



HARRISON'S
Harbor Watch
EST. 1984












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

#harborwatch

RAW BAR





-  **DOUBLE H PREMIUM BLACK LABEL OYSTERS** (HOOPER'S ISLAND, MD) 11.⁹⁵ 
exclusively grown and sustainably harvested for Harrison's by Waterman Ted Cooney of Madhouse Oyster Co. These plump oysters balance the salt of the ocean with that hint of sweetness only the Chesapeake can offer.
- BAY OYSTERS** (CHESAPEAKE & DELAWARE BAY) 10.⁹⁵ 
six on half shell sourced from Chesapeake & Delaware Bay, medium shell
-  **CHINCOTEAGUE SALTS** (VIRGINIA) 11.⁹⁵ 
six on half shell. An Eastern Shore classic, unique saltiness (availability may be limited)
- STEAMED CLAMS** 11.⁹⁵ 
baker's dozen Virginia middle neck clams, drawn butter
- CLAMS ON THE HALF SHELL** 8.⁹⁵ 
six Virginia top neck clams freshly shucked
-  **CLAMS CASINO** five Virginia top necks, garlic casino butter, bacon, provolone 10.⁵⁰ 
-  **STEAMED SHRIMP** 11.⁹⁵ 
1/2 lb wild caught, Texas, gulf shrimp coated in spices & ready to peel and eat

APPETIZERS

-  **CRAB DIP** 13.⁵⁰
our famous recipe for 30 years is large enough to share - served with toasted baguette
-  **LUDWIG'S FAMOUS MUSSELS** 12.⁹⁵
1# P.E.I. mussels, garlic, butter, chardonnay, tomato, basil, grilled baguette
-  **PAN-SEARED AHI TUNA** 11.⁹⁵
soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds
- LOBSTER RAVIOLI** 10.⁹⁵
stuffed with minced lobster & cheese, tomato basil lobster cream sauce
- HICKORY BBQ SHRIMP** 9.⁵⁰
four large shrimp wrapped in bacon, provolone, homemade bbq sauce
- CALAMARI STRIPS** 10.⁵⁰
tender strips of fried squid, garlic casino butter & parmesan cream sauce
- MOZZARELLA STICKS** 7.⁵⁰
five per portion, homemade marinara
- COCONUT SHRIMP** 9.⁹⁵
five shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce

SOUPS

FAMOUSLY  HOMEMADE

- CREAM OF CRAB SOUP** 8.⁵⁰
our famous Eastern Shore recipe for over 30 years with lump blue crab and a touch of sherry
- MARYLAND CRAB** 7.⁵⁰ 
zesty tomato broth with crabmeat, vegetables, spices
- SEAFOOD CHOWDER** 8.⁵⁰ 
fresh fish & seafood in a thick creamy blend of herbs and spices

All entrées are accompanied by our unlimited side dishes.
 Add a House or Caesar Salad - 5.95. No substitutions, please.

FRESH FISH

EIGHT OUNCES

ROCKFISH a Maryland favorite, our most popular fresh fish, grilled fillet	27. ⁹⁵	GF
MAHI MAHI mild & flaky, grilled fillet	24. ⁹⁵	GF
SWORDFISH grilled steak	26. ⁹⁵	GF
YELLOWFIN TUNA grilled to your liking	24. ⁹⁵	GF
ATLANTIC SALMON grilled fillet	24. ⁹⁵	GF
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 GF


Mango & Pineapple Salsa, GF

with mango, pineapple, onion, bell pepper, lime & cilantro

FISH DISHES

 CARIBBEAN MAHI MAHI	26. ⁹⁵	GF
blackened fillet topped with our pineapple mango salsa		
SALMON OSCAR	33. ⁹⁵	
grilled fillet, lump crab, asparagus, béarnaise		
 MR. HARRISON'S ROCKFISH	38. ⁹⁵	GF
blackened fillet topped with lump crab imperial		
 PAN-SEARED AHI TUNA	25. ⁹⁵	
soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds		

COMBINATIONS

 BAKED COASTAL CATCH	32. ⁹⁵	GF
fresh fish fillet, 6 jumbo shrimp, and 3 day boat sea scallops in a light lemon-butter with a side of crab imperial		
SEASHORE SAMPLER	25. ⁹⁵	
hand dipped, beer battered fresh fish, four jumbo fried shrimp, 1/4 lb sweet and tender clam strips		
CHICKEN & SHRIMP COMBO	18. ⁹⁵	
three boneless chicken tenders & 4 crisp jumbo fried shrimp		

PASTA

ALL PASTA DISHES SERVED WITH PENNE PASTA EXCEPT RAVIOLI

 HARBOR WATCH'S FAMOUS SEAFOOD PASTA	25. ⁹⁵
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)	
GRILLED CHICKEN & SHRIMP ALFREDO	23. ⁹⁵
grilled chicken breast and shrimp in our homemade alfredo	
GARLIC SHRIMP PASTA	25. ⁹⁵
over a 1/2 lb of shrimp sautéed with our house garlic sauce with fresh tomato and basil	
LOBSTER RAVIOLI	24. ⁹⁵
stuffed with minced lobster & cheese, tomato basil lobster cream sauce	

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 Add a House or Caesar Salad - 5.95. No substitutions, please.

OCEAN'S TREASURES

- HF** **HARRISON'S FAMOUS CRAB CAKES** **29^{.95}** **GF**
 a local favorite & our most popular item. All lump crab meat and no filler. Twin seasoned cakes served broiled
- HF** **LOBSTER TAIL** 12 oz. Canadian cold water tail **37^{.95}** • **47^{.95}** w/ crab imperial **GF**
- KING CRAB LEGS** 1.5 lb of the most succulent wild caught Alaskan crab, served with drawn butter . . . market **GF**
- SNOW CRAB LEGS**
 large clusters, wild caught from the Bering Sea served with drawn butter . . . **29^{.95}** (1 lb) **40^{.95}** (1.5 lb) **GF**
- FRIED CLAM STRIPS** 1/2 lb sweet & tender Atlantic clam strips, cocktail **14^{.95}**
- HF** **BAKED STUFFED SHRIMP** large butterflied shrimp with creamy lump crab imperial **28^{.95}** **GF**
- 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}** **GF**
 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}** **GF**
- THE ADMIRAL** 7 oz center cut filet mignon served with béarnaise sauce **33^{.95}** **GF**
- HF** **STEAK & CAKE** **34^{.95}** **GF**
 center cut sirloin filet paired with our famous lump crab cake
- CLASSIC SURF & TURF** **49^{.95}** **GF**
 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	Topped with Asparagus & Lump Crab +9.95
6oz. Canadian Lobster Tail +15.95	3 Fried Jumbo Shrimp +7.95
Broiled Crab Cake +13.50	Snow Crab Cluster +13.50
Topped with Crab Imperial +9.95	

- 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.)

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
DOGFISH 60 MINUTE IPA
 (Lewes, 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
 coconut rum & 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	GLASS	BOTTLE
HOUSE CHARDONNAY (CA)	6
DOMINO CHARDONNAY (CA)	20
WILLIAM HILL CHARDONNAY (CA)	8.50 26
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 28
CAKEBREAD SAUVIGNON BLANC (CA)	53

REDS	GLASS	BOTTLE
HOUSE CABERNET (CA)	6
DOMINO CABERNET (CA)	20
MIRASSOU PINOT NOIR (CA)	8 28
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 26
TRIVENTO MALBEC (ARG)	26

SPARKLING




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

SANDWICH PLATTERS

GRILLED CHICKEN SANDWICH 6 oz. breast, with your choice of provolone, American or pepper jack cheese	11 ^{.95}
AHI TUNA SANDWICH	16 ^{.50}
marinated ahi tuna grilled to your liking, served with spicy sriracha remoulade	
 FISH & CHIPS	16 ^{.50}
no bun here! 1/2 lb hand dipped fresh catch fillets in Yuengling beer batter	
 CRAB CAKE SANDWICH	16 ^{.50}
our famous 1/4 lb broiled crab cake, perfectly seasoned	
HALF POUND CERTIFIED ANGUS BEEF BURGER	12 ^{.95}
chargrilled to your liking with provolone, American or pepper jack. Add bacon for \$1 ^{.95}	
FRIED OYSTER SANDWICH	16 ^{.50}
plump, hand breaded fried oyster on soft roll	
GRILLED MAHI SANDWICH	16 ^{.50}
lightly seasoned fillet, served with tartar sauce	
CHICKEN TENDER BASKET four chicken tenders, BBQ sauce	13 ^{.95}

SALADS

SIDE DISHES NOT INCLUDED

LARGE CAESAR OR HOUSE SALAD	9 ^{.95}	
 topped with grilled chicken breast	14 ^{.95}	
 topped with blackened shrimp	19 ^{.95}	
*gluten free topped with grilled mahi	21 ^{.95}	
w/out croutons topped with grilled salmon	21 ^{.95}	

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.

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.



Other Harrison Group restaurants

Hemingway's
at the CORAL REEF
Innovative interpretation of
Floridian & Island Cuisine
17th St. In the Holiday Inn
410-289-2612

32 palm
restaurant
Western Caribbean
cuisine & local favorites
32nd Street in the Hilton
410-289-2525

ATRICUM
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
SMORGASBORD
An All-You-Can-Eat
Colonial Feast!
Boardwalk & 2nd Street
410-524-1776

For more information on Harrison Group properties:

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