona Big Wave *Golden Ale* • *cal. 170.210*
Samuel Adams *Seasonal* • *cal. 220/270*
Golden Road Mango Cart *Mango Wheat Ale*
cal. 200/250

LAGERS

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

BOTTLES & CANS

IPAS

Voodoo Ranger *Imperial IPA* • *cal. 230*

IMPORTED + PREMIUM

Corona Extra *Lager* • *cal. 150*
Corona Premier *Lager* • *cal. 90*
Heineken *Lager* • *cal. 140*

FRUITY + FLAVORFUL

Fat Tire *Ale* • *cal. 160*
Dogfish Head SeaQuench *Sour Ale* • *cal. 140*

LAGERS

Bud Light • *cal. 110*
Bud Light Lime • *cal. 120*
Budweiser • *cal. 150*
Coors Light • *cal. 100*
Miller Lite • *cal. 100*
Natural Light • *cal. 95*

HARD SELTZER

Sun Cruiser *Iced Tea Vodka* • *cal. 100*
Twisted Tea *Hard Iced Tea* • *cal. 190*
Truly *Wild Berry* • *cal. 100*
White Claw *Mango • Black Cherry* • *cal. 100*
High Noon • *cal. 100*
NÜTRL *Vodka Seltzer* • *cal. 100*

BEVERAGES

Proudly serving Pepsi, Lipton, Red Bull Energy Drink, and Red Bull Sugarfree.
Bottomless refills on Fountain Drinks, Non-Alcoholic Boardwalks, Teas & Coffee. cal. 0-140

BOARDWALK LEMONADES + TEAS

CHOICE OF:

Lemonade or Sweet Tea, Flavored
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