



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, and basil

BACON WRAPPED SCALLOPS 19.95
fresh large sea scallops, wrapped in applewood smoked bacon with sriracha mayo GF

SALT SHAKER OYSTERS (CHINCOTEAGUE BAY, MD) 15.95
on the half-shell farmed seaside, fifteen miles from our restaurant behind Assateague Island, medium shell, unique saltiness, served raw GF

CHESAPEAKE OYSTERS 14.95
six on half-shell, sourced locally, medium shell, and served raw GF

STEAMED CLAMS 14.95
baker's dozen Virginia middle neck clams, and drawn butter GF

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

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

PAN-SEARED AHI TUNA* 14.50
soy and ginger marinade, seared very rare, wasabi, thai chili sauce, pickled ginger, and sesame seeds

HICKORY BBQ SHRIMP 14.95
four large shrimp wrapped in bacon, provolone, and homemade bbq sauce

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

CLAMS CASINO 14.95
five top neck clams baked with garlic, casino butter, bacon, and provolone GF

TAPAS 13.95
soft herbed cheese, roasted red pepper hummus, roasted garlic, tomato, artichoke bruschetta, and warm bread

MOZZARELLA STICKS 11.99
fried golden brown with marinara sauce

Salads & Soups

HOMEMADE DRESSINGS
country buttermilk ranch, italian, chunky blue cheese, house honey lemon, caesar

SIDE SALADS +6.50

SALAD ADD-ONS
topped with grilled salmon +19.95
topped with grilled chicken breast +10.95
topped with blackened shrimp +10.95
topped with grilled shrimp +10.95

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

CAESAR SALAD 13
chopped romaine, pecorino romano, crouton, garlic caesar dressing GF

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

LOBSTER BISQUE 10.50
tender lobster, tomato base, hint of sherry

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

TWO CHECK MAXIMUM PER TABLE

*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.

get fresh!

Fresh Fish Dishes

ROCKFISH (MARYLAND FAVORITE) 28.95 GF

ATLANTIC SALMON* 26.95 GF

MAHI MAHI 26.95 GF

SWORDFISH 26.95 GF

PAN-SEARED AHI TUNA* 28.95

soy & ginger marinade, seared very rare, thai chili sauce, wasabi pickled ginger, and sesame seeds

MR. HARRISON'S ROCKFISH 39.95

blackened fillet topped with lump crab imperial GF

FRESH FISH SAUCES

tomato basil lobster cream sauce, mango-rum, mango-pineapple salsa GF

FRESH FISH ADD-ONS

blackening for fish +3.50

topped with crab imperial +13.95

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 char-grilled 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

JUMBO FRIED SHRIMP 26.95

half pound, crispy, tender jumbo shrimp with cocktail sauce

BROILED STUFFED SHRIMP 28.95

large gulf shrimp, topped with our crab imperial GF

SNOW CRAB LEGS MKT

one pound, large clusters, Bering Sea - wild caught served with drawn butter GF

FRIED OYSTERS 32.95

fresh local oysters, flash-fried with cocktail sauce

HARBOR WATCH 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

COCONUT SHRIMP 26.95

half pound of large shrimp, homemade sweet & spicy, mango-pineapple rum sauce

FISH FRY 23.95

hand-dipped fillets in Yuengling beer batter with our homemade tartar sauce

LOCAL DAY BOAT SCALLOPS 36.95

half pound of sweet, local day boat scallops broiled in light garlic butter GF

TWIN TAILS 46.95

two five ounce North Atlantic Canadian lobster tails served with drawn butter GF

CRAB CAKE & LOBSTER TAIL 47.95

our famous crab cake and paired with a five ounce Canadian lobster tail GF

CRAB IMPERIAL 33.95

a generous portion of jumbo lump crab, baked in our imperial sauce GF

UNLIMITED SIDES

All entrées are accompanied by our unlimited side dishes.

Steamed Red Potatoes GF / Vegetable of the Day / Coleslaw GF / French Fries / Applesauce GF / Wild Rice

no substitutions, please

Land Fare

HOUSE SIRLOIN* 28.95

eight ounce center-cut, Certified Angus Beef sirloin filet lightly seasoned, char-grilled GF

CHICKEN FLORENTINE 25.95

chicken breast, fresh spinach, diced tomato tossed in smoked gouda cream sauce with penne pasta

NEW YORK STRIP STEAK 45.95

fourteen ounce Certified Angus Beef char-grilled GF

LEMON BASIL CHICKEN 24.95

twin boneless chicken breasts in a creamy lemon sauce with fresh basil

RIBEYE 35.95

sixteen ounce hand-cut, grilled to your liking

STEAK & SHRIMP* 38.90

eight ounce center-cut sirloin filet with three crisp jumbo fried shrimp GF

ENTREE ADD-ONS

blackening for fish or steaks +3.50

topped with crab imperial +13.95

three fried jumbo shrimp +9.95

five ounce lobster tail +20.95

three coconut shrimp +9.95

snow crab cluster +19.95

crab cake +23.95

Sandwiches & Platters

served with coleslaw and french fries

GRILLED CHICKEN SANDWICH 13.95

six ounce breast and your choice of provolone, American or pepper jack cheese

AHI TUNA SANDWICH* 18.95

marinated and grilled to your liking, served with spicy sriracha remoulade

FRIED FISH SANDWICH 16.95

fillet hand-dipped in Yuengling beer batter

CERTIFIED ANGUS BEEF BURGER* 16.95

half pound and char-grilled to your liking with provolone, American or pepper jack cheese

FRIED OYSTER SANDWICH 16.95

hand-breaded oysters, flash-fried, served with homemade cocktail sauce

CHICKEN TENDER BASKET 15.95

four chicken tenders and bbq sauce

GF AVAILABLE GLUTEN FREE

230820

Children's Choices 8.99

FOR GUESTS AGE 12 AND UNDER

served with soft drink, juice, tea or lemonade and choice of one side dish

CHICKEN TENDERS
three with bbq sauce

PENNE PASTA
with marinara sauce

CHEESE PIZZA
personal size

FRIED SHRIMP
with cocktail sauce

MOZZARELLA STICKS
with marinara sauce

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) 3.75

whole milk, Tropicana OJ, Ocean Spray Cranberry, Dole Pineapple, grapefruit, apple juice

BOTTLED WATER 3.50

refreshing Saratoga Sparkling and Non-Sparkling spring water

Pints on Draft

GUINNESS (4%) 7.00

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%) 7.00

BLUE MOON (5.4%) 6.75

Beer 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%) 6.50

Cocktails & Frozen 10.99

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, or orange juices, crème de coconut, and 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

BLOODY BIG DILL

our award-winning bloody mary mix with pickle infused vodka and pickle spear garnish

BEACH BOUND GREYHOUND

Deep Eddy Ruby Red Vodka, club soda, and lime

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 purée, 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, and strawberry purée

MARGARITAS

frozen or on the rocks

DAIQUIRIS

strawberry or mango

RUM RUNNER

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

PINA COLADA

coconut rum, creme de coconut, pineapple juice

SMOOTHIES (non-alcoholic)

strawberry daiquiri, mango daiquiri, or piña colada +5.50

Wines

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) 28

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) 65

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