

**WINGS**  
CRISPY WINGS TOSSED IN CHOICE OF: BUFFALO, HOT, GARLIC PARM, TERIYAKI, BBQ, OLD BAY | \$12

**BURNT ENDS**  
FLASH FRIED SHORT RIB PIECES COATED IN BBQ SAUCE | \$12

**CRAB DIP\***  
CREAMY CRAB DIP SAUCED WITH CRAB MEAT SERVED WITH PRETZEL STICKS | \$16

**FRIED PICKLES**  
BATTERED PICKLE CHIPS SERVED WITH CHIPOTLE HORSERADISH SAUCE | \$10

**CHICKEN TENDERS**  
CHICKEN TENDERS SERVED WITH HONEY MUSTARD | \$10

**CHEESESTEAK ESCRODOLLS**  
HOUSE MADE WITH SIRLOIN STEAK, CHEESE, ONIONS & MUSHROOMS WITH PEPPERONCINI NOLI | \$13



## APPETIZERS

**CHEESE QUESADILLA**  
CHEESE BLEND IN A FLOUR TORTILLA, SERVED WITH SALSA & SOUR CREAM | \$10  
AND CHICKEN | \$9

**CRAB TOTS**  
CRISPY TOTS TOPPED WITH CREAMY CRAB DIP & OLD BAY | \$14

**SPINACH DIP**  
SPINACH & ARTICHOKE DIP SERVED WITH PRETZEL STICKS | \$14

**JERK QUESADILLA**  
JERK CHICKEN, PEPPERS, ONIONS & CHEESE IN A FLOUR TORTILLA, SERVED WITH SALSA & SOUR CREAM | \$10

**BAVARIAN PRETZELS**  
BAKED PRETZEL STICKS SERVED WITH WORST CHEESE SAUCE & HONEY MUSTARD | \$11

**STEAMED SHRIMP**   
ONIONS & OLD BAY SERVED WITH COCKTAIL SAUCE | 1/2 LB | \$13 | 1 LB | \$25

**SEAFOOD QUESADILLA**  
SHRIMP, CRAB MEAT & CHEESE IN A FLOUR TORTILLA, SERVED WITH SALSA & SOUR CREAM | \$18

## ENTREES

ADD A CRAB CAKE TO ANY ENTREE FOR \$14

### CRITTER'S CHICKEN & WAFFLES

COUNTRY FRIED CHICKEN OVER BELGIAN WAFFLES TOPPED WITH BACON CONY SALSA & AIOLI | SOUP CHICKEN SERVED WITH VEG OF THE DAY | \$21

### CHICKEN CHESAPEAKE\*

GRILLED CHICKEN BREAST TOPPED WITH CRAB DIP, MELTED CHEESE & LEMON CREAM SAUCE OVER RED RIBBON WASHED POTATOES & VEG OF THE DAY | \$21

### NEW YORK STRIP\*\*

12 OZ CENTER CUT STEAK, SERVED WITH RED RIBBON WASHED POTATOES & VEG OF THE DAY | \$34

### FISH & CHIPS

BEER BATTERED FLOUNDER OVER SHRIMP, POTATO CHIPS SERVED WITH TARTAR SAUCE | \$21

### JERK CHICKEN\*

JERK MARINATED CHICKEN BREASTS TOPPED WITH PINEAPPLE SAUCE, OVER RICE WITH VEG OF THE DAY | \$24

### PESTO SEAFOOD TORTELLINI

CHEESE TORTELLINI, SAUTEED SHRIMP & CRAB, ALL TOSSED IN OUR CREAMY PESTO SAUCE | \$29

### SHORT RIB MAC & CHEESE

SEARED SHORT RIB & CAVIAR PASTA TOPPED WITH OUR HOUSE MADE CHEESE SAUCE & DICED TOMATOES | \$22

### RIFTIDE SALMON\*

GRILLED SALMON TOPPED WITH A CRAB AND PARMESAN CRUST OVER RICE WITH VEG OF THE DAY | \$27

### CAROLYN'S CRAB CAKES

GRILLED WINGS LUMP CRAB CAKE SERVED WITH RICE & VEG OF THE DAY | \$26  
ADD A SECOND CAKE | \$11

### MEDITERRANEAN SNAPPER\*

PAN SEARED RED SNAPPER TOPPED WITH TOMATOES, CAPERS & LEMON GARLIC BUTTER, SERVED WITH RICE & VEG OF THE DAY | \$24

## SOUPS & SALADS

ADD-ON: GRILLED CHICKEN: \$7 | JERK CHICKEN: \$7 | CHILLED SHRIMP: \$6 | CRAB CAKE: \$14 | SALMON: \$12

DRESSINGS: RANCH, BLUE CHEESE, CAESAR, HONEY MUSTARD, NIMI'S HOUSE VINAIGRETTE, BALSAMIC VINAIGRETTE, PINEAPPLE MANGO VINAIGRETTE

### HOUSE

CUCUMBER, CARROT, RED ONION, TOMATO WITH CHOICE OF DRESSING | \$10

### CAESAR\*

ROMANE, HOUSE CROUTONS, GRATED PARMESAN WITH HOUSE MADE CAESAR DRESSING | \$10

### CRAB BISQUE

SIMMERED WITH ONIONS, SHERRY & LUMP CRAB | \$8

### EASTERN SHORE SURF & TURF

CHICKEN TENDERS, LUMP CRAB MEAT, TOMATOES, CUCUMBERS & RED ONION WITH CHOICE OF DRESSING | \$10

### TORTELLINI

CHILLED CHEESE TORTELLINI, TOMATOES, RED ONION, CUCUMBERS & NIMI'S HOUSE VINAIGRETTE DRESSING | \$17

### POINT BREAK

JERK CHICKEN BREAST, PINEAPPLE SALSA & CUCUMBERS, SERVED WITH MANGO PINEAPPLE VINAIGRETTE | \$17

### GREEK

TOMATOES, RED ONION, OLIVES, CUCUMBERS & FETA TOSSED IN NIMI'S HOUSE VINAIGRETTE | \$14

### MARYLAND CRAB

FRESH CRAB & VEGGIES IN A SPICY TOMATO BROTH | \$8

## LITTLE BITES

CHILDREN 12 & UNDER, SERVED WITH TOTS, FRIES, APPLESAUCE OR CHIPS

HAMBURGER | \$7

CHEESEBURGER | \$8

GRILLED CHEESE | \$7

CHICKEN TENDERS | \$8

MAC & CHEESE | \$7

BUTTERED NOODLES | \$7

FISH STICKS | \$8

HOT DOG | \$7

BLUE RASPBERRY SLUSHIE SERVED IN A COLOR CHANGING SOUVENIR CUP | \$4

**VEGAN** **GLUTEN FREE** **DAIRY FREE** **EGG FREE**

## HANDHELDS

SERVED WITH LETTUCE, TOMATO, PICKLE & CHIPS UNLESS OTHERWISE STATED. SOFT FRIES OR TOTS: \$2  
SIDES: TOTS | MASHED POTATOES | RICE | FRIES | APP. SAUCE | VEG OF THE DAY | POTATO CHIPS

<b>OFFSHORE BURGER</b>	CLASSIC   \$13 ADD BACON: \$2 ADD CHEESE: \$2	<b>GRILLED CHICKEN</b>	CLASSIC   \$13 ADD BACON: \$2 ADD CHEESE: \$2
<b>BIG KAHUNA BURGER</b>	MELTED BLEU CHEESE, BACON, SAUTEED ONIONS   \$17	<b>JERK CHICKEN</b>	JERK CHICKEN TOPPED WITH PINEAPPLE SAUCE   \$10
<b>TSUNAMI BURGER</b>	CRAB BIP & CHEDDAR CHEESE   \$17	<b>BUFFALO CHICKEN</b>	COUNTRY FRIED CHICKEN TOSSED IN BUFFALO SAUCE WITH BLUE CHEESE DRESSING   \$15
<b>WAFFLE BURGER</b>	CHILDREN'S BACON BLT WITH TWO BELGIAN WAFFLES SERVED WITH SRIRACHA MAPLE AIOLI   \$17	<b>CHICKEN TACO</b>	CHICKEN TENDERS WITH LIME, CILANTRO SLOW QUESO FRESCO, HONEY MUSTARD   \$10
<b>NORTH SHORE MELT</b>	BURGER TOPPED WITH SWISS CHEESE, SAUTEED MUSHROOMS & ONIONS   \$17	<b>RED'S ROCK FISH TACO</b>	BATTERED ROCK FISH WITH LIME, CILANTRO SLOW QUESO FRESCO, CHIPOTLE HORSERADISH   \$10
<b>SHORT RIB GRILLED CHEESE</b>	GLAZED SHORT RIB, PROVOLONE & CHEDDAR SERVED WITH CHIPOTLE HORSERADISH   \$13	<b>SURF &amp; TURF TACO</b>	SHORT RIB, GOLD B/W DUSTED SHRIMP TOPPED WITH LIME, CILANTRO SLOW QUESO FRESCO   \$17

## CRAB CAKE SANDWICH

BROILED JUMBO LAMP CRAB CAKE SERVED ON A POTATO ROLL WITH TARTER SAUCE | \$19

## SPECIALTY DRINKS

<b>SHARK JUICE</b> DEEP EDDY LEMON, BLUE CURACAO, LEMON RICE, CASHI, SYRUP & SPLASH OF SODA WITH A FUN SURPRISE!	<b>KENTUCKY MULE</b> BUFFALO TRACE BOURBON, GINGER BEER, FRESH SQUEEZED LIME JUICE	<b>MARCO MARCO</b> SPICED RUM, PINEAPPLE, MARRETTO, SPLASH OF MANGO SYRUP & LIME WITH CINNAMON	<b>BARBELED UP</b> MALIBU, BUFFALO TRACE BOURBON, PINEAPPLE, SPLASH OF BLUE CURACAO
<b>ROCK THE RED</b> MALIBU, SPICED RUM, PEAACH, SCHWAPP'S, PINEAPPLE, ORANGEADE	<b>THE DOOB</b> PEARL VANILLA BEER VODKA, KAWAII, OR MA	<b>WINNING DRIVE</b> DEEP EDDY LEMON, VANILLA PODICE, CASHI, SYRUP, FRESH SQUEEZED LEMON JUICE	<b>REACH BREAK</b> DEEP EDDY LIME, PINEAPPLE, SPLASH OF CRAWFISH
<b>COASTLINE</b> DEEP EDDY LIME, PINEAPPLE, CREME DE COCOBUT	<b>THE DROP-IN</b> MALIBU, BANGALORE BOURBON, CREME DE COCOBUT, SPLASH OF PINEAPPLE	<b>SUMMER SPLASH</b> DEEP EDDY LEMON, RED BULL TROPICAL	

## NON ALCOHOLIC

<b>COKE</b>	<b>DIET COKE</b>	<b>FANTA ORANGE SODA</b>	<b>GINGER ALE</b>	<b>SPRITE</b>	<b>BIRCH BEER</b>
<b>HI-C FRUIT PUNCH</b>	<b>PINK LEMONADE</b>	<b>UNSWEETENED TEA</b>	<b>COFFEE</b>	<b>DECAF COFFEE</b>	<b>ICED COFFEE</b>

## DESSERT

<b>OREO CHEESECAKE</b> NY STYLE CHEESECAKE TOPPED WITH COOKIE PIECES, DRIZZLED WITH CHOCOLATE BANANAE   \$7	<b>MISSISSIPPI MUD CAKE</b> CHOCOLATE BROWNIE CAKE WITH CHOCOLATE MOUSSE & BANANAE   \$7	<b>FUNNEL CAKE FRIES</b> YOUR CHILDHOOD FAVORITE IN FRY FORM TOPPED WITH POWDERED SUGAR SERVED WITH RASPBERRY SAUCE   \$7
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## ICE CREAM SUNDAE

PLEASE ASK YOUR SERVER ABOUT OUR SELECTIONS!

## VISIT BOTH OF OUR LOCATIONS

UPTOWN: 13101 COASTAL HIGHWAY | MIDTOWN: 5509 COASTAL HIGHWAY

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WE APOLOGIZE FOR THE INCONVENIENCE, BUT NO SUBSTITUTIONS ARE PERMITTED | PLEASE AVOID SEPARATE CHECKS

ALL TY BEERS & FERMENTED BEV. ARE 21+ ONLY. RESTAURANT  
CONSUMING RAW OR UNDERCOOKED VEAL, PORK, BEEF, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS