

Raw Bar

BAY OYSTERS six on half shell, sourced from Chesapeake & Delaware Bay, medium shell, served raw **GF 12.95**

SALT SHAKER OYSTERS (*Chincoteague Bay, MD*)
Farmed seaside, behind Assateague Island, only 15 miles from our restaurant. medium shell, unique saltiness **GF 14.95**

STEAMED CLAMS
Baker's dozen Virginia middle neck clams, drawn butter **GF 14.50**

STEAMED SHRIMP 1/2 lb wild caught, Texas, gulf shrimp coated in spices & ready to peel and eat. **GF 12.95**

Appetizers

CRAB DIP our famous recipe for over 33 years!
Blue crab in a creamy blend of cheese and spices. **14.95**

LUDWIG'S FAMOUS MUSSELS rope grown mussels, garlic, butter, chardonnay, tomato, basil. **13.95**

PAN-SEARED AHI TUNA* soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds **11.95**

HICKORY BBQ SHRIMP four large shrimp wrapped in bacon, provolone, and homemade bbq sauce **9.95**

COCONUT SHRIMP five shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce. **9.95**

MUSSELS DIAVOLO one pound of fresh mussels sautéed in our spiced up marinara. Served with grilled ciabatta **14.95**

Soups

CREAM OF CRAB SOUP our famous Eastern Shore recipe for over 30 years with blue crab and a touch of sherry **9.95**

MARYLAND CRAB
zesty tomato broth with crab meat, vegetables, spices **GF 9.95**

Salads *(side salads \$6.50)* **GF**

HOUSE SALAD Terrapin Farms organic mixed greens, tomato, onions, bell pepper, cucumbers, croutons. **11.00**

CAESAR SALAD chopped romaine, pecorino romano, crouton, creamy garlic Caesar dressing **11.00**

HOMEMADE DRESSINGS

Country buttermilk ranch, chunky blue cheese, house honey lemon, roasted garlic balsamic vinaigrette,
Also Ken's fat free raspberry vinaigrette and peppercorn parmesan

topped with grilled chicken breast **17.95**

topped with blackened shrimp **21.95**

Sandwiches & Platters *served w/ fries and coleslaw*

GRILLED CHICKEN SANDWICH 6oz. breast, your choice of provolone, American or pepper jack cheese **13.95**

AHI TUNA SANDWICH* marinated and grilled to your liking, served with spicy sriracha remoulade **16.95**

HALF POUND CERTIFIED ANGUS BEEF BURGER*
char-grilled to your liking with provolone, American or pepper jack. **16.95**

FRIED FISH SANDWICH
hand dipped fillet in Yuengling beer batter **16.95**

CHICKEN TENDER BASKET
four chicken tenders, BBQ sauce **15.95**

Sides

Steamed Red Potatoes, Seasonal Vegetable, French Fries, Applesauce, Coleslaw, Wild Rice

Ocean's Treasures

HARRISON'S FAMOUS CRAB CAKE
a local favorite & our most popular item is now bigger than ever!
5oz all lump crab meat and no filler. Enjoy as an entrée with unlimited sides or sandwich platter on soft brioche roll **GF 24.95**

LOCAL DAY BOAT SCALLOPS 1/2 lb sweet, local, day boat scallops broiled in light garlic butter **GF 30.95**

JUMBO FRIED SHRIMP 1/2 lb of crispy, tender jumbo shrimp with cocktail sauce. **23.95**

COCONUT SHRIMP 1/2 lb of large shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce **23.95**

FISH FRY hand dipped fillets in Yuengling beer batter with our homemade tartar sauce. **22.95**

SNOW CRAB LEGS large clusters, wild caught from the Bering Sea served with drawn butter **GF 44.95 (1 lb)**

All entrées are accompanied by our side dishes.

Add a House or Caesar Salad - **6.50**

No substitutions, please

Combinations

BAKED COASTAL CATCH fresh fish fillet, crab imperial, 6 jumbo shrimp, 3 local day boat scallops in light garlic butter **GF 34.95**

Land Fare

HOUSE SIRLOIN* 8oz center cut, Certified Angus Beef sirloin fillet lightly seasoned and char-grilled **25.95**

STEAK & SHRIMP*
8oz center cut sirloin fillet with 3 crisp jumbo fried shrimp . . . **GF 34.95**

NEW YORK STRIP STEAK
14 ounce Certified Angus Beef char-grilled to your liking **38.95**

LEMON BASIL CHICKEN twin boneless chicken breasts in a creamy lemon sauce with fresh basil. **24.95**

ENTREE ADD ONS

blackening for fish or steaks. **+2.95**

topped with crab imperial **+13.95**

3 fried jumbo shrimp **+9.95**

3 coconut shrimp. **+9.95**

5oz crab cake **GF +19.95**

Pasta

Served with penne pasta and your choice of homemade sauce: House Marinara, Ludwig's Famous Garlic Sauce or Tomato Basil Lobster Cream

HARBOR WATCH'S FAMOUS JUMBO SHRIMP PASTA
a half-pound of jumbo shrimp **27.95**

SEAFOOD PASTA **29.95**
shrimp, lump crab and mussels (*no substitutions please*)

Fresh Fish

ROCKFISH 8 ounce grilled fillet
A Maryland favorite, our most popular fresh fish, grilled fillet. **GF 28.95**

ATLANTIC SALMON* 8 ounces, grilled fillet. **GF 26.95**

blackening for fish. **+2.75**

topped with crab imperial **+13.95**

Complimentary Sauces for Fresh Fish Selections:

- Tomato basil lobster cream sauce
- Mango-rum Thai chili
- Mango-pineapple salsa

Fish Dishes

MR. HARRISON'S ROCKFISH
blackened fillet topped with lump crab imperial **GF 44.95**

PAN-SEARED AHI TUNA*
soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds **25.95**



410-289-5121 | HARBORWATCHRESTAURANT.COM
BOARDWALK SOUTH, OVERLOOKING THE INLET

GF AVAILABLE GLUTEN FREE

*HEALTH DEPARTMENT WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

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Beverages

BOTTOMLESS BEVERAGES *free refills*

Coca-Cola • Sprite • Diet Coke • Ginger Ale • Minute Maid Lemonade

Fresh Brewed Unsweetened Iced Tea • Fresh Brewed Coffee. **3.50**

MILK & JUICE *no refills*

Whole Milk • Tropicana O.J. • Ocean Spray Cranberry • Dole Pineapple • Grapefruit • Apple Juice. **3.25**

BOTTLED WATER Saratoga Sparkling and Non-Sparkling Spring Water **3.25**

Pints on draft

GUINNESS (4%)	6.75
BLACK & TAN (4.4%) Guinness / Yuengling	6.75
YUENGLING LAGER (4.4%)	5.50
BUD LIGHT (4.2%)	5.50
LANDSHARK LAGER (4.7%)	5.50
DOGFISH 60 MINUTE IPA (Lewes, DE 6%)	7.00
EVOLUTION LOT 3 IPA (Salisbury, MD 6.8%)	7.00
KONA BIG WAVE GOLDEN ALE (4.4%)	6.75
BLUE MOON (5.4%)	6.75

Bottles

BUDWEISER (5.0%)	5.00
BUD LIGHT (4.2%)	5.00
MILLER LITE (4.2%)	5.00
COORS LIGHT (4.2%)	5.00
MICHELOB ULTRA (4.2%)	5.00
NATURAL LIGHT (4.2%)	4.50
HEINEKEN (5.0%)	6.00
CORONA (4.6%)	5.50
CORONA LIGHT (4.5%)	5.50
O'DOULS (non alcoholic)	4.75
STELLA ARTOIS (5.2%)	6.00
WHITE CLAW Mango or Black Cherry (5%)	6.00

Cocktails

BOAT DRINK

Coconut Rum, banana liquor, splashes of mango-pineapple-orange juices, crème de coconut & fresh lime on the rocks in a pint glass. **8.95**

RHINESTONE LAGOON *Featured in the Washington Post as a MUST TRY in Ocean City!*

Coconut rum & vanilla vodka shaken with mango, orange and pineapple juices **7.95**

MARGARITAS

Frozen or on the rocks. **6.95** traditional **7.95** strawberry or mango

BEACH BOUND GREYHOUND

Deep Eddy Ruby Red Vodka, club soda, lime **7.75**

ORANGE CRUSH

Orange vodka, triple sec, orange juice and Sprite **7.95**

WHIPPED CRUSH

Pinnacle whipped cream flavored vodka, orange juice, triple sec & Sprite **7.95**

THE HALE HARRISON BRILLIANT PEACH COCKTAIL

Tito's Handmade Vodka, peach schnapps, cranberry juice, peach puree, served in a tall glass on the rocks **8.95**

BAHAMA MAMA

Light rum, coconut rum, pineapple, orange juice and grenadine **7.95**

TITO'S STRAWBERRY LEMONADE

Tito's Handmade Vodka, Minute Maid lemonade, strawberry puree. **8.95**

Frozens

DAIQUIRIS strawberry or mango **7.95**

TRADITIONAL PINA COLADAS. **7.95**

RUMRUNNER light rum, 151, banana liquor, blackberry brandy, lime juice and grenadine **8.95**

SMOOTHIES (non-alcoholic) strawberry daiquiri, mango daiquiri, pina colada **5.50**

WHITES

	GLASS	BOTTLE
HOUSE CHARDONNAY (CA)	7.50	
DOMINO CHARDONNAY (CA)		25
JACOB'S CREEK CHARDONNAY (AUS)	8.75	30
KENDALL JACKSON CHARDONNAY (CA)		38
HOUSE WHITE ZINFANDEL (CA)	7.50	
BERINGER WHITE ZINFANDEL (CA)		25
JACOB'S CREEK MOSCATO	8.75	30
HOUSE PINOT GRIGIO (CA)	7.50	
DOMINO PINOT GRIGIO (CA)		25
ECCO DOMANI PINOT GRIGIO (ITALY)		30
CHAT ST. MICHELLE RIESLING (WA)		30
SEAGLASS SAUVIGNON BLANC (CA)	8.75	32
CAKEBREAD SAUVIGNON BLANC (CA)		60

REDS

	GLASS	BOTTLE
HOUSE CABERNET (CA)	7.50	
DOMINO CABERNET (CA)		25
MIRASSOU PINOT NOIR (CA)	9.50	30
GREG NORMAN PINOT NOIR (CA)		39
HOUSE MERLOT (CA)	7.50	
DOMINO MERLOT (CA)		25
FRANCIS FORD COPPOLA MERLOT (CA)		36
JACOBS CREEK SHIRAZ (AUS)	8.75	30
TRIVENTO MALBEC (ARG)		28
SPARKLING		
LA MARCA PROSECCO (ITALY)		40
KORBEL BRUT (CA)		36
MOET IMPERIAL (FR)		90
FREIXENET CORDON BRUT (SP)	7.50	