

COCKTAILS

| | | | |
|--|----|--|----|
| The Pain Killer Pusser's Navy Rum, Pineapple Juice, Fresh O.J., Coco Lopez, Grated Nutmeg | 14 | Tickler's Famous Margaritas Choice of Fresh Classic, Watermelon, Cucumber-Jalapeno or Blood Orange | 14 |
| Chesapeake Crushes Choice of Fresh Orange, Grapefruit or Pomegranate | 14 | Bayside Bellinis Choice of Fresh Classic Peach, Mango or Strawberry | 13 |
| Wyld Mojitos Choice of Fresh Classic, Mango, Strawberry or Pineapple | 13 | Lillet Spritz Gin, Lillet Blanc, Fresh Lemon Juice, Club Soda | 13 |
| Aperol Rosé Spritz Aperol Liqueur, Lago Rosé, Club Soda | 13 | Kentucky Colada Bourbon, Banana Rum, Coco Lopez, Pineapple Juice | 14 |
| Red Tide E.S.B Back Creek Blonde Draft, Homemade Bloody Mix | 12 | Dark & Stormy Ginger Beer, Goslings Black Rum | 12 |
| Strawberry Basil Lemonade Vodka, Fresh Lemon Juice, Strawberry Puree | 13 | Tickled Pink Paloma Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Club Soda | 12 |
| Deep Blue Martini Vodka, Blue Curacao, Homemade Sour mix, Pineapple Juice | 14 | Berry Cosmopolitan Vodka, Chambord Liqueur, Triple Sec, Cranberry Juice | 14 |
| Salty Dog Vodka, Fresh Grapefruit Juice, Salted Rim | 12 | Lavender Tanq & Tonic House Infused Lavender Tanqueray Gin, Tonic Water | 13 |
| Lyon's Hemingway Daiquiri Lyon Rum, Luxardo Maraschino Liqueur, Fresh Lime Juice, Fresh Grapefruit Juice | 13 | Tiki Mai Tai White Rum, Amaretto Liqueur, Fresh O.J., Pineapple Juice, Grenadine, Goslings Black Rum Floater | 14 |

DRAFT

| | |
|--|---|
| Dogfish Head Brewing "Hazy-O!" | 7 |
| Eastern Shore Brewing "Back Creek Blonde" | 7 |
| Rotating Seasonal Selection please ask your server for our current selection | 7 |

BEER BUCKETS 16

pick your favorite 10oz beer & we'll throw 6 of em' in a bucket

CANNED

Enjoy an Eastern Shore Tradition

| | | | |
|--|---|-----------------------|---|
| Bud Light | 4 | Budweiser | 4 |
| Miller Lite | 4 | Michelob Ultra | 4 |
| Corona Extra | | | 7 |
| Dogfish Head Namaste | | | 7 |
| Dogfish Head Seaquench | | | 7 |
| St. Michaels Situation Critical | | | 7 |
| St. Michaels Amber Ale | | | 7 |
| Stella Artois | | | 7 |

WINE & MORE

| | | | | |
|---------------|--|---------|--|----|
| BUBBLY | Poema – Cava Brut, Spain, NV | 11 / 40 | SELTZERS & COCKTAILS BY THE CAN | |
| | Ste. Michelle – Brut Rosé, Washinton, NV | 12 / 42 | Press Blackberry Hibiscus | 8 |
| | La Marca – Prosecco, Veneto Italy, NV | 13 / 50 | Press Pomegrante Ginger | 8 |
| WHITE | Zufini – Pinot Grigio, Italy, 2018 | 11 / 40 | Press Grapefruit Cardamom | 8 |
| | Glenbrook – Chardonnay, CA, 2017 | 11 / 42 | DFH Whiskey Sour | 13 |
| | Arona – Sauvignon Blanc, NZ, 2019 | 12 / 45 | DFH Strawberry Vodka Lemonade | 13 |
| ROSÉ | Lago Cerqueira – Rosé, Portugal, 2019 | 11 / 40 | DFH Blueberry Vodka Soda | 13 |
| | Roaming Dog – Cabernet Rosé, WA, 2019 | 13 / 55 | WINE BY THE CAN – LIL RASCAL | |
| | Gerard Bertrand – Rosé, France, 2020 | 16 / 62 | Pinot Grigio, Oregon, NV | 14 |
| RED | Silver Creek – Cabernet Sauvignon, CA, 2018 | 11 / 40 | Rosé, Oregon, NV | 14 |
| | Between The Vines – Pinot Noir, CA, 2018 | 11 / 40 | | |

STARTERS

| | |
|--|--------------|
| Truffle-Tarragon Cream of Crab Soup Fresh Herbs & Mushrooms, Chesapeake Seasoning | 10/16 |
| Chesapeake Crab Dip Lump Crab, Cheddar, Cream Cheese, Stuffed Pretzel Roll | 17 |
| Crab & Corn Hushpuppies Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce | 15 |
| Royal Oak Smoke Chicken Wings Small Batch Local Hot Sauce, Bleu Cheese or Ranch Dressing | 14/22 |
| BBQ Glazed Shrimp Grilled Pineapple Carpaccio, Farm Lettuces, Fresh Bell Pepper & Mint | 16 |
| Heirloom Tomato Salad Fried Burrata Cheese, Sweet Balsamic, Fresh Basil-Pine Nut Pesto | 16 |
| Caesar Salad Romaine Lettuces, Parmesan-Garlic Croutons, Classic House Dressing | 14 |

Artisan Cheese Selection & Cured Meat Platter 32

Served with Olives, Marmalade, Pickles &
Oregano-Mustard Seed Lavash Crackers

HANDHELDS

Served with Kettle Cook Potato Chips & Dill Pickle Spear

| | |
|---|-----------|
| Chesapeake Oyster Po' Boy Crispy Fried Oysters, Cole Slaw, Chesapeake Spice Aioli, Toasted Po' Bun | 18 |
| Maryland Lump Crab Cake Sandwich Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce | 22 |
| Buttermilk Spice Fried Chicken Sandwich Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun | 17 |
| Fried Rockfish Tacos Cilantro-Lime Bell Pepper Slaw, Tomatillo Salsa Verde, Fresh Tortillas | 18 |
| Shi-Mar Farms Beef Burger Grass-Fed Black Angus, Smoked Bacon, Amber Cheddar, Royal Oak Aioli | 19 |

STEAM KITCHEN & RAW BAR

| | | | |
|---|--------------|--|--------------|
| Maryland Steam Crabs ½ dz /1 dz | M/P | Oysters on ½ Shell Local Selections ½ dz/dz | 17/28 |
| Steam Mussels White Wine-Herb Butter 1 lb | 17 | Jumbo Shrimp Cocktail Cocktail & Lemon | 15 |
| Peel & Eat Shrimp Old Bay Butter ½ lb/lb | 18/32 | Spicy Ahi Tuna Poke Sesame-Soy, Cucumber | 18 |

Skipjack Platter | 148

1 Dz Steamed Crabs, 1lb Peel & Eat Shrimp, 1/2 Dz Shrimp Cocktail
1 Dz Oysters on the ½ Shell, Butter Corn & Potatoes

MAIN COURSES

| | |
|--|--------------|
| Rockfish Imperial Wild Striped Bass, Lump Crab & Herb Stuffing, Imperial Glaze, Chesapeake-Lemon Butter Jus, Provençale Breadcrumbs | 36 |
| Maryland Crab Cake Dinner Broiled Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon | 27/44 |
| Grilled Organic Scottish Salmon Garlic Roasted Maitake & Oyster, Asparagus Spears Mushroom Fricasse, Crispy Yukon Gold Potatoes & Puree, Mushroom-Thyme Jus | 29 |
| BBQ Baby Back Ribs Memphis Style Sea-Salt Butter Smashed Potatoes, Cabbage-Carrot Slaw | 27 |
| Surf & Turf Roasted 8oz Filet Mignon, 5 oz Broiled Crab Cake, Roasted Vegetable Hash, Bordelaise Jus, Tartar Sauce & Lemon | 48 |
| Shore Bouillabaisse Saffron-Fish Stew, Steam Crab, White Perch, Shrimp, Mussels Roasted Pepper Rouille | 36 |
| Chef's Market Agnolotti Farmer's Market Vegetables, Ricotta-Parmesan Filling, Champagne Beurre Blanc, Garden Herbs | 26 |
| Night Kitchen Spiced Roast Chicken ½ Roast Chicken, Grilled Zucchini, Potato Puree & Natural Jus | 28 |

SIDE DISHES

| | | | |
|------------------------------|--------------------------------|------------------------------|------------------------|
| Cabbage-Carrot Slaw 4 | Hand Cut French Fries 5 | Seasonal Vegetables 5 | MD Crab Cake 18 |
|------------------------------|--------------------------------|------------------------------|------------------------|

Welcome to Wylder! Please inform us of any allergies or nutritional preferences. We are happy to accommodate!

Wylder Resorts are non-smoking facilities.

OPEN Thur & Fri 5pm-9pm Sat 12pm-9pm Sun 11am-8pm *Expanded hours coming soon!*

Summer .2021

* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions