**APPETIZERS**

**CRAB DIP**
our famous recipe for 30 years is large enough to share - served with toasted baguette

**LUDWIG’S FAMOUS MUSSELS**
1# P.E.I. mussels, garlic, butter, chardonnay, tomato, basil, grilled baguette

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

**LOBSTER RAVIOLI**
stuffed with minced lobster & cheese, tomato basil lobster cream sauce

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

**CALAMARI STRIPS**
tender strips of fried squid, garlic casino butter & parmesan cream sauce

**MOZZARELLA STICKS**
five per portion, homemade marinara

**COCONUT SHRIMP**
five shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce

**SOUPS**

**CREAM OF CRAB SOUP**
our famous Eastern Shore recipe for over 30 years with lump blue crab and a touch of sherry

**MARYLAND CRAB**
zesty tomato broth with crabmeat, vegetables, spices

**SEAFOOD CHOWDER**
fresh fish & seafood in a thick creamy blend of herbs and spices
### Fresh Fish

**FRESH FISH  **

**EIGHT OUNCES**

<table>
<thead>
<tr>
<th>Fish Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROCKFISH</td>
<td>a Maryland favorite, our most popular fresh fish, grilled fillet</td>
<td>27.95</td>
</tr>
<tr>
<td>MAHI MAHI</td>
<td>mild &amp; flaky, grilled fillet</td>
<td>24.95</td>
</tr>
<tr>
<td>SWORDFISH</td>
<td>grilled steak</td>
<td>26.95</td>
</tr>
<tr>
<td>YELLOWFIN TUNA</td>
<td>grilled to your liking</td>
<td>24.95</td>
</tr>
<tr>
<td>ATLANTIC SALMON</td>
<td>grilled fillet</td>
<td>24.95</td>
</tr>
</tbody>
</table>

**Blackening for Fish +2.75**  
**Topped with Asparagus and Lump Crab +9.95**  
**Topped with Crab Imperial +9.95**

### Complimentary Sauces for Fresh Fish Selections

- **Tomato Basil Cream Sauce**
- **Mango & Pineapple Salsa**, with mango, pineapple, onion, bell pepper, lime & cilantro

### Fish Dishes

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARIBBEAN MAHI MAHI</td>
<td>blackened fillet topped with our pineapple mango salsa</td>
<td>26.95</td>
</tr>
<tr>
<td>SALMON OSCAR</td>
<td>grilled fillet, lump crab, asparagus, béarnaise</td>
<td>33.95</td>
</tr>
<tr>
<td>MR. HARRISON’S ROCKFISH</td>
<td>blackened fillet topped with lump crab imperial</td>
<td>38.95</td>
</tr>
<tr>
<td>PAN-SEARED AHI TUNA</td>
<td>soy &amp; ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds</td>
<td>25.95</td>
</tr>
</tbody>
</table>

### Combinations

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED COASTAL CATCH</td>
<td>fresh fish fillet, 6 jumbo shrimp, and 3 day boat sea scallops in a light lemon-butter with a side of crab imperial</td>
<td>32.95</td>
</tr>
<tr>
<td>SEASHORE SAMPLER</td>
<td>hand dipped, beer battered fresh fish, four jumbo fried shrimp, 1/4 lb sweet and tender clam strips</td>
<td>25.95</td>
</tr>
<tr>
<td>CHICKEN &amp; SHRIMP COMBO</td>
<td>three boneless chicken tenders &amp; 4 crisp jumbo fried shrimp</td>
<td>18.95</td>
</tr>
</tbody>
</table>

### Pasta

**PASTA**

*All pasta dishes served with penne pasta except ravioli*

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HARBOR WATCH’S FAMOUS SEAFOOD PASTA</td>
<td>shrimp, crab and mussels (no substitutions please). Choice of homemade sauces: alfredo, marinara, tomato basil lobster cream, house garlic sauce (garlic, chardonnay, butter, tomato, basil)</td>
<td>25.95</td>
</tr>
<tr>
<td>GRILLED CHICKEN &amp; SHRIMP ALFREDO</td>
<td>grilled chicken breast and shrimp in our homemade alfredo</td>
<td>23.95</td>
</tr>
<tr>
<td>GARLIC SHRIMP PASTA</td>
<td>over a 1/2 lb of shrimp sautéed with our house garlic sauce with fresh tomato and basil</td>
<td>25.95</td>
</tr>
<tr>
<td>LOBSTER RAVIOLI</td>
<td>stuffed with minced lobster &amp; cheese, tomato basil lobster cream sauce</td>
<td>24.95</td>
</tr>
</tbody>
</table>

### Other

- **Add a House or Caesar Salad - 5.95. No substitutions, please.**
- **House Favorite**
- **Available Gluten Free**

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All entrées are accompanied by our unlimited side dishes.

**GF**

Shrimp, crab and mussels (no substitutions please). Choice of homemade sauces: alfredo, marinara, tomato basil lobster cream, house garlic sauce (garlic, chardonnay, butter, tomato, basil).
HARRISON’S FAMOUS CRAB CAKES ........................................... 29.95
a local favorite & our most popular item. All lump crab meat and no filler. Twin seasoned cakes served broiled

LOBSTER TAIL 12 oz. Canadian cold water tail ....................... 37.95 • 47.95 w/ crab imperial

KING CRAB LEGS 1.5 lb of the most succulent wild caught Alaskan crab, served with drawn butter. . market

SNOW CRAB LEGS
large clusters, wild caught from the Bering Sea served with drawn butter . . 29.95 (1 lb) . . 40.95 (1.5 lb)

FRIED CLAM STRIPS 1/2 lb sweet & tender Atlantic clam strips, cocktail ........................................... 14.95

BAKED STUFFED SHRIMP large butterflied shrimp with creamy lump crab imperial .......................... 28.95

JUMBO FRIED SHRIMP 1/2 lb of crispy, tender jumbo shrimp with cocktail sauce ...................... 22.95

COCONUT SHRIMP ................................................................................. 22.95
1/2 lb of large shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce

DAY BOAT SCALLOPS .............................................................................. 29.95
1/2 lb of sweet, local, day boat scallops broiled in light garlic butter

FRIED OYSTERS extra large, plump & juicy, hand breaded .......................................................... 24.95

CRAB IMPERIAL 1/2 lb lump blue crab baked in a creamy blend of herbs and spices .............. 27.95

LAND FARE

CERTIFIED ANGUS BEEF BRAND STEAKS

MR. HARRISON’S CAPTAIN CUT RIBEYE thick, hand cut, well marbled 18 oz boneless ribeye . . 34.95

THE ADMIRAL 7 oz center cut filet mignon served with béarnaise sauce ............................... 33.95

STEAK & CAKE center cut sirloin filet paired with our famous lump crab cake ............................ 34.95

CLASSIC SURF & TURF ........................................................................... 49.95
7 oz. center cut filet mignon and a 6 oz. cold water lobster tail, béarnaise, butter

Create Your Own Surf & Turf

ENTREE ADD ONS

Blackening for Fish or Steaks ......................... +2.75
6oz. Canadian Lobster Tail ................................ +15.95
Broiled Crab Cake ................................................... +13.50
Topped with Crab Imperial ................................ +9.95
Topped with Asparagus & Lump Crab .............. +9.95
3 Fried Jumbo Shrimp ............................................. +7.95
Snow Crab Cluster .................................................... +13.50

LEMON BASIL CHICKEN ................................................................. 18.95
twin boneless breasts in a creamy lemon sauce with fresh basil

SIDES & SALADS

ALL ENTREES INCLUDE AS MANY UNLIMITED SIDES AS YOU WISH!

Steamed Red Potatoes • Seasonal Vegetable
Wild Rice • French Fries • Applesauce • Coleslaw

HOUSE SALAD mixed greens, tomato, onions, bell pepper, cucumbers, croutons .................. 5.95

CAESAR SALAD chopped romaine, pecorino romano, crouton, creamy garlic Caesar dressing . . 5.95
homemade dressings: country buttermilk ranch, chunky blue cheese, house honey lemon, roasted garlic balsamic vinaigrette. (Also available: Ken’s fat free raspberry vinaigrette and peppercorn parmesan.)

HOUSE FAVORITE AVAILABLE GLUTEN FREE
BEVERAGES

BOTTOMLESS BEVERAGES  free refills  ...........................................  2.95
Coca-Cola • Sprite • Diet Coke • Ginger Ale • Minute Maid Light Lemonade
Fresh Brewed Unsweetened Iced Tea • Fresh Brewed Coffee

MILK & JUICE  no refills .................................................................  2.95
whole Milk • Tropicana O.J. • Ocean Spray cranberry • Dole pineapple • Grapefruit • Apple juice

BOTTLED WATER  Saratoga Sparkling and non-sparkling spring water  ..................  2.75

PINTS ON DRAFT

GUINNESS (4%) ............................................................... 5.75
BLACK & TAN (4.4%) Guinness / Yuengling ....................................... 5.75
YUENGLING LAGER (4.4%) .................................................... 4.50
BUD LIGHT (4.2%) ........................................................... 4.50
SAM ADAM’S SEASONAL (5.4%) .............................................. 6.50
BLUE MOON BELGIUM WHITE (5.4%) ........................................... 5.75
DOG FISH 60 MINUTE IPA (Lews, DE 6%) ....................................... 6.50
EVOLUTION LOT 3 IPA (Salisbury, MD 6.8%) ..................................... 6.50

BOTTLES OF BEER

BUDWEISER (5.0%) .............................................................. 4.25
BUD LIGHT (4.2%) ............................................................... 4.25
MILLER LITE (4.2%) ............................................................. 4.25
COORS LIGHT (4.2%) ........................................................... 4.25
MICHELOB ULTRA (4.2%) ....................................................... 4.25
NATURAL LIGHT (4.2%) .......................................................... 3.00
HEINEKEN (5.0%) ................................................................. 4.75
CORONA (4.6%) ................................................................. 4.75
CORONA LIGHT (4.5%) .......................................................... 4.75
O’DOULS (non-alcoholic) .......................................................... 4.25
STELLA ARTOIS (5.2%) ......................................................... 5.75

COCKTAILS

RHINESTONE LAGOON  Featured in the Washington Post as a MUST TRY in Ocean City! . 7.25
coco nut & vanilla vodka shaken with mango, orange and pineapple juices

MARGARITAS frozen or on the rocks .................................................. 6.50
Traditional 7.25 strawberry or mango

BEACH BOUND GREYHOUND DEEP EDDY Ruby Red Vodka, club soda, lime .............. 6.50
CRAN-LEMON COOLER DEEP EDDY Lemon Vodka, triple sec, cranberry, club soda .... 7.25

ORANGE CRUSH orange vodka, triple sec, orange juice and Sprite ............................. 6.95

WHIPPED CRUSH Pinnacle whipped cream flavored vodka, orange juice, triple sec & sprite ........ 6.95

THE HALE HARRISON BRILLIANT PEACH COCKTAIL Tito’s Handmade Vodka, peach schnapps, cranberry juice, peach puree, served in a tall glass on the rocks ....... 8.75

BAHAMA MAMA light rum, coconut rum, pineapple, orange juice and grenadine ......... 7.50

TITO’S STRAWBERRY LEMONADE Tito’s Handmade Vodka, Minute Maid light lemonade, strawberry puree .................................................. 8.75

FROZENS

DAIQUIRIS strawberry or mango TRADITIONAL PINA COLADAS .................................. 7.50
RUMRUNNER light rum, 151, banana liquor, blackberry brandy, lime juice and grenadine .... 7.95
MUDSLIDE vodka, Irish cream and coffee liquor blended ........................................... 7.95
SMOOTHIES (non-alcoholic) strawberry daiquiri, mango daiquiri, pina colada .......... 4.50

WINES

WHITES

HOUSE CHARDONNAY (CA) ....................................................... 6
DOMINO CHARDONNAY (CA) ................................................... 20
WILLIAM HILL CHARDONNAY (CA) ........................................ 8.50
KENDALL JACKSON CHARDONNAY (CA) ................................ 36
HOUSE WHITE ZINFANDEL (CA) ................................................ 6
BERINGER WHITE ZINFANDEL (CA) ......................................... 22
HOUSE PINOT GRIGIO (CA) ...................................................... 6
DOMINO PINOT GRIGIO (CA) .................................................... 20
ECCO DOMANI PINOT GRIGIO (ITALY) ..................................... 27
CHAT ST. MICHELLE RIESLING (WA) ....................................... 26
MONKEY BAY SAUVIGNON BLANC (NZ) .................................... 8.50
CAKEBREAD SAUVIGNON BLANC (CA) .................................... 53

REDs

HOUSE CABERNET (CA) ......................................................... 6
DOMINO CABERNET (CA) ........................................................ 20
MIRASSOU PINOT NOIR (CA) .................................................. 8
GREG NORMAN PINOT NOIR (CA) ........................................... 36
HOUSE MERLOT (CA) ............................................................. 6
DOMINO MERLOT (CA) ........................................................... 20
FRANCIS FORD COPPOLA MERLOT (CA) ................................ 30
JACOBS CREEK SHIRAZ (AUS) .............................................. 8.50
TRIVENTO MALBEC (ARG) ..................................................... 26

SPARKLING

LA MARCA PROSECCO (ITALY) ............................................... 32
KORBEL BRUT (CA) ............................................................... 32
MOET IMPERIAL (FR) ............................................................. 75
FREIXENET CORDON BRUT (SP) ........................................... 6.50

PRICES DO NOT INCLUDE STATE AND LOCAL TAXES
**SANDWICH PLATTERS**

**GRILLED CHICKEN SANDWICH** 6 oz. breast, with your choice of provolone, American or pepper jack cheese .......................... 11.95

**AHI TUNA SANDWICH** marinated ahi tuna grilled to your liking, served with spicy sriracha remoulade .......................... 16.50

**FISH & CHIPS** no bun here! 1/2 lb hand dipped fresh catch fillets in Yuengling beer batter .......................... 16.50

**CRAB CAKE SANDWICH** our famous 1/4 lb broiled crab cake, perfectly seasoned .......................... 16.50

**HALF POUND CERTIFIED ANGUS BEEF BURGER** chargrilled to your liking with provolone, American or pepper jack. Add bacon for $1.95 .......................... 12.95

**FRIED OYSTER SANDWICH** plump, hand breaded fried oyster on soft roll .......................... 16.50

**GRILLED MAHI SANDWICH** lightly seasoned fillet, served with tartar sauce .......................... 16.50

**CHICKEN TENDER BASKET** four chicken tenders, BBQ sauce .......................... 13.95

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**SALADS**

SIDE DISHES NOT INCLUDED

**LARGE CAESAR OR HOUSE SALAD** topped with grilled chicken breast .......................... 9.95

*gluten free* w/out croutons

<table>
<thead>
<tr>
<th>No topping</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Topped with blackened shrimp</td>
<td>14.95</td>
</tr>
<tr>
<td>Topped with grilled mahi</td>
<td>19.95</td>
</tr>
<tr>
<td>Topped with grilled salmon</td>
<td>21.95</td>
</tr>
</tbody>
</table>

**LOCALLY SOURCED FRESH SEAFOOD & INGREDIENTS.**

We take pride in sourcing fresh, local ingredients and making many items from scratch for our guests. The Delmarva peninsula offers a bountiful assortment of fresh seafood, including clams, oysters, fresh fish, local lobsters & seasonal soft crabs. We stay in touch with local watermen & seafood vendors to ensure the best quality products are being offered to our guests. In addition to seafood we also source seasonal, local produce from the Laurel farmers market such as local Delmarva sweet corn, fresh tomato, cucumbers, peppers, potatoes, and melons. For 30 years our staff has taken pride in preparing our famous homemade recipes for soups, salad dressings, pasta sauces, bbq sauce, salsas, and many other ‘from scratch’ items used every day to make our recipes for your favorite dish. Thank you for choosing Harrison’s Harbor Watch!

**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.

No personal checks, please. Sharing charge $4.95 To ensure better service, we have a two check maximum for each table.

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**BANQUETS & CATERING**

For 30 years, Harrison’s Harbor Watch has been providing guests with breathtaking views, quality seafood and creative dishes. This year, let Harrison’s help make your special event spectacular.

With the ability to accommodate groups from 50 to 250 guests, we have all your needs for wedding receptions, rehearsal dinners, corporate events, banquets and more.

Harrison’s offers a wide variety of options to meet your needs and our staff will help you customize your perfect day. Please contact our group sales associates at 410.289.1470 or 1.800.399.6820 for more information.

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**For more information on Harrison Group properties:**

**WWW.OCMDHOTELS.COM**

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**Other Harrison Group restaurants**

**Homingway’s**

Innovative interpretation of Florida’s & Island Cuisine

17th St. in the Holiday Inn 410-289-2612

**32/palm**

Western Caribbean cuisine & local favorites

32nd Street in the Hilton 410-289-2525

**African Cafe & Bar**

Dine in a lush tropical atmosphere

54th St. in the Quality Inn 410-723-1646

**caribbean BAR & GRILL**

Serving your favorite sandwich & lite fare

2nd Street & Boardwalk 410-289-0837

**Paul Revere**

An All-You-Can-Eat Colonial Feast!

Boardwalk & 2nd Street 410-524-1776

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**We are**

a family owned, family run business in Ocean City, MD. Started in 1951, we lead the way with a full spectrum of wonderful Oceanfront accommodations & restaurants.

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**&**

**OCM DHOTELS.COM**

**RESORT HOTELS & RESTAURANTS**

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**5/17**