








# RAW BAR



**BAY OYSTERS** (CHESAPEAKE & DELAWARE BAY) ..... 10.<sup>95</sup>   
 six on half shell sourced from Chesapeake & Delaware Bay, medium shell

 **SALT SHAKER OYSTERS** (CHINCOTEAGUE BAY, MD) ..... 11.<sup>95</sup>   
 farmed seaside, behind Assateague Island, only 15 miles from our restaurant. medium shell, unique saltiness


**STEAMED CLAMS** ..... 11.<sup>95</sup>   
 baker's dozen Virginia middle neck clams, drawn butter


**CLAMS ON THE HALF SHELL** ..... 8.<sup>95</sup>   
 six Virginia top neck clams freshly shucked


 **CLAMS CASINO** five Virginia top necks, garlic casino butter, bacon, provolone ..... 10.<sup>95</sup> 

 **STEAMED SHRIMP** ..... 11.<sup>95</sup>   
 1/2 lb wild caught, Texas, gulf shrimp coated in spices & ready to peel and eat

## APPETIZERS

 **CRAB DIP** our famous recipe for over 33 years! ..... 13.<sup>95</sup>  
 lump blue crab in a creamy blend of cheese and spices, served with toasted baguette

 **LUDWIG'S FAMOUS MUSSELS** ..... 13.<sup>50</sup>  
 rope grown mussels, garlic, butter, chardonnay, tomato, basil, grilled baguette

 **PAN-SEARED AHI TUNA** ..... 11.<sup>95</sup>  
 soy & ginger marinade, seared very rare, thai chili sauce, wasabi, pickled ginger, sesame seeds

**SHRIMP RAVIOLI** ..... 10.<sup>95</sup>  
 appetizer portion of shrimp & cheese stuffed ravioli in our famous tomato basil lobster cream sauce

**HICKORY BBQ SHRIMP** ..... 9.<sup>95</sup>  
 four large shrimp wrapped in bacon, provolone, homemade bbq sauce

**CALAMARI STRIPS** ..... 11.<sup>50</sup>  
 tender strips of fried squid, garlic casino butter & parmesan cream sauce


**MOZZARELLA STICKS** ..... 7.<sup>95</sup>  
 five per portion, homemade marinara

**COCONUT SHRIMP** ..... 9.<sup>95</sup>  
 five shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce

## SOUPS

FAMOUSLY  HOMEMADE





**CREAM OF CRAB SOUP** ..... 9.<sup>25</sup>  
 our famous Eastern Shore recipe for over 30 years with lump blue crab and a touch of sherry

**MARYLAND CRAB** ..... 8.<sup>50</sup>   
 zesty tomato broth with crabmeat, vegetables, 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** 
- MAHI MAHI** mild & flaky, grilled fillet ..... **25.95** 
- YELLOWFIN TUNA** grilled to your liking ..... **24.95** 
- ATLANTIC SALMON** grilled fillet ..... **25.95** 

Blackening for Fish +2.75

Topped with Crab Imperial +12.95





## COMPLIMENTARY SAUCES FOR FRESH FISH SELECTIONS

 *Tomato Basil  
Lobster  
Cream Sauce*



 *Mango & Pineapple Salsa*  
w/ mango, pineapple, onion, bell  
pepper, lime & cilantro

*Mango Rum  
Thai Chili*

# FISH DISHES

-  **CARIBBEAN MAHI MAHI** ..... **27.95**   
blackened fillet topped with our pineapple mango salsa
-  **MR. HARRISON'S ROCKFISH** ..... **38.95**   
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**   
fresh fish fillet, lump crab imperial, 6 jumbo shrimp, 3 local day boat scallops in light garlic butter
- COCONUT SHRIMP & CRAB CAKE** ..... **27.95**  
our famous all lump crab cake paired with 3 coconut shrimp, our homemade mango-pineapple rum sauce  
and our homemade tartar sauce.

# PASTA

PASTA DISHES SERVED WITH PENNE PASTA (EXCEPT FOR RAVIOLI) AND YOUR CHOICE OF HOMEMADE SAUCE:

HOUSE MARINARA | LUDWIG'S FAMOUS GARLIC SAUCE | TOMATO BASIL LOBSTER CREAM | PECORINO-ROMANO ALFREDO

- SHRIMP RAVIOLI** ..... **25.95**  
dinner portion of shrimp & cheese stuffed ravioli recommended with tomato basil lobster cream sauce
-  **HARBOR WATCH'S FAMOUS JUMBO SHRIMP PASTA** ..... **25.95**  
a half-pound of jumbo shrimp
- SEAFOOD PASTA** ..... **28.95**  
shrimp, lump crab and mussels (no substitutions please)
- CHICKEN & SHRIMP PASTA** ..... **25.95**  
a quarter pound of jumbo shrimp and tender chicken breast

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

## OCEAN'S TREASURES

- HARRISON'S FAMOUS CRAB CAKES** ..... 29.<sup>95</sup> **GF**  
 a local favorite & our most popular item. All lump crab meat and no filler. Twin seasoned cakes served broiled
- LOCAL DAY BOAT SCALLOPS** ..... 29.<sup>95</sup> **GF**  
 1/2 lb sweet, local, day boat scallops broiled in light garlic butter
- BAKED STUFFED SHRIMP** large butterflied shrimp with creamy lump crab imperial ..... 29.<sup>95</sup> **GF**
- JUMBO FRIED SHRIMP** 1/2 lb of crispy, tender jumbo shrimp with cocktail sauce ..... 23.<sup>95</sup>
- COCONUT SHRIMP** ..... 23.<sup>95</sup>  
 1/2 lb of large shrimp w/ our homemade sweet & spicy, mango-pineapple rum sauce
- CRAB IMPERIAL** 1/2 lb lump blue crab baked in a creamy blend of herbs and spices ..... 29.<sup>95</sup>
- FISH FRY** hand dipped fillets in Yuengling beer batter with our homemade tartar sauce ..... 22.<sup>95</sup>
- 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.<sup>95</sup> (1 lb) ..... 40.<sup>95</sup> (1.5 lb) **GF**

## CERTIFIED ANGUS BEEF BRAND STEAKS **LAND** **FARE** CERTIFIED ANGUS BEEF BRAND STEAKS

- MR. HARRISON'S CAPTAIN CUT RIBEYE** thick, hand cut, well marbled 18 oz boneless ribeye .. 34.<sup>95</sup> **GF**
- STEAK & CAKE** 8 oz center cut sirloin filet paired with our famous lump crab cake ..... 34.<sup>95</sup> **GF**
- STEAK & SHRIMP** ..... 29.<sup>95</sup> **GF**  
 8 oz center cut sirloin filet paired with 3 crisp jumbo fried shrimp
- LEMON BASIL CHICKEN** ..... 22.<sup>95</sup>  
 twin boneless breasts in a creamy lemon sauce with fresh basil



### ENTREE ADD ONS

Blackening for Fish or Steaks ..... +2.75	3 Fried Jumbo Shrimp ..... +8.95
Topped with Crab Imperial ..... +12.95	Snow Crab Cluster ..... +13.95
Broiled Crab Cake ..... +13.95	

## 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.<sup>95</sup>
- CAESAR SALAD** chopped romaine, pecorino romano, crouton, creamy garlic Caesar dressing ..... 5.<sup>95</sup>  
 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* ..... **3.25**  
 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%) ..... **6.50**  
**BLACK & TAN**(4.4%) Guinness / Yuengling ..... **5.75**  
**YUENGLING LAGER**(4.4%) ..... **4.75**  
**BUD LIGHT**(4.2%) ..... **4.75**  
**SAM ADAM'S SEASONAL**(5.4%) ..... **6.50**  
**BLUE MOON**  
**BELGIUM WHITE** (5.4%) ..... **6.50**  
**DOGFISH 60 MINUTE IPA**  
 (Lewes, DE 6%) ..... **6.75**  
 **EVOLUTION LOT 3 IPA**  
 (Salisbury, MD 6.8%) ..... **6.75**

## BOTTLES OF BEER

- BUDWEISER**(5.0%) ..... **4.50**  
**BUD LIGHT**(4.2%) ..... **4.50**  
**MILLER LITE**(4.2%) ..... **4.50**  
**COORS LIGHT**(4.2%) ..... **4.50**  
**MICHELOB ULTRA**(4.2%) ..... **4.50**  
**NATURAL LIGHT**(4.2%) ..... **3.50**  
**HEINEKEN** (5.0%) ..... **5.75**  
**CORONA** (4.6%) ..... **5.00**  
**CORONA LIGHT** (4.5%) ..... **5.00**  
**O'DOULS** (non alcoholic) ..... **4.50**  
**STELLA ARTOIS** (5.2%) ..... **5.75**

# COCKTAILS

-  **RHINESTONE LAGOON** *Featured in the Washington Post as a MUST TRY in Ocean City!* ..... **7.50**  
 coconut rum & vanilla vodka shaken with mango, orange and pineapple juices
- MARGARITAS** frozen or on the rocks. .... **6.75** Traditional **7.25** strawberry or mango
- BEACH BOUND GREYHOUND DEEP EDDY** Ruby Red Vodka, club soda, lime ..... **7.50**
- ORANGE CRUSH** orange vodka, triple sec, orange juice and Sprite ..... **7.75**
- WHIPPED CRUSH** Pinnacle whipped cream flavored vodka, orange juice, triple sec & sprite ..... **7.75**
-  **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**
- SMOOTHIES** (non-alcoholic) strawberry daiquiri, mango daiquiri, pina colada ..... **4.50**

# WINES

WHITES	GLASS	BOTTLE
HOUSE CHARDONNAY (CA)	7	.....
DOMINO CHARDONNAY (CA)	24	.....
WILLIAM HILL CHARDONNAY (CA)	8.50	..... 26
KENDALL JACKSON CHARDONNAY (CA)	36	.....
HOUSE WHITE ZINFANDEL (CA)	7	.....
BERINGER WHITE ZINFANDEL (CA)	23	.....
JACOB'S CREEK MOSCATO	8.50	..... 27
HOUSE PINOT GRIGIO (CA)	7	.....
DOMINO PINOT GRIGIO (CA)	24	.....
ECCO DOMANI PINOT GRIGIO (ITALY)	29	.....
CHAT ST. MICHELLE RIESLING (WA)	28	.....
MONKEY BAY SAUVIGNON BLANC (NZ)	8.50	..... 28
CAKEBREAD SAUVIGNON BLANC (CA)	49	.....

REDS	GLASS	BOTTLE
HOUSE CABERNET(CA)	7	.....
DOMINO CABERNET(CA)	24	.....
MIRASSOU PINOT NOIR (CA)	7	..... 28
GREG NORMAN PINOT NOIR (CA)	36	.....
HOUSE MERLOT (CA)	7	.....
DOMINO MERLOT (CA)	24	.....
FRANCIS FORD COPPOLA MERLOT (CA)	33	.....
JACOBS CREEK SHIRAZ (AUS)	8.50	..... 27
TRIVENTO MALBEC (ARG)	27	.....

## SPARKLING

LA MARCA PROSECCO (ITALY)	32	.....
KORBEL BRUT (CA)	32	.....
MOET IMPERIAL (FR)	75	.....
FREIXENET CORDON BRUT (SP)	7	.....



# SANDWICHES & PLATTERS

Served with fries and coleslaw

- GRILLED CHICKEN SANDWICH** 6 oz. breast, with your choice of provolone, American or pepper jack cheese ..... **13.95**
- AHI TUNA SANDWICH** ..... **16.95**  
marinated and grilled to your liking, served with spicy srirach remoulade
-  **CRAB CAKE SANDWICH** ..... **17.50**  
our famous all lump, no filler broiled crab cake on brioche
- HALF POUND CERTIFIED ANGUS BEEF BURGER** ..... **14.50**  
chargrilled to your liking with provolone, American or pepper jack. Add bacon for \$1.95
- FRIED FISH SANDWICH** ..... **16.50**  
hand dipped fillet in Yuengling beer batter
- CHICKEN TENDER BASKET** three chicken tenders, BBQ sauce ..... **13.95**

## SALADS

SIDE DISHES NOT INCLUDED

- LARGE CAESAR OR HOUSE SALAD** ..... **9.95** 
-  topped with grilled chicken breast ..... **15.95**
-  topped with blackened shrimp ..... **19.95**
-  topped with grilled salmon ..... **25.95**
- \*gluten free  
w/out croutons

## 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:

[WWW.OCMDHOTELS.COM](http://WWW.OCMDHOTELS.COM)