



## SMALL PLATES

- Conch Fritters 14**  
Key West style fried conch, with citrus mustard and cilantro tartar dipping sauces
- Hummus 15**  
House-made Hummus, Kalamata olive tapenade, and roasted garlic cloves, served with micro herbs and toasted pita chips (vegan)
- Pretzel Bites 13**  
Soft pretzel bites served with beer cheese dip
- Chicken Wings 13**  
House marinated and deep fried, ranch or blue cheese, and your choice of dipping sauce. Nelly's hot honey garlic, BBQ, Buffalo, or Chesapeake
- Fried Chicken Tenders 13**  
Breast meat tenders, served with a choice of house-made dipping sauces. ranch, blue cheese, honey mustard, BBQ, or smokehouse
- House Fries 9**  
House seasoned fries served with garlic aioli and smokehouse dipping sauce
- Crab Flatbread 22**  
Lump crabmeat, pico de Gallo, and smoked gouda with a crab dip base on a toasted whole grain flatbread
- Goat Cheese Croquettes 14**  
Lightly breaded and pan-fried goat cheese, drizzled with wildflower honey, toasted almonds and served with Guava sauce (vegetarian)
- Tuna Poke 19**  
Fresh yellowfin tuna, served poke style in a fried wonton cup, wasabi microgreens, seaweed salad, and chili crunch
- Skirt Steak 16**  
House marinated and grilled skirt steak, fresh herb chimichurri, pickled red onion, grilled ciabatta crostini
- Crab Cakes 22**  
Twin, two ounce all lump crab cakes, spring pea shoots, lemon tartar sauce

## SIDES

- Mac N Cheese \$5 | Cucumber Salad \$4  
Sweet Corn Pineapple & Black Bean Salad \$5

## STREET TACOS

- Blackened Shrimp Taco 19**  
Spice rubbed and skillet seared gulf shrimp, Pico de Gallo, shredded purple cabbage, queso, and jalapeno crema on warm flour tortillas
- Rockfish Taco 19**  
Fresh local rockfish, seasoned and grilled, Pico de Gallo, shredded purple cabbage, queso, and jalapeno crema on warm flour tortillas
- Skirt Steak Taco 22**  
House-marinated and grilled skirt steak. Pico de Gallo, shredded purple cabbage, queso, and jalapeno crema on warm flour tortillas

## BURGERS

- Served on a brioche roll with house seasoned fries**
- House Burger 17**  
Twin 4oz angus beef patties, cheddar cheese, lettuce, tomato, and red onion with garlic aioli on a brioche roll
- Smokehouse Burger 19**  
Twin 4oz angus beef patties, caramelized onion, applewood smoked bacon, and cheddar cheese, and smokehouse sauce on a brioche roll
- Dragon Burger 17**  
Twin 4oz angus beef patties, hoisin glaze, basil, cilantro, red onion, jalapenos, and American cheese on a brioche roll
- Stonejack Baller 28**  
Twin 4oz angus beef patties, jumbo lump crab, applewood smoked bacon, pepperjack cheese, and stoneground mustard on a brioche roll

## SANDWICHES

- Served with house seasoned fries**
- Shrimp Salad 15**  
Wild-caught gulf shrimp, fresh herb mayo, lettuce, tomato, and red onion on a brioche roll
- Rockfish 19**  
Fresh caught local rockfish, grilled and served with lettuce, tomato, red onion, and cilantro tartar on a brioche roll
- Sea Dog 12**  
1/4lb. grilled beef hot dog, diced onion, and stoneground mustard on a split top bun
- The Dirty Bird 16**  
Grilled chicken breast, applewood smoked bacon, arugula and tomato, truffle herb mayo on a grilled brioche roll
- Crispy Fish BLT 19**  
Beer Battered haddock, cilantro tartar, crispy applewood smoked bacon, shredded lettuce, and tomato on a fresh baked torpedo roll
- Blackened Ahi Tuna 18**  
Fresh yellowfin tuna, cajun spice rub, pan-seared and served with lettuce, tomato, and cilantro tartar on a toasted brioche roll.

## SALADS

- The Wedge 13**  
Baby iceberg Lettuce, applewood smoked bacon, cherry tomato, and crumbled blue cheese
- Farmhouse 10**  
Seasonal vegetables and local greens served with a balsamic vinaigrette
- Add-on Proteins**  
Blackened Shrimp or Shrimp Salad 9  
Grilled Chicken Breast 11  
Skirt Steak 15
- Dressings:** Honey Mustard, Ranch, Blue Cheese, Balsamic Vinaigrette

## SWEETS

- Smith Island Cake \$8  
Ask your server for today's flavor

## SPECIALTY COCKTAILS

### Pirate Juice 12

Coconut rum, Captain Morgan spiced, oj, pineapple, grenadine

### Boat Drink 12

Coconut rum, banana liqueur, mango, pineapple, crème de coconut, lime

### Wedge Water 10

Low-cal refresher choose Deep Eddy lime, grapefruit or lemon vodka and soda

### Painkiller 11

Spiced rum, bacardi, oj, pineapple, coconut cream, fresh nutmeg

### Blueberry Burst 10

Smirnoff Citrus, blueberry purée, lemonade, Sprite

### Peach Tea 10

Smirnoff peach, peach purée, iced tea

### Espresso Martini 16

Ketel One, coffee liqueur, espresso

### Offshore Old Fashioned 16

Bulleit bourbon, orange bitters, simple, orange, luxardo cherry

### Classic Mojito 14

Bacardi, fresh lime juice, mint, simple, soda

### Blueberry Mule 14

Ketel One, blueberry simple, ginger beer, lime

## CRUSHES 12

### Orange Crush

Smirnoff orange vodka, fresh squeezed orange juice, triple sec, Sprite

### Grapefruit Crush

Smirnoff grapefruit vodka, fresh squeezed grapefruit juice, triple sec, Sprite

### Creamsicle Crush

Smirnoff whipped cream vodka, fresh squeezed orange juice, triple sec, Sprite

### Bourbon

Bulleit bourbon with fresh squeezed orange juice, triple sec & ginger ale

### Coconut

Coconut rum, triple sec, creme de coconut, fresh squeezed orange juice, Sprite

### Paloma

Astral tequila, fresh squeezed grapefruit, triple sec and soda water with a salt rim

## MARGARITAS

### House

Made with Astral Blanco on the rocks 12

### Blue Crab

Made with Patrón Reposado, blue curaçao, sours, and a splash of orange 15

### Gold

Made with Patrón Reposado on the rocks 15

### Silver

Made with Patrón silver on the rocks 14

Level up with a Grand Marnier floater +5

## TEAS AND SELTZERS

Surfside Iced Tea + Vodka 8

Spiked Ade (electric blue, orange) 8

## FROZENS 12

### Dirty Banana

Rum, Banana Liqueur, Coffee Liqueur, Chocolate Syrup Rim

### Daquiris

Strawberry, Mango, Banana, Peach

### Piña Colada

Traditional, Strawberry, Mango

### Mudslide

Vodka, Coffee Liqueur, Irish Cream, Chocolate Syrup Rim

### Margarita

Traditional, Strawberry, Mango

Add a floater: Meyers dark rum or 151 rum +3 | Grand Marnier +4

## WINE & SANGRIA

### Pinot Grigio 10

Decadent, ripe pear, apple & tangerine, light, tart finish

### Sauvignon Blanc 10

Exhilarating citrus, crisp palate, light, tart finish

### Pinot Noir 11

Elegant, light body, bright berry

### Cabernet 11

Black plum, cherry, spicy oak finish

### Summer Red Sangria 12

Cabernet, brandy, fresh fruit

### White Sangria 12

Seaglass Sauvignon Blanc, peach schnapps, fresh fruit

## ICE COLD DRAFTS 8

Sierra Nevada - Pale Ale

Allagash - White Belgian Wheat

Dewey Beer - Swishy Pants

## CANS

Pacifico 7

Yuengling 6

Michelob Ultra 6

Corona 7

Dog Fish 60 Minute 8

Miller Light 6

Coors Light 6

Natural Light 4

Ocean City

Light Lime Lager 6

## NON-ALCOHOLIC 7

### Seedlip Ranch Water

Notas de Agave, fresh lime, club soda

### Paloma Mocktail

Notas de Agave, pressed grapefruit, lime, club soda

### Made with Seedlip Notas de Agave (N/A Spirit)

A vibrant and refreshing blend of prickly pear, zesty lime and agave flavors with notes of vanilla, damiana flower and peppercorn

### Heineken OO

## BEVERAGES

### Sodas (free refills) 4

Coke, Diet Coke, Sprite, Iced Tea, Mr. Pibb, Lemonade

### Juice 4

### Bottled Water 4

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