

APPETIZERS

PEEL AND EAT SHRIMP 10

1/2 lb. steamed shrimp served with cocktail sauce and lemon

NACHOS 8

Tortilla chips topped with melted cheese, and pico de gallo. (Add chili +3/ Add pork +4/ Add chicken +5)

SOUP AND SALADS

THE WEDGE 8

a wedge of iceberg covered in thick cut bacon, chopped tomatoes, bleu cheese crumbles and drizzled with balsamic glaze. Served with bleu cheese dressing.

Mozzarella Caprese 8

Fresh sliced mozzarella, tomato, basil, and drizzle balsamic glaze

LITE FARE AND ENTREES

FISH OR SHRIMP TACOS 11

blackened cod OR shrimp with pico de gallo, cabbage, chipotle ranch and a side of tortilla chips

SLIDER PLATTER 12

CRAB DIP 13

WINGS 12

old bay ranch

Cup- \$5

Cup- \$6

HOUSE-MADE CHILI

sour cream and onions

CREAM OF CRAB

mild

served with toasted baguettes

10 wings served bleu cheese,

old bay dry rub | buffalo | bbq

AMBER ALE ONION RINGS 8

topped with shredded cheese,

Bowl- \$7

Bowl-\$8

Served with siracha ketchup and

celery and carrot sticks

3 sliders of buffalo chicken, or bbq pork Served with house cut fries and cole slaw

CHEESESTEAK 10

Chopped chicken or beef with onions and provolone cheese. Served with house cut fries and a pickle spear

CRAB CAKE SANDWICH 15 6 oz. crab cake,, lettuce, tomato and onion on a kaiser roll. Served with house cut fries and a pickle spear. **BURGER or CHICKEN, YOUR WAY** 12 1/2 lb. steak burgeror grilled chicken breast served on a toasted Kaiser roll topped with lettuce, tomato and onion. Served with house cut fries and a pickle spear.

Cheese– choose one american, swiss, pepper jack , cheddar jackprovolone or bleu cheese crumbles

Sauce- choose one Siracha ketchup, chipotle aioli, thai chili, old bay ranch Toppings- choose one

smoked bacon, sautéed onions, avocado, sautéed mushrooms, pico de gallo,

Additional: Fried egg +2 Grilled shrimp +3

crab dip +4 onion rings +2

Side dishes: onion rings +2, side salad +4, cup of chili +2, cup of soup +4 **BRUSSEL SPROUTS** 8 Pan flashed in evoo with shal-

lots and cranberries

CRAB CAKE SLIDERS 13

3 crab cake slider served with tartar (Add Fries +2)

AHI TUNA 12

Blackened seared rare over mixed greens with tai chili

360 HOUSE SALAD 7

mixed greens, cucumbers, red onions, tomatoes and croutons

CLASSIC CAESAR SALAD 7

chopped romaine topped with croutons and parmesan cheese

ADD TO ANY SALAD:

Grilled chicken +5 Grilled shrimp +8 Crab cake +12 Blackened Tuna 8

JUMBO SHRIMP SCAMPI 18

penne pasta topped with jumbo shrimp and cherry tomato Served with garlic bread

HAND CUT RIB EYE 18

dipped in cajun rub and grilled to temperature. Served with chef daily sides selections. (Add Shrimp +8/ Add crab cake +9/

FISH AND CHIPS 13

beer battered and flash fried cod, served over house cut fries with house-made tarter sauce and coleslaw.

VEGETABLE PENNE 12

tossed in a garlic olive oil, topped with grilled season vegetables. Served with garlic bread (Add chicken +5/ Add shrimp +8)

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



DESSERTS

FUDGE BROWNIE SUNDAE 7 warmed and topped with ice cream, chocolate syrup and whipped cream

CHEESECAKE OF THE MONTH 8 Please ask your server for selection

FENWICK OCEAN BLUE 8

coconut rum, spiced rum, blue curacao, pineapple juice, fresh lime juice, and topped with citrus soda

BAHAMA MAMA 8

light rum, coconut rum, orange juice, pineapple juice, grenadine and dark rum floater

CAKE BY THE OCEAN 8

vanilla vodka, coconut rum, orange juice, pineapple juice and topped with club soda and a cherry

LEMON DROP MARTINI 8

Absolute citron vodka with fresh squeezed lemon juice, simple syrup and a sugar rim

BEER

BOTTLE BEERS:

ANGRY ORCHARD BUCKLER (N.A.), BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA CORONA LIGHT GUINNESS, HEINEKEN, MICHELOB ULTRA MODELO NATURAL LIGHT NATTY BOH O'DOULES ROLLING ROCK

BUD LIGHT

COORS LIGHT MILLER LIGHT YUENGLING STELLA ARTOIS SHOCKTOP DOGFISH 60 MINUTE EVO LOT 3 IPA

Ask server/ bartender about additional rotating taps.

COCKTAILS & MARTINIS

ORANGE CRUSH 8

360 orange vodka, triple sec, fresh squeezed orange juice and topped with citrus soda

PATRON GRAND MARGARITA 10

patron , triple sec, lime, sour mix and floater of grand mariner

360MULE 8

Vdka 6100 (Imported from New Zealand), ginger beer and lime

GRAPEFRUIT CRUSH 8

360 grapefruit vodka, triple sec, fresh squeezed grapefruit juice and topped with citrus soda

SANGRIA 8

fresh muddled fruit, peach schnapps and triple sec topped with red wine and a splash of citrus soda

BOURBON SWEET TEA 10

American borne bourbon with house made sweet tea and lemon

CHOCOLATE MARTINI 10

double chocolate vodka, irish crème, crème de cacao and topped with whipped cream and chocolate

WINE

House Chardonnay 6 House Pinot Grigio 6 House Merlot 6 House White Zinfandel 6 House Cabernet Sauvignon 6 Kendall-Jackson Riesling 8 Kendall-Jackson Chardonnay 10 Arrowood Cabernet 8 Carmel Road Pinot Noir 10 Crowded House Sauvignon Blanc 9 La Crema Pinot Grigio 10