



SMALL PLATES

Crab Dip 17.50

fresh blue crab in a creamy blend of cheeses and spices, served in toasted bread bowl

Steamed Spiced Shrimp 15

½ lb. Texas wild caught shrimp, tossed in spices, ready to peel & eat

Conch Fritters 14

Key West style fried conch fritters, citrus mustard, cilantro tartar

Clam Chowder 13.50

New England style classic, served in a toasted bread bowl

Crispy Wings 14

choice of sauce: buffalo, bbq, or Chesapeake, comes with pickled cucumber salad

Chicken Tenders 15

choice of house made dressing: buttermilk ranch, barbeque or honey mustard

House Fries 8

seasoned fries with ketchup or garlic aioli

STREET TACOS

three tacos per order

House Tacos 16

choice of protein:
- blackened shrimp
- grilled mahi mahi

topped with pico de gallo, shredded cabbage, jalapeño lime crema

BURGERS *served with house fries & summer cucumber salad*

House Burger 18

8 oz angus beef patty, sharp cheddar, garlic aioli, shredded lettuce, heirloom tomato, red onion, brioche roll

Black & Bleu 19

blackened with bleu cheese crumble, bacon, caramelized onion, lettuce, tomato

Dragon Burger 19

pho inspired burger, 8 oz seasoned patty, American cheese, chili mayo, cilantro, sliced jalapeño, scallions, red onion, brioche roll

Mushroom & Swiss 19

chargrilled topped with mushrooms and Swiss cheese

Stone Jack Baller 24

bacon, lump crab, pepper jack, stone ground mustard, lettuce & tomato

Mello Bello 19

our "veggie burger" grilled portobello mushroom, roasted red pepper, caramelized onions, wilted spinach, provolone, garlic aioli

 All of our grilled items are wood fired and cooked to perfection on our state of the art Jospier grill

SANDWICHES *served with house fries & summer cucumber salad*

Grilled Rockfish 19

Fresh, locally caught rockfish, wood fire grilled, lettuce, tomato, house made apple tartar sauce

Dirty Bird 16

tender jerk seasoned dark meat chicken, caramelized onion, provolone, avocado

Shrimp Salad 17

gulf shrimp, seasoned mayo, shredded lettuce, heirloom tomato, wheat wrap

Pork Barbeque 16

Applewood grilled pork shoulder, famous local bbq sauce, apple slaw, brioche roll

Chicken Salad 13

smoked chicken breast, shredded lettuce, heirloom tomato, wheat wrap

Sea Dog 11

wood grilled ¼ lb. Kosher beef hot dog, creole mustard, chopped onion

SALADS *add a scoop of shrimp salad +9 or chicken salad +7 add blackened shrimp (6) +9*

Autumn Farmhouse 10

local greens, carrot, red onion, butternut squash, sliced apple, candied pecans

Wedge Salad 12

crispy iceberg lettuce, heirloom tomato, applewood smoked bacon, bleu cheese dressing

Dressing Choices: cranberry apple vinaigrette, buttermilk ranch, honey mustard, bleu cheese

SIGNATURE DRINKS

War Child 11

strong rum filled drink with pineapple juice and sours

Pirate Juice 10

coconut rum, spiced rum, oj, pineapple, grenadine

Boat Drink 10

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

Wedge Water 10

low calorie cocktail made with choice of Deep Eddy orange, lemon, or grapefruit vodka & soda

Tropical Sangria 11

white wine, coconut rum, orange, pineapple and mango juices

Watermelon Blast 12

Smirnoff vodka, watermelon purée, watermelon Redbull

Sourberry Smash 12

Smirnoff sourberry, raspberry purée, Redbull

Blueberry Burst 10

lemon vodka, blueberry purée, lemonade, Starry

Peach Tea 10

Smirnoff peach, peach purée, iced tea

CRUSHES

fresh squeezed, orange, grapefruit or whipped 11



MARGARITAS

OC Surf Club 14

Don Julio, sour mix, lime, splash of oj, Grand Marnier

Prickly Pear 10

tequila, triple sec, pickly pear purée, sours, lime, oj

Spicy Peach 10

tequila, triple sec, sours, jalapeños, peach juice

Aloharita 10

tequila, triple sec, pineapple, sours



GET TANKED!

40oz Fish Tank 30

Blue Long Island iced tea with gummy fish in a souvenir fish bowl. Refill it for 25

HOUSE SHOOTERS

The Wedgie 5

raspberry vodka, lemonade, cherry juice

Tsunami-kazi 5

vodka, blue curaçao, sours

PREMIUM DRINKS

Goosed Up Dirty Martini 14

Grey Goose vodka, bleu cheese stuffed olives, olive juice

Bulleit in the Head Manhattan 14

Bulleit bourbon, aromatic bitters, sweet vermouth, orange and cherry

Casa Paloma 14

Casamigos tequila, fresh grapefruit, lime, salted rim

Woody Fashion 14

Woodford Reserve, woody bitters, sugar syrup, orange and cherry

FROZENS

Daquiri 11

strawberry, mango or peach

Watermelon Margarita 11

Piña Colada 11

Lemonade 11

MAKE IT A BUCKET

Upgrade to Bucket Size 20

applies to all mixed drinks except OC Surf Club

Beer Buckets

bucket of five cans served on ice
Domestics (20) Imports (25)

BEER, WINE & SELTZERS

Domestic 5

Coors Light, Miller Lite, Natural Light (3), Michelob Ultra, Bud Light, Budweiser, Yuengling

Import 7

Pacifico, Corona, Corona Light, Landshark, Heineken, Stella Artois, Blue Moon

Craft Beer 7

Dogfish 60 Minute, Sierra Nevada Pale Ale, New Belgium Juice Force

Seltzer 7

White Claw Lime & Black Cherry, High Noon Watermelon & Pineapple (8)

Tea 7

Twisted Tea Light, Surfside Tea (8)

Wine 8

Cabernet Sauvignon, Pinot Grigio, Chardonnay, Champagne (Mimosas)