Food Menu

BOWLEYS ON THE BAY

Cold Plates & Salads

CHIPS & GUACAMOLE — $12
House-Made Guacamole, Topped with Onion, & Jalapeno

TUNA TARTARE — $19
Sushi-Grade Tuna, Shallots, Tomatoes, White Truffle Oil, Guacamole, Ginger Sauce, Sesame Seeds, Served with Corn Tortilla Chips

SHRIMP COCKTAIL (GF option) — $12
5 Chilled Gulf Shrimp Served with Cocktail Sauce & Lemon Wedges

WEDGE SALAD (GF option) — $13
Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Tomatoes, Red Onions, & Balsamic Reduction

HOUSE SALAD (GF option) — $11
Mixed Greens, Onions, Tomatoes, Cucumbers, & Shredded Cheese

SOUTHWESTERN SALAD — $13
Romaine, Spring Mix, Roasted Corn, Red Onion, Tomatoes, Bell Peppers, Fried Tortilla Strips, & Baja Ranch

CAESAR SALAD — $11
Romaine Lettuce, Shaved Parmesan Cheese, & Croutons

DRESSINGS: Ranch, Bleu Cheese, Balsamic Vinaigrette, Pepper Parmesan, Honey Mustard, Plum Vinaigrette, Oil & Vinegar, Oil & Lemon

ADD PROTEIN: Grilled Or Blackened Chicken (6 oz) $8, Shrimp (5) $14, Salmon $14, Tuna Steak (5 oz) $19, Filet Mignon (6 oz) $23, Crab Cake (4 oz) $14

Entrees



CRAB CAKE DINNER — MP
8 oz Jumbo Lump Crab Cake, Served with French Fries, & Coleslaw; Available as a Single or Double

STEAK & CAKE — $39
6 Oz Filet Mignon, 4 oz Broiled Crab Cake, Served with Mashed Potatoes, & Sautéed Spinach

RIBEYE (GF option) — $36
12 oz Ribeye, Served with Mashed Potatoes, & Grilled Asparagus

CAJUN CHICKEN DINNER (GF option) — $28
2 Cajun Chicken Breasts, Served with Sweet Corn Succotash, & Garlic Mashed Potatoes

GRILLED PINEAPPLE (GF option) — $32
6 Jumbo Shrimp, Pineapple Fried Rice, served in a Pineapple Boat, Topped with Honey Sriracha, & Green Onions

SEAFOOD LEMON LINGUINI — $34
Jumbo Shrimp, Scallops, & Mussels, Sauteed in a Lemon White Wine Reduction & Served over Linguini with Warm Bread

MISO SALMON — $28
Grilled Salmon, Jasmine Rice, & Kimchi Cucumber Salad

PAN-SEARED SEABASS — $31
Served over Sweet Corn Succotash, Sautéed Broccoli, & Topped with a Beurre Blanc Reduction

POKE BOWL (GF option) — $26
Sushi-Grade Tuna, Jasmine Rice, Avocado, Daikon, Cucumber Salad, Grape Tomatoes, Pickled Shallots, Seaweed Salad, Eel Sauce, & Sriracha Aioli

SQUASH FRA DIAVOLO (GF option) (V) — $23
Onions, Mushrooms, Tomatoes, Red Pepper Flakes, Sherry-Infused Marinara, Served over Spaghetti Squash

Kids Menu

KIDS PASTA — $9
Linguini Noodles, with Your Choice of Butter or Marinara

PERSONAL PIZZA — $9
6 Inch Cheese Pizza, cut into 4 Pieces, & Served with Fries

CHICKEN TENDERS — $9
2 Fried Tenders, & Served with Fries

CHEESEBURGER — $9
4 oz Burger, American Cheese, Potato Roll, & Served with Fries

Sides

REGULAR — $4
French Fries, Sweet Potato Fries, Coleslaw, Mashed Potatoes, Jasmine Rice, Cucumber Salad, Sauteed Spinach, & Broccoli

PREMIUM — $6
House Salad, Caesar Salad, Seaweed Salad, Sweet Corn Succotash, Grilled Asparagus, Fried Brussels Sprouts, & Pineapple Fried Rice

20% GRATUITY WILL BE ADDED TO ALL CHECKS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Soups & Starters

CUP $9 | BOWL $12 (GF option)
Maryland Crab | Cream Of Crab | ½ & ½ Soup

BRUSSELS SPROUTS — $11
Fried Brussels Sprouts, Lemon Oil, & Sea Salt

FRIED ASPARAGUS — $11
Tempura Battered Asparagus, Served with Roasted Red Pepper Aioli

CRAB DIP (GF option) — $15
House-Made Crab Dip, Served with Warm Bread

MARINA SHRIMP — $16
Butterflied Fried Jumbo Shrimp, Marina Sauce, Topped with Sesame Seeds, & Green Onions

MUSSELS — $22
(1 lb), Sautéed in a Tarragon Sauce, & Served with Warm Bread

ROCKFISH TENDERS — $14
(4) Fried Rockfish, Served with Chipotle Aioli

CRABBY FLATBREAD (GF option) — $18
Crab Dip, Shredded Cheese, Jumbo Lump Crab, & Topped with Old Bay Aioli

BBQ CHICKEN FLATBREAD (GF option) — $16
Blackened Chicken, BBQ Sauce, Red Onion, Shredded Cheese, & Topped with Baja Sauce

WINGS — $16
(1lb), Served with Carrots & Celery with a choice of Ranch or Blue Cheese

SAUCES: Mild, Hot, Pineapple Habanero, Blueberry Chipotle, Sweet Thai Chili, Caribbean Jerk, Honey Old Bay, & Old Bay

Handhelds

All Handhelds are Served With French Fries
GF Roll Available Upon Request

LONG BEACH BURGER — $15
8 oz Burger with Lettuce, Tomato, & Onion Served on a Sesame Bun
CHEESES: American, Cheddar, Provolone, Swiss, Pepper Jack, or Bleu Cheese
ADD-ONS: 4oz Crab Cake $14 • Bacon $1.50 • Fried Egg $1.50 Fried Onions $0.50 • Sautéed Mushrooms $0.50

CHEESESTEAK — $16
Shaved Ribeye, Cheese, Lettuce, Tomato, & Fried Onions on a Sub Roll; Add Peppers or Mushrooms $0.50

CUBANO SANDWICH — $17
Ham, Pulled Pork, Swiss, Dijon Mustard, & Pickles, on a Pressed Roll

BAJA CHICKEN WRAP — $16
Blackened Chicken, Lettuce, Tomato, Onion Shredded Cheese & Baja Ranch in a Flour Tortilla

SHRIMP SALAD WRAP — $18
House-Made Shrimp Salad with Lettuce, Tomato & Onion in a Flour Tortilla

TURKEY CLUB SANDWICH — $14
Turkey, Bacon, Lettuce, Tomato & Onion Served on Toasted Sourdough

BOWLEYS SANDWICH — $16
Grilled or Fried Chicken with Pickles, Lettuce, Tomato & Onion on a Potato Roll, Served with Pineapple Habanero Sauce on Side

CHICKEN TACOS — $16
2 Tacos, Blackened Chicken, Dry Slaw, Pico, & Avocado Lime Dressing, With Choice of Flour or Corn Tortilla

MARINA TACOS — $16
2 Tacos, Fried Shrimp, Marina Sauce, Dry Slaw, & Pico, With Choice of Flour or Corn Tortilla

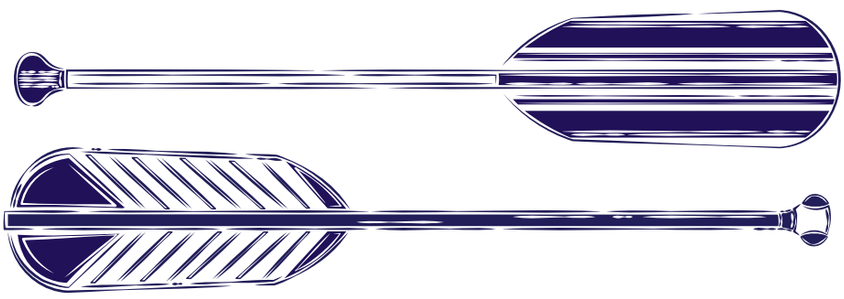
AL PASTOR TACOS — $16
2 Tacos, Shredded Pork, Pineapple, Salsa Verde, & Red Onion, With Choice of Flour or Corn Tortilla

STEAK & CIABATTA — $19
Grilled Medium Flank Steak, Provolone, Tomato, Spring Mix, Fried Onions & Lemon Aioli on a Ciabatta Roll

CRAB CAKE SANDWICH — MP
8 Oz Broiled Jumbo Lump Crab Cake on a Potato Roll, with Lettuce, Tomato & Onion

Drink Menu

BOWLEYS ON THE BAY



Signatures

MANGO STARFISH — $10
Mango Malibu, Banana Liqueur, Pineapple Juice, Orange Juice, & Grenadine

TIPSY FLAMINGO — $10
Whipped Vodka, Passionfruit Simple Syrup, Pineapple Juice, Grenadine, & Whipped Cream

SUSQUEHANNA SPA DAY — $10
Cucumber Vodka, Elderflower Liqueur, Lime Juice, & Honey Simple Syrup

MARTIN STATE MARTINI — $10
Deep Eddy Pineapple Vodka, & Pineapple Juice

STRAWBERRY BASIL LEMONADE — $10
Basil Vodka, Strawberry Simple Syrup, Fresh Basil, & Lemon Juice

CHESTER'S PALOMA — $10
Tequila, Fresh Grapefruit Juice & Fresh Lime

STANSBURY SPRITZ — $10
Aperol Spritz with a Splash of Blackberry Puree

THE GOLDEN HOUR — $12
Bourbon, Grapefruit Bitters, Simple Syrup, Mixed with Maraschino Cherry, & Dehydrated Grapefruit

COCONUT COOLER — $10
Coconut Rum, Pineapple Juice, & Coconut Milk

ULTIMATE FROZEN MUDSLIDE — $14
Chocolate Rum, Baileys Irish Cream, Espresso Liqueur, Whipped Cream, & Crushed Oreos

Classics

MOJITOS — $10
Traditional • Coconut • Watermelon

MARGARITAS — $10
Traditional • Spicy • Strawberry

FROZEN DRINKS — $12
Strawberry Daiquiri • Creamsicle • Pina Colada



32 oz Buckets

HYBRID CRUSH BUCKET — $18
Grapefruit Juice, Triple Sec, Orange Juice, Sprite, & Vodka

BANANA-MAMA — $18
Pineapple Juice, Banana Liqueur, Grenadine, & Spiced Rum

SPIKED-LIMEADE — $18
Deep Eddy Vodka, Fresh Lime Juice, Lemonade, & Green Spiked Ade

BARTENDER BUCKET — $18
Put Your Faith in Your Bartender and Their Mixing Skills!



Domestic Beers

Natural Light • Miller Lite • Coors Light
Bud Light • Michelob Ultra • Budweiser
Natty Boh • Yuengling • Michelob Ultra N/A

Imports & Crafts

Corona • Corona Light • Corona Premier
Heineken • Mango Cart • Dogfish 60 Minute
Guinness Stout • RaR Nanticoke Nectar
Bold Rock Cider • Corona N/A

Seltzers

Spiked Ade • Surfside • White Claw
High Noon • Nutrl

Crushes

ORANGE — $10
Vodka, Triple Sec, Fresh Orange Juice, & Sprite

GRAPEFRUIT — $10
Vodka, Triple Sec, Fresh Grapefruit Juice, & Sprite

CREAMSICLE — $10
Whipped Vodka, Fresh Orange Juice, Sprite, & Whipped Cream

WATERMELON — $10
Cucumber Vodka, Watermelon Juice, Sprite & Fresh Lime Juice

LEMON — $10
Lemon Vodka, Lemon Juice, Simple Syrup, & Club Soda

TROPICAL — $10
Pineapple Vodka, Pineapple Juice, Mango Puree, & Sprite

BALTIMORE — $12
Sagamore Rye Whiskey, Triple Sec, Fresh Orange Juice, & Sprite

Mocktails

LAVENDER LEMON-TINI — $10
Alcohol-Free Gin, Lemon Juice, & Lavender Simple Syrup

MINDFUL MULE — $9
Spirit 74 Alcohol-Free Whiskey, Lemon Juice, & Ginger Beer

GRAPEFRUIT NOJITO — $9
Fresh Grapefruit Juice, Club Soda, Fresh Lime, & Mint

"VIRGIN" FROZEN DRINKS — $8
Strawberry Daiquiri · Creamsicle · Pina Colada

Ask About Our Rotating Taps and Weekly Drink Specials!

VISIT OUR WEBSITE!
See our full list of Wines, Spirits, & more here!

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