

SHAREABLES

 **WORLD FAMOUS CRAB DIP**
THE crab dip served with warm pretzel sticks
16.99 • cal 300/serving

 **LEGENDARY TENDERS**
100% all natural hand-breaded chicken, choice of dipping sauce 14.99 • cal 240/serving

MOZZARELLA STICKS
Whole milk mozzarella, marinara sauce
12.99 • cal 135/serving

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

NEW SOUTHWEST EGG ROLLS
Crispy chicken egg rolls with corn, black beans, peppers and cheese, Cajun ranch.
14.99 • cal. 240 / 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

NEW SPINACH ARTICHOKE DIP
Creamy artichokes & spinach, garlic, Parmesan, tortilla chips
14.99 • cal. 155 / 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
17.99 • 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

NEW CHIPS & GUAC
Crispy tortilla chips served with house-made guacamole 10.99 • cal. 150 / 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
carne asada +6 • cal 235



ULTIMATE NACHOS

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



MILD

BONELESS

7pc 10pc 20pc
11.99 16.99 29.99

BONE IN

6pc 10pc 20pc
11.99 17.99 30.99



MARGHERITA

FLATBREADS

MARGHERITA
Marinara, fresh mozzarella, basil, olive oil
14.99 • cal 750

PEPPERONI
Marinara, pepperoni, fresh mozzarella
14.99 • cal 850

FIG & PROSCIUTTO
Fig spread, shredded cheddar, goat cheese, prosciutto
17.99 • cal 800

TRUFFLE & MUSHROOM
Sautéed mushrooms, caramelized onions, Alfredo sauce, rosemary, truffle oil
15.99 • cal 850

SALADS

 **CLASSIC COBB**
Grilled chicken breast, bacon, tomato, cucumber, hard-boiled egg, crumbled blue cheese, choice of dressing
15.99 • cal 530

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

HARVEST BERRY
Mixed greens, apples, goat cheese, strawberries, candied walnuts, balsamic vinaigrette 15.99 • cal 400

CAESAR
Parmesan, croutons, Caesar dressing
14.99 • cal 450

CRISPY CHICKEN
Chicken tenders, sharp cheddar, tomato, red onion, cucumber, honey mustard dressing
15.99 • cal 740

PROTEIN ADD ON
grilled chicken +4 • cal 230
blackened shrimp +6 • cal 230
blackened salmon +10 • cal 200
crab cake +12 • cal 220

SOUPS

FRENCH ONION
Caramelized onions, rich broth, garlic crostini, provolone Bowl 8.99 • cal 230

TOMATO BISQUE
Creamy tomato bisque, grated Parmesan
Cup 6.99 • Bowl 8.49•cal 250

 **MARYLAND CRAB**
Tomato broth with blue crab, onions, potatoes, peppers, green beans, Old Bay®
Cup 8.49 • Bowl 9.99 • cal 90

Turtle TRIO

3 SHAREABLES + 3 SAUCES 18.99

CHOICE OF 3

CHOICE OF 3

- BONELESS WINGS
- BONE-IN WINGS
- BAVARIAN PRETZEL STICKS
- ONION RINGS
- SLAMBURGERS

- LEGENDARY TENDERS
- MOZZARELLA STICKS
- SOUTHWEST EGG ROLLS
- FRIED SHRIMP

- SMOKY BBQ
- RANCH
- BEER CHEESE
- BLUE CHEESE
- HONEY MUSTARD
- MARINARA SAUCE

 = 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.

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*

MEDITERRANEAN SALMON
Blackened salmon, cucumber, grape tomatoes, pickled onions, lemon, chipotle tzatziki, fresh mint *19.99 • cal 860*



AHI TUNA POKE



BARBACOA



NOLA CHICKEN



MEDITERRANEAN SALMON

SIGNATURE ENTRÉES

STEAK FRITES
Flat Iron Steak, house made chimichurri, truffle fries *32.99 • cal 940*



STEAK FRITES

SMOKED MAC & CHEESE
Smoked brisket, alfredo sauce, garlic breadcrumbs, cavatappi pasta *18.99 • cal 1100*

CAJUN SALMON
Blackened salmon, blended grains, broccoli, Cajun Alfredo sauce, mushrooms, tomatoes, scallions, Parmesan, pretzel stick *19.99 • cal 1250*

 **CAJUN SHRIMP PASTA**
Cavatappi pasta, blackened shrimp, Cajun Alfredo sauce, mushrooms, tomatoes, scallions, Parmesan, pretzel stick *19.99 • cal 1250*

ADD ON *double shrimp +6 • cal 163*
blackened chicken available

HAND-BREADED TENDERS BASKET
All-natural chicken, fries, house slaw, choice of dipping sauce *17.99 • cal 1100*

CRAB CAKE DUO
TWO jumbo lump crab cakes handmade daily, fries, house slaw, tartar sauce *36.99 • cal 1220*

 **BEER BATTERED FISH N’ CHIPS**
Yuengling®-battered cod, Old Bay®, fries, tartar sauce, house slaw *18.99 • cal 1280*



CRAB CAKE DUO

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 *18.99 • cal 640*

CLASSIC CHEESEBURGER
American cheese, lettuce, tomato, pickles, brioche bun *14.99 • cal 370*

ADD ON *bacon +2.50 • cal 180*

NEW SPICY JACK BURGER
Jalapeños, pepper jack, cheddar, guac, pico de gallo, Cajun ranch, lettuce, brioche bun *16.99 • cal. 610*

DOUBLE-STACKED BURGER
Two smashburgers, caramelized onions, bacon, cheddar, pickles, thousand island, brioche bun *17.99 • cal 1000*

 **COWBOY BURGER**
Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato, brioche bun *15.99 • cal 570*

FRENCH ONION BURGER
Brioche bun, provolone cheese, caramelized onions, garlic aioli *15.99 • cal 680*

BEER CHEESE BURGER
Brioche bun, beer cheese, caramelized onions, arugula, garlic aioli *16.99 • cal 710*

HANDHELDS

WITH FRIES - UPGRADE TO TRUFFLE FRIES OR SWEET FRIES

 **MARYLAND CRAB CAKE**
Jumbo lump crab cake handmade daily, lettuce, tomato, brioche bun *21.99 • cal 870*

PHILLY CHEESESTEAK
Amoroso roll, shaved ribeye, Fat Tire® beer cheese, green peppers, caramelized onions *16.99 • cal 645*

NEW CRISPY CHICKEN WRAP
Chicken, bacon, romaine, cheddar, honey mustard, flour tortilla *15.99 • cal. 920*

CRABBY MELT
World famous crab dip, melted cheddar, tomato, bacon, Old Bay®, griddled sourdough *16.99 • cal 1040*



COWBOY BURGER



MARYLAND CRAB CAKE

CALIFORNIA CHICKEN SANDWICH
Grilled chicken breast, guac, lettuce, tomato, pepper jack, brioche bun *15.99 • cal 1040*

 **BLACKENED CHICKEN CAESAR WRAP**
Blackened all-white meat chicken, lettuce, Parmesan, flour tortilla *14.99 • cal 580*

SMOKED BRISKET GRILLED CHEESE
Sourdough, American cheese, smoked brisket, truffle ranch, served with a cup of tomato bisque *14.99 • cal 980*

NASHVILLE HOT CHICKEN
Brioche bun, house-fried chicken, Nashville rub, citrus slaw, sriracha aioli, truffle ranch aioli, pickles *16.99 • cal 1090*

SIDES

- FRIES** *6.50*
- TRUFFLE FRIES** *6.50*
- OLD BAY® FRIES** *7.50*
- SWEET FRIES** *8.50*
- ONION STRAWS** *4.50*
- BROCCOLI** *4.50*
- CRAB CAKE** *12.00*
- CAESAR SALAD** *6.50*
- GARDEN SALAD** *6.50*
- HOUSE SLAW** *3.50*
- TATER TOTS** *5.50*
- MAC & CHEESE** *5.50*

SWEETS

- FUNNEL CAKE FRIES**
Powdered sugar, dipping sauce of chocolate *8.99 • cal 980*
- COOKIE LAVA SUNDAE**
Huge chocolate chip cookie, warm chocolate fudge center, vanilla ice cream, chocolate sauce, whipped cream *8.99 • cal 1080*
- TURTLE CHEESECAKE**
Vanilla cheesecake, chocolate, caramel, pecans *9.99 • cal 620*
- NEW BROWNIE BITES**
Crispy, gooey brownie bites topped with powdered sugar *9.99 • cal. 830*

NOLA CHICKEN
Two grilled Cajun-seasoned chicken breasts, broccoli, avocado, diced tomato, marinated black beans, blended grains, Cajun ranch *19.99 • cal 1000*

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*

Beverages

FLORIDA’S COLDEST MARTINIS

- CLASSIC**
Ketel One Vodka or Bombay Sapphire Gin, Dry Vermouth, Lemon Twist *14.00 • cal 175*
- BLEU**
Ketel One Vodka, Olive Juice, House Bleu Cheese Olives *14.00 • cal 225*

- ESPRESSO**
Stoli Vanilla Vodka, Tia Maria Coffee Liqueur, Simple Syrup, fresh espresso *14.00 • cal 240*
- FRENCH 75**
New Amsterdam Gin, Lemon Juice, Simple Syrup, Prosecco *12.00 • cal 180*

- COSMOPOLITAN**
Tito’s Handmade Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice *13.00 • cal 175*
- LEMON DROP**
Tito’s Handmade Vodka, Lemon Juice, Cointreau, Simple Syrup *13.00 • cal 200*

SIGNATURE DRINKS

-  **ORANGE CRUSH**
Smirnoff Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, Starry *11.00 • cal 170*
- GRAPEFRUIT CRUSH**
New Amsterdam Grapefruit Vodka, Triple Sec, Freshly Squeezed Grapefruit Juice, Starry *11.00 • cal 160*

THE JUICY PEACH
New Amsterdam Peach Vodka, Peaches & Puree, Starry *10.00 • 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 *12.00 • cal 230*

SPICY CUCUMBER RITA
Ghost Blanco Tequila, Triple Sec, Fresh Lime, Cucumber, Agave Syrup, Tajin Rim *12.00 • cal 180*

 **CLASSIC RITA**
Cazadores Silver Tequila, Triple Sec, Lime Sour *10.00 • cal 250*
ADD IN Strawberry or Peach

THE MEZCAL PALOMA
Montelobos Joven Mezcal, Freshly Squeezed Grapefruit, Lime Juice, Agave Syrup, Soda Water *11.00 • cal 190*

 **BOOZY CHERRY LIMEADE**
Pearl Cherry Vodka, Lemonade, Lime Sour, Grenadine *10.00 • cal 160*

TITO’S MULE
Tito’s Handmade Vodka, Owen’s Ginger Beer, Fresh Lime *12.00 • cal 185*

MANHATTAN
Ezra Brooks Rye, Sweet Vermouth, Bitters, Luxardo Cherry *12.00 • cal 185*

OLD FASHIONED
Rebel 100 Proof Bourbon, Simple Syrup, Angostura Bitters, Orange, Luxardo Cherry *12.00 • cal 165*

 **SHELL SHOCKER**
BACARDÍ Superior Rum, Tanqueray Gin, New Amsterdam Vodka, Melon Liquer, Blue Curaçao, Lime Sour, Starry *11.00 • cal 160*

ZERO PROOF

- CUCUMBER FRESCA**
Seedlip Notas De Agave, Fresh Lime Juice, Monin Agave Nectar, Cucumber, Soda Water *9.50 • cal 95*
- BLACKBERRY REFRESHER**
Seedlip Notas De Agave, Real Blackberry Puree, Lemonade, Fresh Mint, Ginger Beer *9.50 • cal 110*

- PASSION FRUIT SPARKLER**
Real Passion Fruit Purée, Pineapple Juice, Freshly Squeezed Lime Juice, Owen’s Ginger Beer *9.50 • cal. 180*
- NON-ALCOHOLIC CANS**
Heinekin 0.0 Lager • *cal 70*
Guinness 0 Stout • *cal 70*

WATER
Acqua Panna Spring • *Liter*
San Pellegrino Sparkling • *Liter*

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*
Founders All Day IPA • *cal. 163/224*
Off Shoot Escape West Coast IPA • *cal. 255/350*
Tampa Bay Brewing Co Reef Donkey APA *cal. 180/250*
- 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*
New Belgium Fat Tire Ale • *cal. 190/260*

- 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*
Yuengling Flight • *cal. 127/190*

BOTTLES & CANS

- IMPORTED + PREMIUM**
Corona Extra Lager • *cal. 150*
Corona Light Lager • *cal. 99*
Guinness Stout • *cal. 155*
Heineken Lager • *cal. 140*
- LAGERS**
Bud Light • *cal. 110*
Budweiser • *cal. 150*
Coors Light • *cal. 100*
Miller Lite • *cal. 100*
Michelob Ultra • *cal. 95*
- HARD SELTZER**
High Noon • *cal. 100*
NÜTRL Vodka Seltzer • *cal. 100*
Surfside Iced Tea Vodka • *cal. 100*
Super Lyte Vodka + Ade • *cal. 90*

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



Brunch

AVAILABLE SATURDAY & SUNDAY 11:00AM-3:00PM

MORNING BRIOCHE STACK

Brioche bun, scrambled eggs, sausage, American cheese, crispy potatoes 15.99

SUNNY AVOCADO FLATBREAD

Fried egg, cherry tomatoes, pickled red onions, cilantro, cotija cheese 16.99

SPICY CHICKEN & WAFFLES SANDWICH

Maple-glazed waffle, spicy fried chicken, mozzarella, arugula, pepperoncini, pickled red onions, lemon vinaigrette 16.99

SMOKEHOUSE BENEDICT

French baguette, poached egg, pulled pork, chipotle hollandaise, herb breakfast potatoes 17.99

BERRY BLISS WAFFLES

2 Waffles, whipped cream, maple syrup, strawberries, berry compote, powdered sugar 15.99

COMEBACK BURGER

Beef burger*, bacon, cheddar, American, fried egg, maple syrup, Belgian waffle, served with herb breakfast potatoes 17.99

FARMHOUSE BREAKFAST PLATE

2 eggs your way, crispy potatoes, bacon or sausage, toast 15.99

SOUTHWEST BREAKFAST TACOS

Scrambled Eggs, Sausage, Breakfast Potatoes, Pickled Jalapenos, Pickled Red Onions, White Cheddar Cheese, Cilantro, Sriracha Aioli 16.99

BLOODY MARYS

SMOKED BLOODY MARY

Hardwood smoked bacon • cal. 210

SPICY BLOODY MARY

Peppered rim, spicy mix, fresh jalapeño • cal. 250

CHESAPEAKE BLOODY MARY

Our house bloody, Old Bay® rim • cal. 190

MIMOSAS

GRAPEFRUIT MIMOSA

Freshly Squeezed grapefruit • cal. 135

POINSETTIA MIMOSA

Cranberry juice • cal. 190

HOUSE MIMOSA

Freshly squeezed orange • cal. 130

\$22

BOTTOMLESS
BLOODY MARY'S
& MIMOSAS

Gameday

SPECIALS

AVAILABLE SUNDAY ALL DAY - MONDAY & THURSDAY 8:00PM-CLOSE

\$5



TALL DOMESTIC DRAFTS

MILLER LITE • BUD LIGHT
YUENGLING • COORS LIGHT
MICHELOB ULTRA

\$12

10 PIECE BONELESS WINGS & WORLD FAMOUS CRAB DIP