

RAW BAR



BAY OYSTERS (CHESAPEAKE & DELAWARE BAY) 11.95 **GF**

six on half shell, sourced from Chesapeake & Delaware Bay, medium shell, served raw

 **SALT SHAKER OYSTERS** (CHINCOTEAGUE BAY, MD) 12.95 **GF**


farmed seaside, behind Assateague Island, only 15 miles from our restaurant. medium shell, unique saltiness

STEAMED CLAMS 12.95 **GF**

baker's dozen Virginia middle neck clams, drawn butter

CLAMS ON THE HALF SHELL 8.95 **GF**

six Virginia top neck clams freshly shucked, served raw

 **CLAMS CASINO** five Virginia top necks, garlic casino butter, bacon, provolone 10.95 **GF**

 **STEAMED SHRIMP** 11.95 **GF**

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! 13.95

lump blue crab in a creamy blend of cheese and spices, served with toasted baguette

 **LUDWIG'S FAMOUS MUSSELS** 13.95

rope grown 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

HICKORY BBQ SHRIMP 9.95

four large shrimp wrapped in bacon, provolone, homemade bbq sauce

CALAMARI STRIPS 12.95

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

MOZZARELLA STICKS 7.95

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 9.50

our famous Eastern Shore recipe for over 30 years with lump blue crab and a touch of sherry

MARYLAND CRAB 8.95 **GF**

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	GF
MAHI MAHI mild & flaky, grilled fillet	25. ⁹⁵	GF
YELLOWFIN TUNA* grilled to your liking	24. ⁹⁵	GF
ATLANTIC SALMON* grilled fillet	25. ⁹⁵	GF

Blackening for Fish +2.75

Topped with Crab Imperial +12.95



COMPLIMENTARY SAUCES FOR FRESH FISH SELECTIONS

GF *Tomato Basil
Lobster
Cream Sauce*

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

*Mango Rum
Thai Chili*

FISH DISHES

 CARIBBEAN MAHI MAHI	27. ⁹⁵	GF
blackened fillet topped with our pineapple mango salsa		
 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	33. ⁹⁵	GF
fresh fish fillet, lump crab imperial, 6 jumbo shrimp, 3 local day boat scallops in light garlic butter		
ISLAND CHICKEN & COCONUT SHRIMP COMBO	23. ⁹⁵	
Grilled Coleman Natural chicken breast topped with our mango & pineapple salsa, paired with three crispy coconut shrimp served with our sweet & spicy mango rum sauce		
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

 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** 29.⁹⁵ **GF**
 a local favorite & our most popular item. All lump crab meat and no filler. Twin seasoned cakes served broiled
- LOCAL DAY BOAT SCALLOPS** 29.⁹⁵ **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 29.⁹⁵ **GF**
- JUMBO FRIED SHRIMP** 1/2 lb of crispy, tender jumbo shrimp with cocktail sauce 23.⁹⁵
- COCONUT SHRIMP** 23.⁹⁵
 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 29.⁹⁵ **GF**
- FISH FRY** hand dipped fillets in Yuengling beer batter with our homemade tartar sauce 22.⁹⁵
- 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 . . . 34.⁹⁵ (1 lb) 45.⁹⁵ (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 . 34.⁹⁵ **GF**
- STEAK & CAKE*** 8 oz center cut sirloin filet paired with our famous lump crab cake 34.⁹⁵ **GF**
- STEAK & SHRIMP*** 29.⁹⁵ **GF**
 8 oz center cut sirloin filet paired with 3 crisp jumbo fried shrimp

Create Your Own Surf & Turf

ENTREE ADD ONS	
Blackening for Fish or Steaks	+2.75
Topped with Crab Imperial	+12.95
6 oz Cold Water Lobster	+19.95
Broiled Crab Cake	+13.95
3 Fried Jumbo Shrimp	+8.95
Snow Crab Cluster	+13.95
3 Coconut Shrimp	+8.95



- LEMON BASIL CHICKEN** 23.⁹⁵
 twin boneless Coleman Natural 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** Terrapin Farms organic 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* **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 **3.25**

PINTS ON DRAFT

- GUINNESS**(4%) **6.75**
BLACK & TAN(4.4%) Guinness / Yuengling **6.75**
YUENGLING LAGER(4.4%) **5.50**
BUD LIGHT(4.2%) **5.50**
SAM ADAM'S SEASONAL(5.4%) **6.75**
**BLUE MOON
 BELGIUM WHITE** (5.4%) **6.75**
DOGFISH 60 MINUTE IPA
 (Lewes, DE 6%) **7.00**
 **EVOLUTION LOT 3 IPA**
 (Salisbury, MD 6.8%) **7.00**

BOTTLES OF BEER

- BUDWEISER**(5.0%) **4.75**
BUD LIGHT(4.2%) **4.75**
MILLER LITE(4.2%) **4.75**
COORS LIGHT(4.2%) **4.75**
MICHELOB ULTRA(4.2%) **4.75**
NATURAL LIGHT(4.2%) **3.75**
HEINEKEN (5.0%) **6.00**
CORONA (4.6%) **5.25**
CORONA LIGHT (4.5%) **5.25**
O'DOULS (non alcoholic) **4.75**
STELLA ARTOIS (5.2%) **6.00**

COCKTAILS

-  **BOAT DRINK** Coconut Rum, banana liquor, splashes of mango-pineapple-orange juices, crème de coconut and fresh lime on the rocks in a pint glass **8.95**
-  **RHINESTONE LAGOON** *Featured in the Washington Post as a MUST TRY in Ocean City!* **7.95**
 coconut rum & vanilla vodka shaken with mango, orange and pineapple juices
- MARGARITAS** frozen or on the rocks. **6.95** Traditional **7.95** strawberry or mango
- BEACH BOUND GREYHOUND DEEP EDDY** Ruby Red Vodka, club soda, lime **7.75**
- ORANGE CRUSH** orange vodka, triple sec, orange juice and Sprite **7.95**
- WHIPPED CRUSH** Pinnacle whipped cream flavored vodka, orange juice, triple sec & sprite **7.95**
-  **THE HALE HARRISON BRILLIANT PEACH COCKTAIL** *Tito's Handmade Vodka*, peach schnapps, cranberry juice, peach puree, served in a tall glass on the rocks **8.95**
-  **BAHAMA MAMA** light rum, coconut rum, pineapple, orange juice and grenadine **7.95**
-  **TITO'S STRAWBERRY LEMONADE** *Tito's Handmade Vodka*, Minute Maid light lemonade, strawberry puree **8.95**

FROZENS

- DAIQUIRIS** strawberry or mango **TRADITIONAL PINA COLADAS** **7.95**
- RUMRUNNER** light rum, 151, banana liquor, blackberry brandy, lime juice and grenadine **8.95**
- SMOOTHIES** (non-alcoholic) strawberry daiquiri, mango daiquiri, pina colada **4.95**

WINES

WHITES	GLASS	BOTTLE
HOUSE CHARDONNAY (CA)	7.50
DOMINO CHARDONNAY (CA)	25
JACOB'S CREEK CHARDONNAY (AUS)	8.75 30
KENDALL JACKSON CHARDONNAY (CA)	38
HOUSE WHITE ZINFANDEL (CA)	7.50
BERINGER WHITE ZINFANDEL (CA)	25
JACOB'S CREEK MOSCATO	8.75 30
HOUSE PINOT GRIGIO (CA)	7.50
DOMINO PINOT GRIGIO (CA)	25
ECCO DOMANI PINOT GRIGIO (ITALY)	30
CHAT ST. MICHELLE RIESLING (WA)	30
MONKEY BAY SAUVIGNON BLANC (NZ)	8.75 30
CAKEBREAD SAUVIGNON BLANC (CA)	60



REDS	GLASS	BOTTLE
HOUSE CABERNET(CA)	7.50
DOMINO CABERNET(CA)	25
MIRASSOU PINOT NOIR (CA)	9.50 30
GREG NORMAN PINOT NOIR (CA)	39
HOUSE MERLOT (CA)	7.50
DOMINO MERLOT (CA)	25
FRANCIS FORD COPPOLA MERLOT (CA)	36
JACOBS CREEK SHIRAZ (AUS)	8.75 30
TRIVENTO MALBEC (ARG)	28

SPARKLING

LA MARCA PROSECCO (ITALY)	40
KORBEL BRUT (CA)	36
MOET IMPERIAL (FR)	90
FREIXENET CORDON BRUT (SP)	7.50

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 sriracha remoulade
-  **CRAB CAKE SANDWICH** **17^{.95}**
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** four chicken tenders, BBQ sauce **15^{.95}**

SALADS

Our salads include locally sourced organic greens from the Harrison family owned Terrapin Farms in Berlin, MD.

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!*



This establishment takes Great Pleasure in donating a percentage of its Food and Non-alcoholic Beverage sales to United Way of the Eastern Shore. Thank you for your support and patronage.

***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.

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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