

# Fresh Catch Specials

## *drink specials*

**DEEP BLUE MARGARITA** Award winning-Premium Olmeca Altos 100% blue agave tequila plata, blue curacao, sours, and a splash of orange. **\$9<sup>.95</sup>**

**AVION REPOSADO TEQUILA** 80 proof small batch, aged 6 mos. Floral with hints of cherry, peach, and pear. Roasted agave with pleasant notes of oak and vanilla. **\$15**

## *Featured Draft*

**LANDSHARK LAGER**  
(4.7% ABV) **\$5<sup>.50</sup>/PINT**

## *Featured Bourbon and Whiskey*

**RABBIT HOLE  
KENTUCKY STRAIGHT  
RYE WHISKEY**

A bold 95% Rye Whiskey. A bright caramel amber color, citrus with bright floral notes, herbaceous, black tea flavors, rich sweetness & gentle spice. 95 proof. **\$12**

**RABBIT HOLE  
"CAVEHILL" KENTUCKY  
STRAIGHT** Bourbon Creamy flavors of Orange, Honey with hints of Toasted Grain and a vanilla and custard finish. 95 proof. **\$12**

**KNOB CREEK  
STRAIGHT BOURBON WHISKEY**  
Rich, sweet, woody, full-bodied, almost fruity. 100 proof. **\$10**

**SCREWBALL PEANUT BUTTER WHISKEY**  
A delicious, fun drink that has the locals talking! Screwbail on the rocks is becoming a favorite around Ocean City. 70 proof. **\$8**

**BULLEIT FRONTIER  
STRAIGHT BOURBON WHISKEY**  
A wonderfully complex taste with hints of vanilla and honey and a long smoky finish. 90 proof. **\$7<sup>.50</sup>**

## *appetizers*

**SMOKED FISH COCKTAIL** lemon pepper dusted smoked rainbow trout served with dijon mustard sauce, capers, minced red onion and warm herbed flatbread. **\$15<sup>.95</sup>**

**HICKORY BBQ SHRIMP** four large shrimp wrapped in bacon, provolone, homemade bbq sauce **\$9<sup>.95</sup>**

**TAPAS** Soft herbed cheese, roasted red pepper hummus, roasted garlic and warm bread **\$10<sup>.95</sup>**

**MUSSELS DIAVOLO** One pound of fresh mussels sautéed in our spiced up marinara. Served with grilled ciabatta. **\$14<sup>.95</sup>**

**JUMBO BLACKENED SHRIMP** 4 with thai chili sauce, mango pineapple salsa. **\$9<sup>.95</sup>**

## *entrees*

**SALMON HARBOR  
WATCH**

Blackened salmon fillet topped with twin grilled shrimp and our famous tomato basil lobster cream sauce. **\$34<sup>.95</sup>**

**NEPTUNE'S PLATTER**

Our 14oz Certified Angus Beef New York Strip, dusted in Cajun seasoning and blackened in a cast iron skillet, topped with a quarter pound of our creamy blue crab imperial. **\$55<sup>.85</sup>**

**SURF & TURF**

Our 14oz chargrilled Certified Angus Beef New York Strip paired with a 6oz, wild caught, cold water, North Atlantic Canadian lobster tail served with drawn butter. **MARKET**

**STEAK & BBQ SHRIMP**

Our hand cut 8oz Certified Angus Beef sirloin fillet paired with four shrimp, topped with bacon, provolone, and our hickory bbq sauce. **\$35.90**



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

\*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.  
210414