



APPETIZERS

CRAB DIP 12

served with toasted baguettes

WINGS 10

10 wings served bleu cheese,
celery and carrot sticks
old bay dry rub | buffalo | bbq

AMBER ALE ONION RINGS 8

Served with siracha ketchup and
old bay ranch

PEEL AND EAT SHRIMP 10

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

NACHOS 8

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

COCONUT SHRIMP 10

6 shrimp served thai chili sauce

CRAB CAKE SLIDERS 11

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

CALAMARI 10

Fried and served with spicy
remoulade and banana peppers

SOUP AND SALADS

HOUSE-MADE CHILI

topped with shredded cheese ,
sour cream and onions
Cup- \$4 Bowl- \$6

CREAM OF CRAB

Cup- \$5 Bowl- \$7

THE WEDGE 9

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

ADD TO ANY SALAD:

Grilled chicken +5

Grilled shrimp +8

Crab cake +9

360 HOUSE SALAD 8

mixed greens, cucumbers, red
onions, tomatoes and croutons

CLASSIC CAESAR SALAD 8

chopped romaine topped with
croutons and parmesan cheese

LITE FARE AND ENTREES

FISH OR SHRIMP TACOS 11

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

SLIDER PLATTER 12

3 sliders of buffalo chicken or
bbq pork topped with coleslaw.
Served with house cut fries.

FRENCH DIP 12

sliced rib eye topped with swiss
cheese and served on a toasted
baguette with a side of a jus.
Served with house cut fries and
a pickle spear.

CRAB CAKE SANDWICH 15

6 oz. crab cake, spicy remoulade,
lettuce, tomato and onion on a
toasted brioche roll. Served with
house cut fries and a pickle spear.

BURGER OR CHICKEN YOUR WAY 12

1/2 lb. steak burger or grilled chicken breast
served on a toasted brioche roll topped
with lettuce, tomato and onion. Served
with house cut fries and a pickle spear.

Cheese- choose one

american, swiss, pepper jack , cheddar,
provolone or bleu cheese crumbles

Sauce- choose one

Siracha ketchup, chipotle aioli, thai chili,
spicy remoulade, old bay ranch

Toppings- choose one

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

Additional:

Fried egg +2

Grilled shrimp +3

crab dip +4

onion rings +2

JUMBO SHRIMP SCAMPI 18

penne pasta topped with jumbo
shrimp and lemon sections.
Served with garlic breadsticks.

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/
Add lobster tail +12)

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 breadsticks.
(Add chicken +5/ Add shrimp +8)

SIDE SUBSTITUES:

fruit, chef daily sides, onion rings +2,
sweet potato fries +2, side salad +4,
cup of chili +2, cup of soup +4



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

REESE'S PEANUT BUTTER PIE 5

creamy pie filling made with REESE'S peanut butter and a chocolate cookie crust

ICE CREAM COOKIE SANDWICH 5

vanilla ice cream scooped between two house made chocolate chip cookies

COCKTAILS & MARTINIS

FENWICK OCEAN BLUE 8

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

ORANGE CRUSH 8

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

GRAPEFRUIT CRUSH 8

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

BAHAMA MAMA 8

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

BENTON OLD FASHIONED 10

bacon infused bourbon, maple syrup, angostura bitters with a splash of fresh squeezed orange

SANGRIA 8

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

CAKE BY THE OCEAN 8

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

CUCUMBER COOLER 10

hendricks gin, st. elderflower liqueur with muddled cucumbers and lemons and topped with club soda

BOURBON SWEET TEA 10

woodford reserve bourbon with house made sweet tea and lemon

LEMON DROP MARTINI 8

360 citrus vodka with fresh squeezed lemon juice, simple syrup and a sugar rim

BEE STING MARTINI 9

altos reposado tequila muddled with agave, jalapeno, fresh squeezed grapefruit and lime juice

CHOCOLATE MARTINI 10

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

BEER

BOTTLE BEERS:

AMSTEL LIGHT
ANGRY ORCHARD
BUCKLER (N.A.),
BUDWEISER,
BUD LIGHT,
COORS LIGHT,
CORONA
GUINNESS,
HEINEKEN,
MICHELOB ULTRA
NATURAL LIGHT
NATTY BOH
NEW CASTLE
SAMUEL ADAMS

DRAFT BEERS:

BUD LIGHT
COORS LIGHT
MILLER LIGHT
YUENGLING
STELLA ARTOIS
SHOCKTOP
DOGFISH 60 MINUTE
EVO LOT 3 IPA
BURLEY OAK ROTATING

Ask server/ bartender about additional rotating taps.

WINE

House Chardonnay 6
House Pinot Grigio 6
House Merlot 6
House White Zinfandel 6
Benvolio Pinot Grigio 7
Kendall-Jackson Riesling 8
Kendall-Jackson Chardonnay 10
La Crema Chardonnay 9
Woodbridge White Zinfandel 6
Murphy-Goode Sauvignon Blanc 7
Domaine Sarragousse Rose 8
La Crema Pinot Noir 8
Santa Christina Red Blend 7
Chloe Red Blend 8
Silver Palm Cabernet 9
Silver Palm Merlot 9