



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

Raw Bar & Starters

LUDWIG'S FAMOUS MUSSELS 14.95
rope grown mussels, garlic, butter, chardonnay, tomato, basil

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

SALT SHAKER OYSTERS (CHINCOTEAGUE BAY, MD) 14.95
farmed seaside, behind Assateague Island, only fifteen miles from our restaurant, medium shell, unique saltiness GF

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

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

STEAMED SHRIMP 14.95
half pound wild caught Texas, gulf shrimp coated in spices & ready to peel and eat GF

CRAB DIP 17.50
our famous recipe for over thirty three years - blue crab in a creamy blend of cheese and spices

PAN-SEARED AHI TUNA* 12.95
soy and ginger marinade, seared very rare, Thai chili sauce, wasabi, pickled ginger, sesame seeds

HICKORY BBQ SHRIMP 12.95
four large shrimp wrapped in bacon, provolone, and homemade bbq sauce

COCONUT SHRIMP 12.95
five shrimp with our homemade sweet & spicy, mango-pineapple rum sauce

CLAMS CASINO 12.95
five top neck clams baked with garlic, casino butter, bacon, provolone

TAPAS 10.95
soft herbed cheese, roasted red pepper hummus, roasted garlic and warm bread

Salads & Soups (side salads \$6.50)

HOUSE SALAD 13
mixed greens, tomato, onions, bell pepper, cucumbers, croutons GF

CAESAR SALAD 13
chopped romaine, pecorino romano, crouton, garlic caesar dressing GF
topped with grilled chicken breast +10.95
topped with blackened shrimp +10.95

HOMEMADE DRESSINGS
country buttermilk ranch, chunky blue cheese, house honey lemon, roasted garlic balsamic vinaigrette

CREAM OF CRAB SOUP 10.50
our famous Eastern Shore recipe for over thirty years with blue crab and a touch of sherry

MARYLAND CRAB 10.50
zesty tomato broth, crab meat, vegetables and spices GF

Sandwiches & Platters

served w/ fries and coleslaw

GRILLED CHICKEN SANDWICH 13.95
six ounce breast, your choice of provolone, American or pepper jack cheese

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

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

FRIED FISH SANDWICH 16.95
fillet hand dipped in Yuengling beer batter

FRIED OYSTER SANDWICH 16.95
hand breaded oysters, flash fried, served with homemade tartar sauce

CHICKEN TENDER BASKET 15.95
four chicken tenders, BBQ sauce

- GET FRESH -

Fresh Fish Dishes

MR. HARRISON'S ROCKFISH 39.95
blackened fillet topped with lump crab imperial GF

PAN-SEARED AHI TUNA* 26.95
soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds

SWORDFISH HARBORWATCH 36.95
eight ounce blackened steak, tomato basil lobster cream sauce, twin grilled shrimp

FRESH FISH
eight ounce grilled fillets GF

ROCKFISH (MARYLAND FAVORITE) 26.95

ATLANTIC SALMON* 26.95

SWORDFISH 26.95

MAHI MAHI 26.95

FRESH FISH ADD ONS
blackening for fish +3.50
topped with crab imperial +13.95

SAUCES FOR FRESH FISH SELECTIONS:
tomato basil lobster cream sauce, mango-rum Thai chili, mango-pineapple salsa

Land Fare

HOUSE SIRLOIN* 28.95
8oz center cut, Certified Angus Beef sirloin filet lightly seasoned, char-grilled GF

STEAK & SHRIMP* 38.90
8oz center cut sirloin filet with three crisp jumbo fried shrimp GF

NEW YORK STRIP STEAK 45.95
fourteen ounce Certified Angus Beef char-grilled to your liking GF

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

ENTREE ADD ONS
blackening for fish or steaks +3.50
topped with crab imperial +13.95
3 fried jumbo shrimp +9.95
3 coconut shrimp +9.95

Ocean's Treasures

HARRISON'S FAMOUS CRAB CAKE 27.95
local favorite & our most popular item is now bigger than ever!
five ounce all lump crab meat and no filler, enjoy as an entrée with unlimited sides or sandwich platter on soft brioche roll GF

SURF & TURF MKT
fourteen ounce chargrilled Certified Angus Beef New York strip paired with a six ounce, wild caught, cold water, North Atlantic Canadian lobster tail served with drawn butter GF

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

LOCAL DAY BOAT SCALLOPS 32.95
half pound of sweet, local, day boat scallops broiled in light garlic butter GF

JUMBO FRIED SHRIMP 26.96
half pound of crispy, tender jumbo shrimp with cocktail sauce

COCONUT SHRIMP 26.95
half pound of large shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce

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

SNOW CRAB LEGS MKT
one pound, large clusters, wild caught from the Bering Sea served with drawn butter GF

HARBOR WATCH'S FAMOUS JUMBO SHRIMP PASTA 27.95
half pound of jumbo shrimp served with penne pasta and your choice of homemade sauce: house marinara, Ludwig's famous garlic sauce or tomato basil lobster cream

UNLIMITED SIDES

All entrées are accompanied by our unlimited side dishes.

Steamed Red Potatoes / Green Beans / French Fries / Applesauce / Coleslaw / Wild Rice
Add a House or Caesar Salad - 6.50

No substitutions, please

TWO CHECK MAXIMUM PER TABLE

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* 3.75
Coca-Cola, Sprite, Diet Coke, ginger ale, Minute Maid Lemonade, fresh brewed unsweetened iced tea, fresh brewed coffee

MILK & JUICE *NO REFILLS* 3.50
whole milk, Tropicana OJ, Ocean Spray Cranberry, Dole Pineapple, grapefruit, apple juice

BOTTLED WATER 3.50
refreshing Saratoga Sparkling and Non-Sparkling spring water

Beer

Pints on draft

GUINNESS (4%) 6.75
BLACK & TAN GUINNESS / YUENGLING (4.4%) 6.75
YUENGLING LAGER (4.4%) 5.50
BUD LIGHT (4.2%) 5.50
LANDSHARK LAGER (4.7%) 6.00
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%) 6.00
CORONA LIGHT (4.5%) 6.00
O'DOULS (NON-ALCOHOLIC) 4.75
STELLA ARTOIS (5.2%) 6.00
WHITE CLAW MANGO OR BLACK CHERRY (5%) 6.00

Cocktails & Frozen 9.99

DEEP BLUE MARGARITA
award winning-premium Olmeca Altos 100% blue agave tequila plata, blue curacao, sours, and a splash of orange

BOAT DRINK
coconut rum, banana liquor, splashes of mango-pineapple-orange juices, crème de coconut & fresh lime on the rocks in a pint glass

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

MARGARITAS
frozen or on the rocks

BEACH BOUND GREYHOUND
Deep Eddy Ruby Red Vodka, club soda, lime

ORANGE CRUSH
orange vodka, triple sec, orange juice and Sprite

WHIPPED CRUSH
Pinnacle whipped cream flavored vodka, orange juice, triple sec & Sprite

THE HALE HARRISON BRILLIANT PEACH COCKTAIL
Tito's Handmade Vodka, peach schnapps, cranberry juice, peach puree, served on the rocks

BAHAMA MAMA
light rum, coconut rum, pineapple, orange juice and grenadine

TITO'S STRAWBERRY LEMONADE
Tito's Handmade Vodka, Minute Maid lemonade, strawberry puree

BLOODY BIG DILL
our award winning bloody mary mix with pickle infused vodka and pickle spear garnish

DAIQUIRIS
strawberry or mango

TRADITIONAL PINA COLADAS RUMRUNNER
light rum, 151, banana liquor, blackberry brandy, lime juice and grenadine

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

Wine

BY THE GLASS
CHARDONNAY, HOUSE 7.50
CHARDONNAY, BENZINGER 11
WHITE ZINFANDEL, HOUSE 7.50
MOSCATO, JACOB'S CREEK 9
PINOT GRIGIO, HOUSE 7.50
SAUVIGNON BLANC, SEAGLASS 12
CABERNET, HOUSE 7.50
CABERNET, SEAGLASS 12
PINOT NOIR, MIRASSOU 10
MERLOT, HOUSE 7.50
SHIRAZ, JACOBS CREEK 9
CHAMPAGNE, HOUSE 7.50

WHITES (bottle)
JACOB'S CREEK CHARDONNAY (AUS) 32
KENDALL JACKSON CHARDONNAY (CA) 38
BENZINGER CHARDONNAY (CA) 42
BERINGER WHITE ZINFANDEL (CA) 25
JACOB'S CREEK MOSCATO 32
ECCO DOMANI PINOT GRIGIO (ITALY) 32
CHAT ST. MICHELLE RIESLING (WA) 32
SEAGLASS SAUVIGNON BLANC (CA) 44
CAKEBREAD SAUVIGNON BLANC (CA) 60

REDS (bottle)
SEAGLASS CABERNET (CA) 44
MIRASSOU PINOT NOIR (CA) 34
GREG NORMAN PINOT NOIR (CA) 42
FRANCIS FORD COPPOLA MERLOT (CA) 40
JACOBS CREEK SHIRAZ (AUS) 32
TRIVENTO MALBEC (ARG) 36

SPARKLING (bottle)
LA MARCA PROSECCO (ITALY) 42
KORBEL BRUT (CA) 36
MOET IMPERIAL (FR) 90

