

# Fresh Catch Specials

## drink specials

**DEEP BLUE MARGARITA** Award winning-Premium Olmeca Altos 100% blue agave tequila plata, blue curacao, sours, and a splash of orange. **\$9<sup>.95</sup>**

**AVION REPOSADO TEQUILA** 80 proof small batch, aged 6 mos. Floral with hints of cherry, peach, and pear. Roasted agave with pleasant notes of oak and vanilla. **\$15**

## Featured Draft

**LANDSHARK LAGER**  
(4.7% ABV) **\$5<sup>.50</sup>/PINT**

## Featured Bourbon and Whiskey

**JAMESON**  
**18 YEAR LIMITED RESERVE**  
exceptionally balanced, mellow whiskey with a lingering finale of wood, spice and toffee. 80 proof. **\$35**

**RABBIT HOLE**  
**KENTUCKY STRAIGHT RYE WHISKEY** A bold 95% Rye Whiskey. A bright caramel amber color, citrus with bright floral notes, herbaceous, black tea flavors, rich sweetness & gentle spice. 95 proof. **\$12**

**RABBIT HOLE**  
**"CAVEHILL" KENTUCKY STRAIGHT**  
Bourbon Creamy flavors of Orange, Honey with hints of Toasted Grain and a vanilla and custard finish. 95 proof. **\$12**

**KNOB CREEK**  
**STRAIGHT BOURBON WHISKEY** Rich, sweet, woody, full-bodied, almost fruity. 100 proof. **\$10**

**SCREWBALL PEANUT BUTTER WHISKEY** A delicious, fun drink that has the locals talking! Screwball on the rocks is becoming a favorite around Ocean City. 70 proof. **\$8**

**BULLEIT FRONTIER**  
**STRAIGHT BOURBON WHISKEY** A wonderfully complex taste with hints of vanilla and honey and a long smoky finish. 90 proof. **\$7<sup>.50</sup>**

## appetizers

### **SMOKED FISH COCKTAIL**

lemon pepper dusted smoked rainbow trout served with dijon mustard sauce, capers, minced red onion and warm herbed flatbread. **\$13<sup>.95</sup>**

### **MUSSELS DIAVOLO**

One pound of fresh mussels sautéed in our spiced up marinara. Served with grilled French baguette. **\$13<sup>.95</sup>**

## entrees

### **NEPTUNE'S PLATTER**

Our 14 ounce Certified Angus Beef New York Strip, dusted in Cajun seasoning and blackened in a cast iron skillet, topped with a quarter pound of our creamy blue crab lump imperial. **\$49<sup>.65</sup>**

### **SURF & TURF**

Our 14 ounce chargrilled Certified Angus Beef New York Strip paired with a 6 ounce, wild caught, cold water, North Atlantic Canadian lobster tail served with drawn butter **\$54<sup>.60</sup>**

### **LOBSTER TAIL**

14 ounce cold water, wild caught, North Atlantic, Canadian lobster tail served with drawn butter **\$49<sup>.95</sup>**  
- Topped with a quarter pound of our creamy lump crab imperial  
**ADD \$12<sup>.95</sup>**

## featured add on

### **LOBSTER TAIL**

Add a 6 ounce cold water, wild caught, North Atlantic, Canadian lobster tail to any entrée for **\$19<sup>.95</sup>**



410-289-5121 | [HARBORWATCHRESTAURANT.COM](http://HARBORWATCHRESTAURANT.COM)  
BOARDWALK SOUTH, OVERLOOKING THE INLET

\*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.  
08/17/20