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

HOUSE-MADE CHILI
topped with shredded cheese , sour cream and onions
Cup- $4        Bowl- $6

CREAM OF CRAB
Cup- $5        Bowl- $7

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 chilli +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

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

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      crab dip  +4
Grilled shrimp +3    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)
DESSERTS

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

RESE'S PEANUT BUTTER PIE  5
creamy pie filling made with REESE'S peanut butter and a chocolate cookie crust

CHEESECAKE OF THE MONTH  8
Please ask your server for selection

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

BAYHAMA 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 liquor 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
YUENLING
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