



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

Raw Bar & Starters

PAN-SEARED AHI TUNA* 14
soy and ginger marinade, seared very rare, wasabi, thai chili sauce, pickled ginger, and sesame seeds

STEAMED SHRIMP 15
half pound Texas wild-caught gulf shrimp, coated in spices & ready to peel and eat GF

COCONUT SHRIMP 13
five shrimp with our homemade sweet & spicy mango-pineapple rum sauce

SALT SHAKER OYSTERS
(CHINCOTEAGUE BAY, MD) 16
on the half-shell farmed seaside, 15 miles from our restaurant behind Assateague Island, medium shell, unique saltiness, served raw GF

CHESAPEAKE OYSTERS 15
six on half-shell, sourced locally, medium shell, and served raw GF

CRAB DIP 19
our famous recipe for over 40 years with blue crab in a creamy blend of cheese and spices

TAPAS 14
soft herbed cheese, roasted red pepper hummus, roasted garlic, tomato, artichoke bruschetta, and warm bread

BACON WRAPPED SCALLOPS 18
four fresh large sea scallops, wrapped in applewood smoked bacon with sriracha mayo GF

STEAMED CLAMS 16
baker's dozen Virginia middle neck clams, and drawn butter GF

MOZZARELLA STICKS 12
fried golden brown with marinara sauce

Soups

(Homemade daily)

MARYLAND CRAB 11
zesty tomato broth, crab meat, vegetables, and spices GF

CREAM OF CRAB SOUP 12
an Eastern shore tradition, lump crab, touch of dijon

LOBSTER BISQUE 11
tender lobster, tomato base, hint of sherry

SIDES

Entrées come with your choice of two of our side dishes *(no substitutions, please)*

Steamed Red Potatoes GF
Vegetable of the Day GF | **French Fries**
Coleslaw GF | **Cucumber Salad** GF
Mashed Potatoes

Fresh Fish Dishes

ROCKFISH (MARYLAND FAVORITE) 32 GF

MR. HARRISON'S ROCKFISH 46
blackened fillet topped with lump crab imperial GF

PAN-SEARED AHI TUNA 28
soy & ginger marinade, seared very rare, thai chili sauce, wasabi pickled ginger, and sesame seeds

Ocean's Treasures

HARRISON'S FAMOUS CRAB CAKE 32
local favorite & our most popular item, six oz lump crab meat, no filler GF

BAKED COASTAL CATCH 38
fresh fish fillet, crab imperial, six jumbo shrimp, three local day boat scallops in light garlic butter GF

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

COCONUT SHRIMP 27
half pound of large shrimp, homemade sweet & spicy, mango-pineapple rum sauce

JUMBO FRIED SHRIMP 27
half pound, crispy, tender jumbo shrimp with cocktail sauce

LOCAL DAY BOAT SCALLOPS 38
half pound of sweet, local day boat scallops broiled in light garlic butter GF

BROILED STUFFED SHRIMP 29
large gulf shrimp, topped with our crab imperial GF

Pasta

HARBOR WATCH FAMOUS JUMBO SHRIMP PASTA 29
half pound of jumbo shrimp served with penne pasta and your choice of homemade sauce: house marinara, Ludwig's famous garlic sauce, tomato basil lobster cream

LOBSTER RAVIOLI 32
ravioli stuffed with lobster, in our tomato basil lobster cream sauce

Sandwiches & Platters

served with french fries

GRILLED CHICKEN SANDWICH 15
six ounce breast and your choice of provolone, American or pepper jack cheese

CHICKEN TENDER BASKET 16
four chicken tenders and bbq sauce

FRIED FISH SANDWICH 19
fillet hand-dipped in Yuengling beer batter

CRAB CAKE SANDWICH 32
six ounce all lump crab meat with no filler served on a soft brioche roll with french fries

GRILLED ROCKFISH SANDWICH 22
local, wild-caught Rockfish, seasoned and grilled, with our house made tartar sauce

CERTIFIED ANGUS BEEF BURGER* 17
char-grilled with provolone, American or pepper jack cheese

IMPERIAL BURGER* 26
char-grilled angus burger topped with our crab imperial

IMPERIAL CHICKEN SANDWICH* 23
six ounce breast topped with our crab imperial

Salads

HOUSE SALAD 7/13
mixed greens, tomato, onions, bell pepper, cucumbers, and croutons GF

CAESAR SALAD 7/13
chopped romaine, pecorino romano, croutons, garlic caesar dressing GF

SIDE SALAD 7/13

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

SALAD ADD-ONS
*grilled chicken breast +11 | blackened shrimp +11
grilled shrimp +10 | salmon +20 | crab cake +28*

A 3% SURCHARGE WILL BE ADDED TO YOUR CHECK FOR USE OF A CREDIT OR DEBIT CARD.
TWO CHECK MAXIMUM PER TABLE. PRICES DO NOT INCLUDE STATE AND LOCAL TAXES.

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.



Specialty Concert Cocktails 12

RANDARITA

jalapeño pineapple tequila, seltzer, pineapple, lime, agave, tajin rim

RODEO QUEEN

Deep Eddy lemon vodka, Triple Sec, cranberry, lime, seltzer

Cocktails 12

DEEP BLUE MARGARITA

award-winning premium Olmeca Altos 100% blue agave tequila plata, blue curaçao, sours, and a splash of orange

BOAT DRINK

coconut rum, banana liquor, splashes of mango, pineapple, or orange juices, creme de coconut, and fresh lime on the rocks in a pint glass

BAHAMA MAMA

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

BLOODY BIG DILL

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

WHIPPED CRUSH

Smirnoff whipped cream flavored vodka, orange juice, triple sec & Sprite

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

THE HALE HARRISON BRILLIANT PEACH COCKTAIL

Tito's Handmade Vodka, peach schnapps, cranberry juice, peach purée, served on the rocks

BEACH BOUND GREYHOUND

Deep Eddy Ruby Red Vodka, club soda, and lime

Pints on Draft

GUINNESS (4%) 8.00

BLACK & TAN GUINNESS / YUENGLING (4.4%) 7.50

YUENGLING LAGER (4.4%) 7.00

MICHELOB ULTRA (4.2%) 7.00

MODELO (4.4%) 8.00

DOGFISH 60 MINUTE IPA (MILTON, DE 6%) 8.00

EVOLUTION LOT 3 IPA (SALISBURY, MD 6.8%) 8.00

DEWEY SWISHY PANTS (7.5%) 8.00

BLUE MOON (5.4%) 8.00

Beer Bottles

BUDWEISER (5.0%) 6.00

BUD LIGHT (4.2%) 6.00

MILLER LITE (4.2%) 6.00

COORS LIGHT (4.2%) 6.00

MICHELOB ULTRA (4.2%) 6.00

NATURAL LIGHT (4.2%) 4.50

HEINEKEN (5.0%) 7.00

CORONA (4.6%) 7.00

CORONA LIGHT (4.5%) 7.00

HEINEKEN 0.0 (NON-ALCOHOLIC) 7.00

STELLA ARTOIS (5.2%) 7.00

WHITE CLAW MANGO OR BLACK CHERRY (5%) 7.00

Beverages

BOTTOMLESS BEVERAGES (FREE REFILLS) 4

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

MILK & JUICE (NO REFILLS) 4

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

BOTTLED WATER 4

refreshing Saratoga Sparkling and Non-Sparkling spring water

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