

APPETIZERS

CRAB DIP

served with toasted breadsticks

12

CRAB BITES

4 crab bites served with a spicy remoulade

10

AMBER ALE ONION RINGS

served with siracha ketchup and old bay ranch

8

WINGS

10 wings served bleu cheese dressing, celery and carrot sticks

choice of: **old bay dry rub** | **bbq** | **hot**

10

PEEL AND EAT SHRIMP



1/2 lb. served with lemon and cocktail sauce

10

COCONUT SHRIMP

6 shrimp served with a house-made thai chili sauce

9

CALAMARI

fried with sweet and hot peppers and served with spicy remoulade

9

TAPENADE TRIO



red pepper garlic hummus; tomato-basil bruschetta; and olive tapenade; served with toasted breadsticks

10

SALADS

360 HOUSE SALAD



mixed greens, cucumbers, red onions, tomatoes and croutons

8

CAESAR SALAD

romaine, croutons and parmesan cheese

8

THE WEDGE

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

8

ADD TO ANY SALAD:

grilled chicken +5

grilled salmon +7

grilled shrimp +8

crab cake +8

OC MARKET SALAD

romaine, cucumbers, tomatoes, red onion, grilled salmon, 2 crab bites and 2 grilled shrimp

16



EATS + DRINKS

LITE FARE

served with your choice of side and a fresh dill pickle

SALMON BLT

13

blackened salmon, smoked bacon, guacamole, chipotle aioli, tomato and red leaf lettuce on wheat toast

CHICKEN CLUB

12

grilled chicken breast, smoked bacon, tomato, red leaf lettuce, pepper jack cheese and chipotle aioli on wheat toast

FISH OR SHRIMP TACOS

11

blackened mahi OR shrimp with house-made pico de gallo, shredded cabbage and topped with spicy garlic aioli. Served with tortilla chips and sour cream

BURGER MADE YOUR WAY

12

1/2 lb. steak burger grilled to order, on a toasted brioche roll, topped with lettuce, tomato, onion

Cheese- choose one

american, swiss, pepper jack, cheddar, provolone or gorgonzola

Sauce- choose one

sirachi ketchup, chipotle aioli, spicy garlic aioli, spicy remoulade, thai chili sauce, old bay ranch

Toppings- choose one

smoked bacon, grilled onions, guacamole, sautéed mushrooms, , pico de gallo

Add:

Fried egg +2

crab dip +4

Grilled shrimp +3

onion rings +2

CRAB CAKE SANDWICH

15

6 oz. crab cake, spicy remoulade, lettuce, tomato and onion on a toasted brioche roll

GRILLED VEGETABLE WRAP



9

grilled seasonal vegetables mixed with house greens, feta cheese and sundried tomato vinaigrette wrapped in a garlic and herb tortilla

RIBEYE STEAK SANDWICH

12

8 oz. ribeye grilled to order topped with provolone and served with lettuce, tomatoes, onion and garlic aioli on a toasted baguette

Warning: Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of foodborne illness.



ENTREES

*all entrees are served with Chef's daily side selections
add a side salad or cup of soup for \$4*

CITRUS SALMON 18
pan seared and topped with orange marmalade

SMOTHERED CHICKEN 16
grilled and smothered with wild mushroom and boursin cheese demi-glace

SWEET AND SPICY PORK CHOP 16
grilled and topped with house-made thai chili and peach sauce

JUMBO SHRIMP SCAMPI 18
linguini topped with jumbo shrimp and lemon sections, served with garlic breadsticks

CRAB CAKE CLASSIC 24
two 4 oz. jumbo lump crab cakes, served with house-made spicy remoulade

HAND CUT RIB EYE 18
dipped in Cajun rub and grilled to temperature
ADD:
grilled shrimp +8 crab cake +8

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, MR. PIBB, LEMONADE 1.75

SWEETENED OR UNSWEETENED ICED TEA 1.75

COFFEE OR HOT TEA 1.75

WHOLE MILK, 2% MILK, CHOCOLATE MILK 1.75

ORANGE, APPLE, CRANBERRY, GRAPEFRUIT 2.25

DAILY SPECIALS

MONDAY

*1/2 price burger made your way
service industry night- all night happy hour drinks*

TUESDAY

locals night- 25% off dinner check and bottles of wine

WEDNESDAY

*wings and yuengs- 10 wings and a yuengling pint for \$9
draft beer night- domestics \$2.50 and crafts \$4.00*

THURSDAY

*shrimp and grits entrée feature for \$9
Specialty Martinis for \$6*

FRIDAY

prime rib night-

queen cut 13 king cut 16

ADD:

Lobster tail +12 grilled shrimp +8 crab cake +8

*Specials are subject to change during the season.
Please ask about any chef specials or features.*

Thursday- Free Poker Tournament

Friday and Saturday- Live entertainment

DESSERTS

FLASH FRIED BANANAS FOSTER 8
with captain morgan vanilla ice cream

HOME- MADE FUDGE BROWNIE SUNDAE 6
with ice cream, chocolate sauce and whipped cream

CHEESE CAKE OF THE MONTH 7
new york style cheese cake with house-made topping