



SNACKS & APPS

BOARDWALK FRIES \$7 V

Hand-cut french fries tossed in boardwalk spice, served with a side of malt vinegar aioli.

LOADED CRAB FRIES \$15

Hand-cut french fries topped with crab gravy, bacon, green onions, & boardwalk spice.

PRETZEL BITES \$8 V

House-made pretzel bites seasoned with sea salt & served with our signature 40 Mile beer cheese & Hydraulion whole-grain mustard.

+ Crab Gravy | \$2

CHICKEN WINGS \$16

Eight chicken wings deep fried, served with house-made blue cheese or ranch, celery, & tossed in your choice of one sauce:

Buffalo | Root Beer BBQ | Alabama BBQ | Citrus Chipotle BBQ | Sesame | Cajun Spice | Old Bay |

BEACH STREET NACHOS \$12 V

Fried corn tortilla chips, fire roasted salsa, charro beans, pickled jalapenos, sour cream, & 40 mile cheese sauce.

+ grilled chicken or fried chicken | \$5

+ house-made chili | \$6

+ shaved ribeye | \$7

+ pulled pork | \$8

+ grilled sirloin steak | \$10

SESAME BRUSSELS \$9 V

Brussel sprouts fried crispy & tossed in a sweet sesame sauce.

BUFFALO CHICKEN DIP \$12

House-made buffalo chicken dip topped with ranch and green onions served with tortilla chips.

HUMMUS & PITA CHIPS \$12 V

House-made roasted garlic and black bean hummus served with pita chips.

SPRING ROLLS \$10 V

Five lumpia stuffed with cabbage, celery, water chestnut, carrot & onions served with sweet chili sauce

FRIED GREEN TOMATOES \$14

4 slices panko breaded green tomato, remoulade sauce, goat cheese and bacon

BURGERS & SANDWICHES

Served with your choice of a small side salad or hand-cut fries or sweet potato fries for \$2 more.

Gluten free buns are available upon request.

*ALL AMERICAN BURGER \$16

Grilled beef patty, American cheese, applewood smoked bacon, red onions, Minute Man marinated pickles, lettuce tomato, & freedom sauce, served on a brioche roll.

*BACON JAM BURGER \$16

Grilled beef patty topped with pepper jack cheese, maple bacon beer jam, & lettuce served on a brioche roll.

*SOUTHERN BURGER \$16

Grilled beef patty, pulled pork, pepper jack cheese, Carolina BBQ sauce, coleslaw, pickles brioche bun

HIGH ON THE HOG \$15.5

pulled pork, Root Beer BBQ sauce, Minute Man pickles, & coleslaw, brioche roll.

FRIED SHRIMP TACOS \$18

Three flour tortillas, cornmeal breaded shrimp, lettuce, chipotle aioli, & pineapple salsa

KNUCKLE SANDWICH \$16.5

House smoked brisket, havarti cheese, pickled onions, & garlic aioli, brioche roll.

CAJUN FISH TACOS \$18

Three flour tortillas, seasoned fried cod, lettuce, chipotle aioli, pineapple salsa

TERIYAKI CHICKEN SANDWICH \$15.5

Grilled chicken, havarti cheese, pineapple salsa, teriyaki sauce, brioche bun

PORTOBELLO TACOS \$14 V

diced portobello mushrooms, spring mix, pickled red onion, julienned cucumber, & carrots, flour tortilla

*HAMBURGER \$13

Build your own burger by adding on lettuce, tomato, onion, Minute Man marinated pickles, mayonnaise, ketchup or mustard (upon request).

+ Cheese | \$1

+ Crab Gravy | \$2

+ Applewood Smoked Bacon | \$2

*BEEF SLIDERS \$14

Three beef sliders topped with American cheese, ketchup, Minute Man marinated pickles, served on potato rolls.

"I GOT NO BEEF" BURGER \$15

house made black bean and corn patty, guacamole, balsamic glaze, lettuce, tomato, brioche bun

40 MILE PHILLY \$15.5 V

Shaved sirloin, caramelized onions, 40 Mile beer cheese, hoagie roll.

BOARDWALK CHICKEN \$15.5

Boardwalk spiced fried chicken, pepper jack pimento cheese, malt vinegar aioli, lettuce, tomato, brioche roll.

BRISKET PO BOY \$19.5

House smoked brisket, pepper jack cheese, lettuce, tomato, bacon, peppers & onions, & Alabama BBQ sauce served on a hoagie roll.

CRAB CAKE SANDWICH \$18

Blue crab cake, lettuce, tomato, remoulade sauce, brioche bun.

FRIED GREEN TOMATO \$16

House-cured pork belly, cheddar pimento cheese, fried green tomato slices, balsamic reduction, spring mix, rye bread

*Alert your server to food allergies and any questions regarding dietary modifications.

V Vegetarian

GF Gluten free

ENTREES

I'D RATHER BEER FISHING & CHIPS \$18

Lager battered cod, hand-cut french fries, & malt vinegar aioli.

Sub Cornmeal Fried Shrimp \$2
Add Cornmeal Fried Shrimp \$9

*STEAK FRITES \$22

Grilled sirloin steak & garlic parmesan french fries, tomato confit, chimichurri

CAJUN PRIMAVERA \$15 **V**

Cajun spiced roast garlic cream with sauteed edamame, yellow squash, zucchini, red bell peppers and linguini. garnished with shaved parmesan and fresh parsley

+ Grilled or Fried Chicken | \$5

+ Shrimp | \$9

+Sirloin Steak* | \$10

VEGGIE RICE BOWL \$16 **V**

Steamed rice, sesame brussels sprouts, cucumber, pickled onions, carrot salad, spring onion, teriyaki sauce, pickled jalapenos, edamame, veggie spring rolls, sesame seeds

BIG MAC BOWL \$12

Creamy cheddar mac & cheese garlic bread crumbs, green onions, pickled chilis, & ranch dressing.

FAJITA CHICKEN MAC \$16

Creamy cheddar mac & cheese, chili marinated fajita chicken, peppers and onions, sour cream, jalapenos

Add the following protein to any bowl or entree:

+ Grilled or Fried Chicken | \$5

+Smoked or BBQ Pork | \$5

+Shrimp | \$9 +Sirloin Steak* | \$10

+Chopped Bacon | \$2

+Shaved Ribeye | \$7

SOUPS & SALADS

Add the following protein to any salad:

+ Grilled or Fried Chicken | \$5 + Shrimp | \$9 +Sirloin Steak* | \$10

DRESSINGS

Herb Buttermilk Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Island, & Honey Mustard.

HOUSE SALAD \$11 **V**

Mixed greens, tomato, cucumber, shaved radish, carrots, red onion, & house-made buttermilk ranch dressing.

CAESAR SALAD \$12 **V**

Romaine lettuce, caesar dressing, shaved parmesan cheese, & croutons.

STRAWBERRY SALAD \$14 **V**

Fresh strawberries, Arugula, cucumber, pickled onion, feta cheese, candied nut, honey dressing

COBB SALAD \$18

Mixed greens, hard boiled egg, avocado, tomato, corn, bacon, & feta. Served with your choice of dressing on the side and either fried or grilled chicken

TRAIL BLAZIN' CHILI \$7

chili with beef & black beans, topped with red onions & sour cream

CREAM OF CRAB SOUP \$8

Lump crab, 40 Mile IPA, & oyster crackers.

SIDES

FRENCH FRIES \$5

hand-cut french fries seasoned with sea salt

MAC-&CHEESE \$6

noodles with creamy cheese sauce, Goldfish crunch

SIDE SALAD \$6

mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, & ranch dressing

COLESLAW \$4

creamy, peppery, with a hint of vinegar...simple as that

SWEET POTATO FRIES \$8

seasoned with sea salt

FRIED PITA \$4

fried pita bread

APPLESAUCE \$3

SWEETS

STRAWBERRY SHORTCAKE \$8

Fresh strawberries, sweet house-made biscuits, whipped cream, strawberry coulis

CREME BRULEE \$7

Creamy, pudding-like, baked custard with a brittle melted sugar

CINNAMON BREAD PUDDING \$9

Brioche hand-torn bread, brown sugar and cinnamon, vanilla ice cream, fresh salted caramel

ICE CREAM \$2

One scoop of vanilla or chocolate ice cream.

*Consuming raw and/or undercooked meats may increase your risk of foodborne illness.

All unclosed tabs will incur a 20% service charge