

frozen favorites

16oz. \$16

PIÑA COLADA

A Refreshing Blend of Pineapple Juice and Coconut, Featuring Don Q Coconut Rum

STRAWBERRY DAIQUIRI

An Icy Mix of Strawberry and Freshly Squeezed Lime Juice, Featuring Don Q Cristal Rum

MARGARITA

A Classic Frozen Cocktail with Freshly Squeezed Lime Juice, Featuring Jose Cuervo Tradicional Plata Tequila

TITO'S LEMONADE

A Quenching Summer Cocktail, Featuring Tito's Handmade Vodka
Make it Raspberry or Strawberry with Flavored Purées

MIAMI VICE

Piña Colada and Strawberry Daiquiri, Featuring Don Q Coconut Rum and Don Q Cristal Rum



shots \$7

ABSOLUT Citron Vodka

ABSOLUT Mandrin Vodka

ABSOLUT Raspberri Vodka

ABSOLUT Watermelon Vodka

BACARDÍ Mango Chile Rum

CASAMIGOS Blanco Tequila

CROWN ROYAL Regal Apple Whisky

DON JULIO Blanco Tequila

FIREBALL Cinnamon Whisky

GHOST Blanco Tequila

HOWLER HEAD Banana Infused Bourbon

JÄGERMEISTER German Herbal Liqueur

JAMESON Irish Whiskey

JAMESON Orange Whiskey

JOSE CUERVO Tradicional Plata Tequila

KAMOTI Green Tea Shot

PINK WHITNEY Pink Lemonade Vodka

PATRÓN Silver Tequila

PROPER NO. TWELVE Irish Whiskey

SKREWBALL Peanut Butter Whiskey

SOUTHERN COMFORT Whiskey

signature drinks

16oz. \$16 | 32oz. BUCKET \$28 | 64oz. PITCHER \$54

MOJITO

Bacardí Superior Rum, Simple Syrup, Mint, Freshly Squeezed Lime Juice, Club Soda
Make it Mango, Raspberry, or Strawberry with Flavored Purées

TITO'S POOLSIDE

Tito's Handmade Vodka, DeKuyper Raspberry and Peach Liqueurs, Cranberry and Orange Juices

ORANGE CRUSH

Grey Goose Vodka, DeKuyper Triple Sec, Freshly Squeezed Orange Juice, Splash of Sprite®

RUM PUNCH

Captain Morgan Spiced Rum, Pineapple, Freshly Squeezed Orange and Lime Juices, Grenadine

shark attack

Malibu Coconut Rum, Bacardí Superior Rum, DeKuyper Blue Curaçao, Pineapple Juice, Sprite®, Grenadine



lemonades

16oz. \$16 | 32oz. BUCKET \$28 | 64oz. PITCHER \$54

DRUNKEN PALMER

Absolut Citron Vodka, Lemonade, Iced Tea, Fresh Mint

BERRY BREEZE

Absolut Wild Berri Vodka, Lemonade, Fresh Berries,

WATERMELON GUAVA

Hendrick's Gin, Lemonade, Guava and Watermelon Syrups



tequila cocktails

GNAC 5/14/24

16oz. \$18 | 32oz. BUCKET \$32 | 64oz. PITCHER \$60

THE CLASSIC MARGARITA

Don Julio Blanco Tequila, Cointreau Orange Liqueur, Freshly Squeezed Lime Juice

Make it a Mezcalrita with Dos Hombres Mezcal

PATRÓN PERFECT MARGARITA

Golden Nugget Barrel Select Patrón Reposado Tequila, Orange Liqueur, Freshly Squeezed Lime Juice

Make it a Cadillac, add Chambord Black Raspberry Liqueur

MANGO MARGARITA

818 Blanco Tequila, Agave Nectar, Mango Purée, Freshly Squeezed Lime Juice

PALOMA

Teremana Blanco Tequila, Fever-Tree Sparkling Pink Grapefruit

WATERMELON MARGARITA

Casamigos Blanco Tequila, Agave Nectar, Watermelon Purée, Freshly Squeezed Lime Juice



eye openers

16oz. \$16 | 32oz. BUCKET \$28

TITO'S VODKA & RED BULL

Tito's Handmade Vodka and Choice of Red Bull Energy Drink, Sugarfree, Red Edition, Coconut Edition, or Yellow Edition

BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix
Make it a Bloody Maria with Ghost Blanco Tequila

MIMOSA

La Marca Prosecco, Freshly Squeezed Orange Juice

snacks

LOADED NACHOS \$14
Tortilla Chips, Tomato, Green Onion, Black Beans, Jalapeños, and Cheddar Cheese, Served with Salsa, Guacamole, and Sour Cream
Add Taco Meat or Grilled Chicken \$4

CRISPY COCONUT SHRIMP \$14
Served with Sweet and Spicy Chili Sauce

MOZZARELLA STICKS \$13
Crispy Fried Mozzarella with Zesty Marinara

VEGETARIAN DELIGHT \$14
A Healthy Combination of House-Made Hummus, Guacamole, Tomato Bruschetta, and Olive Tapenade, Served with Pita Chips

SPICY "NUGGET" FRIES \$10
Dusted with Old Bay® Seasoning and Served with Cheddar Cheese Dipping Sauce

CHICKEN FINGERS \$16
Served with Barbecue, Honey Mustard or Buffalo Sauce
Add French Fries \$2

BANG BANG SHRIMP \$18
Battered Fried Shrimp Coated in a Spicy Mayonnaise Sauce

SLICED SEASONAL FRUIT & BERRIES \$16
Served with House-Made Banana Bread

platters

Add French Fries \$2

CLASSIC BURGER \$19
An 8 oz. Certified Angus Beef® Patty, Lettuce, Tomato, Onion, and Choice of Cheese on a Brioche Bun, Served with Chips
Add Bacon \$4 | Add Guacamole \$2

LOBSTER AND SHRIMP ROLL \$28
New England Butter-Poached Maine Lobster and Shrimp Tossed in Mayonnaise with Lettuce and Tomato on a Soft Roll, Served with Potato Chips

JUMBO HOT DOG \$13
A Half-Pound All-Beef Frank on a Toasted Bun, Served with Chips
Add Cheddar Cheese Sauce and Chili \$2
Add Sauerkraut or Onion \$1

PESTO CHICKEN PANINI \$17
Marinated Grilled Chicken, Pesto, Roasted Peppers, and Fresh Mozzarella Pressed on a Ciabatta Roll, Served with Chips

garden-fresh salads

CHICKEN CAESAR SALAD \$20
Crisp Romaine Lettuce, Caesar Dressing, Sourdough Croutons, and Parmesan Cheese

PESTO GRILLED CHICKEN SALAD \$20
Mixed Greens, Fresh Mozzarella, Tomato, Kalamata Olives, Roasted Peppers, and Balsamic Dressing

MANDARIN CHICKEN SALAD \$20
Grilled Chicken Breast, Mandarin Orange, Almonds, Fried Noodles, Cucumber, and Tomatoes, Served with Sesame Dressing

COCONUT SHRIMP OR BLACKENED MAHI-MAHI TACOS \$18
Crispy Fried Coconut Shrimp or Blackened Gulf Mahi-Mahi in Warm Flour Tortillas with Guacamole, Cheddar Cheese, Shredded Cabbage, and Ranch Dressing, Served with Chips and Tomato Salsa

TURKEY BLT WRAP \$17
Sliced Turkey, Applewood Bacon, Lettuce, Tomato, and Avocado Ranch Dressing in a Tortilla Wrap, Served with Chips

CHICKEN SALAD SANDWICH \$14
Homemade Chicken Salad with Grapes and Toasted Walnuts, Served on a Flakey Jumbo Croissant with Lettuce and Marble Colby Cheese, Served with Chips

FRIED FLOUNDER SANDWICH \$19
Crispy Fried Fillet of Flounder, Lettuce, Tomato, and Tartar Sauce on a Brioche Bun, Served with Chips

MARYLAND CRAB CAKE SANDWICH \$27
Maryland Lump Crab Cake on a Toasted Brioche Bun with Tartar Sauce, Served with Chips

dessert

HOUSE-MADE ICE CREAM SANDWICH \$10
Chocolate Chip Cookies Filled with Vanilla Ice Cream or Peanut Butter Cookies Filled with Chocolate Ice Cream

flatbread pizza

CHEESE \$13
Smothered with House-Made Red Sauce, Topped with Mozzarella Cheese

PEPPERONI \$15
Cheese Pizza with Pepperoni Slices

sushi & specialty rolls

CALIFORNIA ROLL \$17
Crab and Avocado

SPICY TUNA ROLL \$18
Chopped Tuna and Spicy Sauce

SEX ON THE BEACH \$24
California Roll with Spicy Tuna and Spicy Yummy Sauce

H2O ROLL \$25
Jumbo Lump Crab and Fresh Asparagus, Topped with Sweet Sliced Mango

KAMIKAZE ROLL \$25
Tempura Shrimp, Cream Cheese, Jalapeño, Kanikama, Wasabi, Tobiko, Sriracha and Dried Shallots

STOP, DROP, & ROLL \$25
Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kanikama and Eel Sauce



cold drinks

SODA \$6 | 32oz. \$8
Coca-Cola®, Diet Coke®, Sprite®, Ginger Ale, Lemonade, Iced Tea

JUICES \$6
Orange, Pineapple, Cranberry, Grapefruit

VITA COCO \$7 | 5 FOR \$30
Coconut Water

FIJI \$6 | 5 FOR \$25
Natural Artesian Water

red bull \$7 | 5 FOR \$30

Energy Drink, Sugarfree, Red Edition, Coconut Edition, Yellow Edition, Blue Edition

virgin frozen cocktails

16oz. \$9

Strawberry Daiquiri, Piña Colada, Miami Vice, Margarita, Lemonade

beer

DOMESTIC \$8

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

IMPORT \$9

Corona Extra
Corona Light
Dos Equis Lager
Heineken
Heineken Silver
Heineken 0.0 (Non-Alc)
Modelo Especial
Pacifico Clara
Stella Artois

CRAFT \$9

Blue Moon Belgian White
Faith American Blue Hazy IPA
Founders All Day IPA
Voodoo Ranger Juicy Haze IPA
Samuel Adams Seasonal
Dogfish Head 60 Minute IPA
Samuel Adams Just The Haze IPA (Non-Alc)

ALTERNATIVE \$9

High Noon Hard Seltzer
Peach, Pineapple, Watermelon, Tequila & Lime
Nütrl Vodka Seltzer
Pineapple, Orange
Onda Tequila Seltzer
Grapefruit, Blood Orange
Sea Isle Spiked Iced Tea
Smooth Tea
Iced Tea and Vodka, Lemonade Iced Tea and Vodka
Sun Cruiser
Iced Tea and Vodka, Lemonade Iced Tea and Vodka
Surfside
Iced Tea and Vodka, Lemonade and Vodka
Truly Hard Seltzer
Wild Berry
White Claw Hard Seltzer
Black Cherry, Mango, Peach

buckets mix and match

DOMESTIC 5 FOR \$35 | 10 FOR \$65

IMPORT, CRAFT, & ALTERNATIVE 5 FOR \$40 | 10 FOR \$75

draft beer

16oz. \$7 | 64oz. \$24

Blue Moon Belgian White, Kona Big Wave Golden Ale, Victory Brewing Brotherly Love Hazy IPA, Golden Road Mango Cart Wheat Ale

wine \$9

Moscato, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

BY-THE-GLASS BUBBLES \$10

Korbel Brut Champagne, La Marca Prosecco

ROSÉ \$12

The Beach Rosé by Whispering Angel

sangria

16oz. \$14 | 32oz. \$26
64oz. \$48

Red or White
Made with Fresh Fruit and Juices



* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked