



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

## Raw Bar & Starters

### BACON WRAPPED SCALLOPS 19.95

fresh large sea scallops, wrapped in applewood smoked bacon with sriracha mayo GF

### BAKED OYSTERS ROCKEFELLER 18.95

local Chesapeake oysters, topped with fresh spinach and a blend of cheeses and spices with a hint of Pernod

### SALT SHAKER OYSTERS (CHINCOTEAGUE BAY, MD) 15.95

on the half-shell farmed seaside, 15 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

### LUDWIG'S FAMOUS MUSSELS 14.95

rope grown mussels, garlic, butter, chardonnay, tomato, and basil

### STEAMED CLAMS 14.95

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

### CALAMARI 16.95

lightly breaded and flash fried, served with our marinara sauce

### 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 40 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, mozzarella, 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 11.95

fried golden brown with marinara sauce

## Soups (HOMEMADE DAILY)

### MARYLAND CRAB 10.50

zesty tomato broth, crab meat, vegetables, and spices GF

### CREAM OF CRAB SOUP 10.50

our famous recipe for over 40 years with blue crab and a touch of sherry

### LOBSTER BISQUE 10.50

tender lobster, tomato base, hint 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.

## Fresh Fish Dishes

### ROCKFISH (MARYLAND FAVORITE) 28.95 GF

### MR. HARRISON'S ROCKFISH 39.95

blackened fillet topped with lump crab imperial GF

### ATLANTIC SALMON\* 26.95 GF

### SALMON OSCAR 35.95

grilled Atlantic salmon, topped with lump crab, asparagus and hollandaise sauce

### PAN-SEARED AHI TUNA 28.95

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

SAUCES mango-rum, tomato basil lobster cream sauce, mango-pineapple salsa, creamy pesto sauce

ADD-ONS blackening +3.50 | 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 five 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

### SNOW CRAB LEGS MKT

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

### TWIN TAILS 46.95

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

### COCONUT SHRIMP 26.95

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

### FISH FRY 25.95

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

### JUMBO FRIED SHRIMP 26.95

half pound, crispy, tender jumbo shrimp with cocktail sauce

### LOCAL DAY BOAT SCALLOPS 36.95

half pound of sweet, local day boat scallops broiled in light garlic 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 lump crab, baked in our imperial sauce GF

### BROILED STUFFED SHRIMP 28.95

large gulf shrimp, topped with our crab imperial GF

## UNLIMITED SIDES

All entrées are accompanied by our unlimited side dishes (no substitutions, please)

Steamed Red Potatoes GF | Vegetable of the Day GF | French Fries  
Coleslaw GF | Cucumber Salad GF | Wild Rice

## Land Fare

### HOUSE SIRLOIN\* 28.95

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

### 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

### STEAK & SHRIMP\* 38.95

eight ounce center-cut sirloin filet with grilled shrimp GF

### ENTREE ADD-ONS

blackening for fish or steaks +3.50

topped with crab imperial +13.95

grilled shrimp +10.95

five ounce lobster tail +20.95

three coconut shrimp +9.95

snow crab cluster +19.95

crab cake +23.95

## Pasta

### CHICKEN FLORENTINE 25.95

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

### SEAFOOD PESTO 29.95

day boat scallops and gulf shrimp sautéed and tossed in a pesto parmesan cream sauce, over penne pasta

### 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

### LOBSTER RAVIOLI 29.95

ravioli stuffed with lobster, in our tomato basil lobster cream sauce

## Sandwiches & Platters

served with coleslaw and french fries

### GRILLED ROCKFISH SANDWICH 19.95

local, wild-caught Rockfish, seasoned and grilled, with our house made tartar sauce

### GRILLED CHICKEN SANDWICH 13.95

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

### CHICKEN TENDER BASKET 15.95

four chicken tenders and bbq sauce

### 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

### AHI TUNA SANDWICH\* 18.95

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

## Salads

### HOUSE SALAD 12.95

mixed greens, tomato, onions, bell pepper, cucumbers, and croutons GF

### CAESAR SALAD 12.95

chopped romaine, pecorino romano, croutons, garlic caesar dressing GF

### SIDE SALAD 6.50

### HOMEMADE DRESSINGS

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

### SALAD ADD-ONS

grilled salmon +19.95 | grilled chicken breast +10.95

blackened shrimp +10.95 | grilled shrimp +10.95

## Children's Choices 9.99

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%) 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**

**KONA BIG WAVE GOLDEN ALE (4.4%) 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**

## Cocktails & Frozen 11.99

**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

**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

**PIÑA COLADA**  
coconut rum, creme de coconut, pineapple juice

**SMOOTHIES (non-alcoholic)**

strawberry daiquiri, mango daiquiri,  
or piña colada +5.50

## Wines

### BY THE GLASS

**HOUSE CABERNET 8**

**SEAGLASS CABERNET 11**

**CHAMPAGNE 8**

**HOUSE CHARDONNAY 8**

**SEAGLASS CHARDONNAY 10**

**SKYSIDE CHARDONNAY 15**

**TERRAZAS MALBEC 10**

**HOUSE MERLOT 8**

**CHATEAU SOUVERAIN MERLOT 10**

**BARTENURA MOSCATO 14**

**HOUSE PINOT GRIGIO 8**

**SEAGLASS PINOT NOIR 11**

**SEAGLASS SAUVIGNON BLANC 11**

### WHITES (bottle)

**SEAGLASS CHARDONNAY 30**

**SKYSIDE CHARDONNAY 45**

**BARTENURA MOSCATO 40**

**SEAGLASS PINOT GRIGIO 30**

**SEAGLASS SAUVIGNON BLANC 30**

**CAKEBREAD SAUVIGNON BLANC 65**

### REDS (bottle)

**SEAGLASS CABERNET 35**

**SEAGLASS PINOT NOIR 35**

**TERRAZAS MALBEC 35**

**CHATEAU SOUVERAIN MERLOT 30**

**J. LOHR PURE PASO RED BLEND 60**

### SPARKLING (bottle)

**LA MARCA PROSECCO 50**

**CHANDON BRUT 60**