



SMALL PLATES

Crab Flatbread 20
Jumbo lump crabmeat, pico de Gallo, and smoked gouda with a crab dip base on a toasted whole grain flatbread

Conch Fritters 14
Key West style fried conch, with citrus mustard and cilantro tartar dipping sauces

Hummus 15
House-made Hummus, Kalamata olive tapenade, and roasted garlic cloves, served with micro herbs and toasted pita chips (vegan)

Pretzel Bites 13
Soft pretzel bites served with RAR beer cheese dip (vegetarian)

Shrimp Cocktail 17
Five colossal wild-caught gulf shrimp, served chilled, on a bed of baby lettuce with cocktail sauce and lemon

Goat Cheese Croquettes 14
Lightly breaded and pan-fried goat cheese, drizzled with wildflower honey, toasted almonds and served with Guava sauce (vegetarian)

Fried Oysters 17
Local oysters, hand-breaded and deep-fried. Served with a chipotle crema dipping sauce and summer slaw

Chicken Wings 13
House marinated and deep fried, ranch or blue cheese, and your choice of dipping sauce. Nelly's hot honey garlic, BBQ, Buffalo, or Chesapeake

Tuna Poke 19
Fresh yellowfin tuna, served poke style in a fried wonton cup, wasabi microgreens, seaweed salad, and chili crunch

Skirt Steak 16
House marinated and grilled skirt steak, fresh herb chimichurri, pickled red onion, grilled ciabatta crostini

Fried Chicken Tenders 13
Breast meat tenders, served with a choice of house-made dipping sauces. ranch, blue cheese, honey mustard, BBQ, or smokehouse

House Fries 9
House seasoned fries served with garlic aioli and smokehouse dipping sauce

SIDES

Mac N Cheese \$5 | Cucumber Salad \$4
Summer Slaw \$4 | Baked Potato Salad \$4

STREET TACOS

Blackened Shrimp Taco 19
Spice rubbed and skillet seared gulf shrimp, Pico de Gallo, shredded purple cabbage, Monterey jack cheese, and jalapeno crema on warm flour tortillas

Skirt Steak Taco 22
House-marinated and grilled skirt steak. Pico de Gallo, shredded purple cabbage, Monterey jack cheese, and jalapeno crema on warm flour tortillas

Rockfish Taco 19
Fresh local rockfish, seasoned and grilled, Pico de Gallo, shredded purple cabbage, Monterey jack cheese, and jalapeno crema on warm flour tortillas

BURGERS

Served on a brioche roll with house seasoned fries

House Burger 17
Twin 4oz angus beef patties, cheddar cheese, lettuce, tomato, and red onion with garlic aioli on a brioche roll

Dragon Burger 17
Twin 4oz angus beef patties, hoisin glaze, basil, cilantro, red onion, jalapenos, and American cheese on a brioche roll

Smokehouse Burger 19
Twin 4oz angus beef patties, caramelized onion, applewood smoked bacon, and cheddar cheese, and smokehouse sauce on a brioche roll

Stonejack Baller 25
Twin 4oz angus beef patties, jumbo lump crab, applewood smoked bacon, pepperjack cheese, and stoneground mustard on a brioche roll

SALADS

The Wedge 13
Baby iceberg Lettuce, applewood smoked bacon, cherry tomato, and crumbled blue cheese

Farmhouse 10
Summer vegetables and local greens served with a Roasted Tomato Vinaigrette

Add-on Proteins
Blackened shrimp or Shrimp salad 9
Grilled chicken breast 11
Skirt steak 15

Dressings: Honey Mustard, Ranch, Blue Cheese, Balsamic Vinaigrette, Tomato Vinaigrette

SANDWICHES

Served with house seasoned fries

The Dirty Bird 16
Grilled chicken breast, applewood smoked bacon, arugula and tomato, truffle herb mayo on a grilled brioche roll

Blackened Ahi Tuna 18
Fresh yellowfin tuna, cajun spice rub, pan-seared and served with lettuce, tomato, and cilantro tartar on a toasted brioche roll.

Shrimp Salad 15
Wild-caught gulf shrimp, fresh herb mayo, lettuce, tomato, and red onion on a brioche roll

Rockfish 19
Fresh caught local rockfish, grilled and served with lettuce, tomato, red onion, and cilantro tartar on a brioche roll

Crispy Fish BLT 19
Beer Battered haddock, cilantro tartar, crispy applewood smoked bacon, shredded lettuce, and tomato on ciabatta

Sea Dog 12
1/4lb. grilled beef hot dog, diced onion, and stoneground mustard on a split top bun

A LITTLE MORE...

Rockfish 26
8oz grilled local rockfish, cilantro tartar sauce, spring pea shoots, and Chimol Salsa

Mixed Grill 29
House marinated skirt steak and grilled colossal gulf shrimp. Fresh herb chimichurri, pickled red onion, and micro radish

Tropical Shrimp 29
Colossal grilled shrimp over creamy lemon risotto, topped with fresh pineapple mango salsa

SWEETS

DelVecchio's Key Lime Pie \$7
Handmade by DelVecchio's Bakery in Snowhill, MD

Chocolate Tower Cake "dessert for two" \$12

ORIGINALS & CLASSICS

- Pirate Juice 12**
coconut rum, Captain Morgan spiced, oj, pineapple, grenadine
- Boat Drink 12**
coconut rum, banana liqueur, mango, pineapple, crème de coconut, lime
- Wedge Water 10**
low-cal refresher choose Deep Eddy orange, grapefruit or lemon vodka and soda
- Painkiller 11**
Captain Morgan spiced rum, bacardi, oj, pineapple, coconut cream, fresh nutmeg
- Blueberry Burst 10**
Smirnoff Citrus, blueberry purée, lemonade, Sprite
- Peach Tea 10**
Smirnoff peach, peach purée, iced tea
- Espresso Martini 16**
Ketel One, coffee liqueur, espresso
- Offshore Old Fashioned 16**
Bulleit bourbon, orange bitters, simple, orange, luxardo cherry
- Classic Mojito 14**
Bacardi, fresh lime juice, mint, simple, soda
- Blueberry Mule 14**
Belvedere, blueberry simple, ginger beer, lime

CRUSHES 12

- Orange Crush**
Smirnoff orange vodka, fresh squeezed orange juice, triple sec, Sprite
- Grapefruit Crush**
Smirnoff grapefruit vodka, fresh squeezed grapefruit, juice, triple sec, Sprite
- Creamsicle Crush**
Smirnoff whipped cream vodka, fresh squeezed orange juice, triple sec, Sprite
- Bourbon**
Bulleit bourbon with fresh squeezed OJ, triple sec & ginger ale
- Paloma**
Astral tequila, fresh squeezed grapefruit, triple sec and soda water with a salt rim
- Coconut**
Coconut rum, triple sec, creme de coconut, fresh OJ, splash of Sprite

FROZENS 12

- Daquiris**
Strawberry, Mango, Watermelon, Peach
- Pina Colada**
Traditional, Strawberry, Mango, Watermelon
- Margarita**
Traditional, Strawberry, Mango, Watermelon
- Add a floater: Meyers dark rum or 151 rum +3 | Grand Marnier +4**

MARGARITAS

- House**
Made with Astral Blanco on the rocks 12
- Silver**
Made with Patron silver on the rocks 14
- Gold**
Made with Casamigos Reposado on the rocks 15
- Level up with a Grand Marnier floater +5**

TEAS AND SELTZERS

- White Claw Hard Seltzer 7**
Black Cherry
- Surfside Iced Tea + Vodka 8**
- High Noon Hard Seltzer 8**
Pineapple

WINE & SANGRIA

- Pinot Grigio 10**
Decadent, ripe pear, apple & tangerine, light, tart finish
- Sauvignon Blanc 10**
Exhilarating citrus, crisp palate, light, tart finish
- Chardonnay 15**
Fresh citrus, crisp apple, subtle oak
- Pinot Noir 11**
Elegant, light body, bright berry
- Cabernet 11**
Black plum, cherry, spicy oak finish
- Summer Red Sangria 12**
Cabernet, brandy, orange juice, fruit
- White Sangria 12**
Seaglass Sauvignon Blanc with peach schnapps and fresh fruit

ICE COLD DRAFTS 8

- RAR - Nanticoke Nectar**
- Allagash - White Belgian Wheat**
- Dewey Beer - Swishy Pants**

CANS

- PACIFICO 7**
- BUD LIGHT 6**
- MICHELOB ULTRA 6**
- DOG FISH 60 MINUTE 7**
- COORS LIGHT 6**
- YUENGLING 6**
- CORONA 7**
- MILLER LITE 6**
- SIERRA NEVADA PALE ALE 7**
- NATURAL LIGHT 3**

NON-ALCOHOLIC 7

- Seedlip Ranch Water** Notas de Agave, fresh lime, club soda
- Paloma Mocktail** Notas de Agave, pressed grapefruit, lime, club soda
- Made with Seedlip Notas de Agave (N/A Spirit)**
A vibrant and refreshing blend of prickly pear, zesty lime and agave flavors with notes of vanilla, damiana flower and peppercorn
- Athletic Brewing** Run Wild IPA
- Heineken** OO

BEVERAGES

- Sodas (free refills) 4**
Coke, Diet Coke, Sprite, Iced Tea, Mr. Pibb, Lemonade
- Juice 4**
- Bottled Water 4**