

APPETIZERS - LET'S BEGIN!

MOZZARELLA STICKS	15 15.45
Breaded & fried mozzarella with marinara sauce	
COCONUT SHRIMP	17 17.51
Quick fried, served with raspberry sauce	
SHRIMP U-PEEL	½ LB 17 17.51 • 1 LB 23 23.51
Served chilled with cocktail sauce	
BAVARIAN PRETZEL STICKS	15 15.45
Oven baked, served with crab cheddar cheese sauce	
TRADITIONAL WINGS	17 17.51
Buffalo style or bbq, served with blue cheese & celery	
FRIED CALAMARI	18 18.54
Flour dusted then fried, served with marinara sauce	

SOUPS & SALAD

NEW ENGLAND	8 8.24
White clam chowder with potatoes bacon, celery	
CRAB BISQUE	8 8.24
Crab meat, sherry cream stock, spices	
THE WEDGE	14 14.42
Iceberg wedge, hard boiled egg, bacon, blue cheese crumbles	
CLASSIC CAESAR	14 14.42
Romaine lettuce, house caesar, garlic croutons and romano cheese	

add chicken +6 // add shrimp +7

LITTLE SKIPPERS 14 | 14.42

14 each for kids 12 and under

CHICKEN TENDERS with fries
HOT DOG with fries
MAC N CHEESE
CHICKEN & WAFFLES with fries

IN THE RAW - HALF SHELL

BLUE POINT OYSTERS	EAST COAST CLAMS
1/2 DOZEN 17 17.51	1/2 DOZEN 15 15.45
Chilled oysters on the half shell with a zesty cocktail sauce	Middle neck clams on the half shell, with a zesty cocktail sauce

CRAB SHACK

(Seasonal)

WHOLE BLUE CRABS (3)	32 32.95
Steamed with house seasoning & butter, served with corn on the cob	
BROILED CRAB & SHRIMP	32 32.96
Jumbo Crab meat & shrimp dusted with Old Bay & butter	
CRAB POT	36 37.08
Steamed blue crabs, snow crab legs, mussels, clams, Yukon potatoes & corn on the cob	
JAKES CRAB LEGS	46 47.38
1 ¼ lb of steamed crab legs, seasoned and served with corn on the cob and fries	

BURGER STREET

All burgers are char-grilled & served on a toasted brioche bun with lettuce, tomato, pickles & chips

WISCONSIN	18 18.54
Cheddar cheese & fried onions	
ALL AMERICAN	18 18.54
Yellow American cheese	
SMOKEHOUSE	18 18.54
Bbq sauce & bacon	
CALI BURGER	18 18.54
Sliced avocado & melted cheddar	

make any burger or sandwich deluxe with fries, sweet potato fries or onion rings for \$5 | \$5.15 extra

SEAFOOD SPECIALTIES

FISH & CHIPS	26 26.78
Battered cod, fried then paired with fries & tartar	
TERIYAKI SALMON	32 32.96
Grilled salmon filet, teriyaki glaze & broccoli	
SEAFOOD CAMERYAN	32 32.96
Shrimp, mussels, clams, and calamari sautéed in a marinara, or garlic butter, served over linguine	
LOBSTER MAC N CHEESE	36 37.08
Campanelle pasta with four cheeses in a white cream sauce with panko breadcrumbs	
CRAB FETTUCINI DE PEPE	34 35.02
Pecorino romano cream sauce, cracked peppercorn & crab meat	

BUCKETS TO THE ORDER

STEAMED CLAMS	20 20.60
12 middle neck clams seasoned and steamed, Old Bay and butter	
SHRIMP N FRIES	26 26.78
8 panko breaded shrimp, fried, served over fries with cocktail sauce	
CLAM STRIPS	24 24.72
Breaded clam strips, fried, served over fries with tartar sauce	

BBQ CHICKEN & RIBS

All served with baked beans & corn on the cob

HALF CHICKEN	22 22.66
Char-grilled bbq chicken	
BBQ CHICKEN & RIBS	28 28.84
Half char-grilled chicken, paired with half rack of ribs	
HALF RACK OF RIBS	25 25.75
Char-grilled, baby back ribs, bbq	
LAND & SEA	28 28.84
BBQ ribs paired with fried shrimp	

SANDWICHES

served with pickles, chips and cole slaw

LOBSTER SALAD ROLL	26 26.78
Lobster meat, celery, Russian dressing, mayo, served over a bed of lettuce on a soft, long roll	
SOFT SHELL CRAB	20 20.60
Panko breaded, lightly fried served with tartar sauce, on a brioche bun	
MARYLAND CRAB CAKE	24 24.72
Blue crabmeat, breaded & fried, chipotle mayo, round roll on a brioche bun	
CHICKEN BLT	18 18.54
Grilled chicken breast, BLT on a toasted brioche bun & ranch dressing	

TACOS & WRAPS

Two corn tortillas, served with homemade chips and salsa verde

SPICY SHRIMP	18 18.54
Spicy fried shrimp with sriracha mayo, cabbage & cilantro	
BAJA FISH	18 18.54
Cod fish with cabbage, shredded monterey jack and cheddar mix cheese, topped with pico de gallo & buttermilk ranch	
CHICKEN AVOCADO	18 18.54
Grilled chicken, avocado, lettuce and pico served with chipotle mayo	

SIDES

french fries 6 6.18 // sweet potato fries 7 7.21
onion rings 7 7.21 // baked potato 5 5.15
cole slaw 5 5.15 // corn on the cob 4 4.12
broccoli 4 4.12 // baked beans 4 4.12

LET'S DRINK!



SPECIALTY DRINKS

TITO'S SEA BREEZE

Tito's Handmade Vodka, Grapefruit Juice & Splash of Cranberry Juice

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

TWISTED BULL

Three Olives Mango Vodka & Red Bull Yellow Edition, Topped with Fresh Squeezed Orange Juice

GREEN CHILE BLOODY

Martell's Signature Bloody Mary made with St. George Green Chile Vodka Raspberry Squeeze

TROUBLE IN PARADISE

Fireball Cinnamon Whiskey, & Peach Schnapps mixed with Sweet Iced Tea

PEACH & ORANGE BELLINI

Cipriani Peach Bellini & Ketel One® Botanical Peach & Orange Blossom with a Splash of Orange Juice

TEQUILA COCKTAILS

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

CANTARITO

Tequila Ocho Blanco, fresh Lemon, Lime, & Orange Juices with a Splash of Club

CASA PALOMA

Casamigos Blanco, Fever Tree Grapefruit Soda & Lime

PINK DAHLIA

Aldez Blanco Tequila, Fresh Lemon, Simple Syrup & Splash of Pomegranate

SPECIALTY DRINKS

MAI TAI

Bacardí Coconut & Goslings with Orgeat Syrup, Pineapple, & Orange Juice

PAIN REMOVER

Bacardí Tropical, Goslings, Coconut Cream, Pineapple

DEEP BLUE HAWAIIAN

Deep Eddy Pineapple Vodka, Blue Curaçao, Pineapple & Sour

RUM SWIZZLE

Goslings, Bacardí Silver, mixed with a Blend of Fresh Pressed Juices

MARGARITAS

CLASSIC TEQUILA

Triple Sec, Margarita Mix Choice of: Jose Cuervo Tradicional, 1800 Silver (+1), Casamigos (+2), Patrón (+2)

ULTIMATE ORANGE

Casamigos Blanco, Gran Gala, Orange Juice & Margarita Mix

SKINNY BEACH

G4 Blanco, Organic Mango Passionfruit Purée, Club Soda & Lime

SUNSET MARGARITA

Patrón Silver, Gran Gala, Margarita Mix, Orange Juice & Splash of Cranberry

JALAPEÑO MARGARITA

Ghost Blanco Tequila, Jalapeño Margarita Mix & Lime

MANGO MARGARITA

Red Cadillac Mango Tequila, Mango Purée, Margarita mix, Lime

TIKI TEA

Deep Eddy Iced Tea Flavored Vodka with Pink Lemonade

Regular - Raspberry - Peach - Mango

FROZEN DRINKS

PIÑA COLADA | STRAWBERRY DAIQUIRI

MIAMI VICE

A Combination of Piña Colada & Strawberry Daiquiri

All topped with Goslings Black Seal Rum



RUM BUCKETS

ISLAND TIME

Bacardí Superior Rum, Bacardí Dragonberry Rum, Banana Liqueur, with Pineapple Juice, Orange Juice, Splash of Grenadine

TROPICAL VIBES

Bacardí Superior Rum, Bacardí Tropical Rum, Blue Curacao, Pineapple Juice, Sour, Topped with Starry

FRESH SQUEEZED ORANGE JUICE DRINKS

ORIGINAL "FRESH SQUEEZED"

Choice of

Vodka ~ Tequila ~ Rum

CALI CRUSH

Drumshanbo Blood Orange, Lunetta Prosecco, Fresh OJ

ORANGE CREAM POP

Three Olives Vanilla Vodka and Fresh OJ

HONEY DEUCE

Grey Goose Vodka, Freshly Squeezed Lemonade & Raspberry Liqueur

LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

KETEL LILY

Ketel One® Vodka, Triple Sec, Cranberry & Fresh Lemonade

BEER & SELTZER

BOTTLED

Bud · Bud Light · Coors Light · Miller Lite
Corona · Corona Light · Heineken
Heineken Silver · Corona Premier
Michelob Ultra · Pacifico (12oz Can)
Guinness (16oz Can)

Tiki Fresh Squeezed Pils (16oz)

Ask Your Server about our Rotating Craft Selection

CANNED COCKTAILS & SELTZERS

Nütrl Vodka Soda · Truly · White Claw

Bacardí Mojito · Surfside Lemonade + Vodka

LOW & ZERO PROOF DRINKS

Heineken 0.0 · Corona N/A

Virgin Strawberry Daiquiri · Virgin Pina Colada

Fresh Squeezed Lemonade & Iced Tea

WINE

PRINCIPATO Pinot Grigio

BESO DEL SOL Red Sangria

PORTILLO Chardonnay, Sauvignon Blanc

CAVIT Rosé, Merlot, Pinot Noir,

Cabernet Sauvignon

HAMPTON WATER Rosé (Half Bottle) 19

WINES BY THE BOTTLE

SANTA MARGHERITA Pinot Grigio 39

KENDALL-JACKSON Chardonnay 29

YEALANDS Sauvignon Blanc 29

SILVER PALM Cabernet Sauvignon 29

QUILT Cabernet Sauvignon 49

ELOUAN Pinot Noir 29

HAMPTON WATER Rosé (375ml) 19