



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

Raw Bar & Starters

BACON WRAPPED SCALLOPS 19.95

fresh large sea scallops, wrapped in applewood smoked bacon with sriracha mayo GF

BAKED OYSTERS ROCKEFELLER 18.95

local Chesapeake oysters, topped with fresh spinach and a blend of cheeses and spices with a hint of Pernod

SALT SHAKER OYSTERS (CHINCOTEAGUE BAY, MD) 15.95

on the half-shell farmed seaside, 15 miles from our restaurant behind Assateague Island, medium shell, unique saltiness, served raw GF

CHESAPEAKE OYSTERS 14.95

six on half-shell, sourced locally, medium shell, and served raw GF

LUDWIG'S FAMOUS MUSSELS 14.95

rope grown mussels, garlic, butter, chardonnay, tomato, and basil

STEAMED CLAMS 14.95

baker's dozen Virginia middle neck clams, and drawn butter GF

CALAMARI 16.95

lightly breaded and flash fried, served with our marinara sauce

STEAMED SHRIMP 14.95

half pound Texas wild-caught gulf shrimp, coated in spices & ready to peel and eat GF

CRAB DIP 17.50

our famous recipe for over 40 years with blue crab in a creamy blend of cheese and spices

PAN-SEARED AHI TUNA* 14.50

soy and ginger marinade, seared very rare, wasabi, thai chili sauce, pickled ginger, and sesame seeds

HICKORY BBQ SHRIMP 14.95

four large shrimp wrapped in bacon, mozzarella, and homemade bbq sauce

COCONUT SHRIMP 12.95

five shrimp with our homemade sweet & spicy, and mango-pineapple rum sauce

CLAMS CASINO 14.95

five top neck clams baked with garlic, casino butter, bacon, and provolone GF

TAPAS 13.95

soft herbed cheese, roasted red pepper hummus, roasted garlic, tomato, artichoke bruschetta, and warm bread

MOZZARELLA STICKS 11.95

fried golden brown with marinara sauce

Soups (HOMEMADE DAILY)

MARYLAND CRAB 10.50

zesty tomato broth, crab meat, vegetables, and spices GF

CREAM OF CRAB SOUP 10.50

our famous recipe for over 40 years with blue crab and a touch of sherry

LOBSTER BISQUE 10.50

tender lobster, tomato base, hint of sherry

TWO CHECK MAXIMUM PER TABLE

*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.

Fresh Fish Dishes

ROCKFISH (MARYLAND FAVORITE) 28.95 GF

MR. HARRISON'S ROCKFISH 39.95

blackened fillet topped with lump crab imperial GF

ATLANTIC SALMON* 26.95 GF

SALMON OSCAR 35.95

grilled Atlantic salmon, topped with lump crab, asparagus and hollandaise sauce

PAN-SEARED AHI TUNA 28.95

soy & ginger marinade, seared very rare, thai chili sauce, wasabi pickled ginger, and sesame seeds

SAUCES mango-*rum*, tomato basil lobster cream sauce, mango-pineapple salsa, creamy pesto sauce

ADD-ONS blackening +3.50 | crab imperial +13.95

Ocean's Treasures

HARRISON'S FAMOUS CRAB CAKE 27.95

local favorite & our most popular item is now bigger than ever! five ounce all lump crab meat and no filler, enjoy as an entrée with unlimited sides or sandwich platter on soft brioche roll GF

SURF & TURF MKT

fourteen ounce char-grilled Certified Angus Beef New York strip paired with a five ounce, wild-caught, cold water, North Atlantic Canadian lobster tail served with drawn butter GF

BAKED COASTAL CATCH 34.95

fresh fish fillet, crab imperial, six jumbo shrimp, three local day boat scallops in light garlic butter GF

SNOW CRAB LEGS MKT

one pound, large clusters, Bering Sea wild-caught served with drawn butter GF

TWIN TAILS 46.95

two five ounce North Atlantic Canadian lobster tails served with drawn butter GF

COCONUT SHRIMP 26.95

half pound of large shrimp, homemade sweet & spicy, mango-pineapple rum sauce

FISH FRY 25.95

hand-dipped fillets in Yuengling beer batter with our homemade tartar sauce

JUMBO FRIED SHRIMP 26.95

half pound, crispy, tender jumbo shrimp with cocktail sauce

LOCAL DAY BOAT SCALLOPS 36.95

half pound of sweet, local day boat scallops broiled in light garlic butter GF

CRAB CAKE & LOBSTER TAIL 47.95

our famous crab cake and paired with a five ounce Canadian lobster tail GF

CRAB IMPERIAL 33.95

a generous portion of lump crab, baked in our imperial sauce GF

BROILED STUFFED SHRIMP 28.95

large gulf shrimp, topped with our crab imperial GF

UNLIMITED SIDES

All entrées are accompanied by our unlimited side dishes (no substitutions, please)

Steamed Red Potatoes GF | Vegetable of the Day GF | French Fries
Coleslaw GF | Cucumber Salad GF | Wild Rice

Land Fare

HOUSE SIRLOIN* 28.95

eight ounce center-cut, Certified Angus Beef sirloin filet lightly seasoned, char-grilled GF

NEW YORK STRIP STEAK 45.95

fourteen ounce Certified Angus Beef char-grilled GF

LEMON BASIL CHICKEN 24.95

twin boneless chicken breasts in a creamy lemon sauce with fresh basil

STEAK & SHRIMP* 38.95

eight ounce center-cut sirloin filet with grilled shrimp GF

ENTREE ADD-ONS

blackening for fish or steaks +3.50

topped with crab imperial +13.95

grilled shrimp +10.95

five ounce lobster tail +20.95

three coconut shrimp +9.95

snow crab cluster +19.95

crab cake +23.95

Pasta

CHICKEN FLORENTINE 25.95

chicken breast, fresh spinach, diced tomato tossed in smoked gouda cream sauce with penne pasta

SEAFOOD PESTO 29.95

day boat scallops and gulf shrimp sautéed and tossed in a pesto parmesan cream sauce, over penne pasta

HARBOR WATCH FAMOUS JUMBO SHRIMP PASTA 27.95

half pound of jumbo shrimp served with penne pasta and your choice of homemade sauce: house marinara, Ludwig's famous garlic sauce, or tomato basil lobster cream

LOBSTER RAVIOLI 29.95

ravioli stuffed with lobster, in our tomato basil lobster cream sauce

Sandwiches & Platters

served with coleslaw and french fries

GRILLED CHICKEN SANDWICH 13.95

six ounce breast and your choice of provolone, American or pepper jack cheese

CHICKEN TENDER BASKET 15.95

four chicken tenders and bbq sauce

FRIED FISH SANDWICH 16.95

fillet hand-dipped in Yuengling beer batter

CERTIFIED ANGUS BEEF BURGER* 16.95

half pound and char-grilled to your liking with provolone, American or pepper jack cheese

AHI TUNA SANDWICH* 18.95

marinated and grilled to your liking, served with spicy sriracha remoulade

Salads

HOUSE SALAD 12.95

mixed greens, tomato, onions, bell pepper, cucumbers, and croutons GF

CAESAR SALAD 12.95

chopped romaine, pecorino romano, croutons, garlic caesar dressing GF

SIDE SALAD 6.50

HOMEMADE DRESSINGS

country buttermilk ranch, italian, chunky blue cheese, house honey lemon, caesar

SALAD ADD-ONS

grilled salmon +19.95 | grilled chicken breast +10.95

blackened shrimp +10.95 | grilled shrimp +10.95

Children's Choices 9.99

FOR GUESTS AGE 12 AND UNDER

served with soft drink, juice, tea or lemonade and choice of one side dish

CHICKEN TENDERS
three with bbq sauce

PENNE PASTA
with marinara sauce

CHEESE PIZZA
personal size

FRIED SHRIMP
with cocktail sauce

MOZZARELLA STICKS
with marinara sauce

Beverages

BOTTOMLESS BEVERAGES (FREE REFILLS) 3.75
Coca-Cola, Sprite, Diet Coke, ginger ale, Minute Maid Lemonade, fresh brewed unsweetened iced tea, fresh brewed coffee

MILK & JUICE (NO REFILLS) 3.75
whole milk, Tropicana OJ, Ocean Spray Cranberry, Dole Pineapple, grapefruit, apple juice

BOTTLED WATER 3.50
refreshing Saratoga Sparkling and Non-Sparkling spring water

Pints on Draft

GUINNESS (4%) 8.00

BLACK & TAN GUINNESS / YUENGLING (4.4%) 7.50

YUENGLING LAGER (4.4%) 7.00

MICHELOB ULTRA (4.2%) 7.00

MODELO (4.4%) 8.00

DOGFISH 60 MINUTE IPA (MILTON, DE 6%) 8.00

EVOLUTION LOT 3 IPA (SALISBURY, MD 6.8%) 8.00

KONA BIG WAVE GOLDEN ALE (4.4%) 8.00

BLUE MOON (5.4%) 8.00

Beer Bottles

BUDWEISER (5.0%) 6.00

BUD LIGHT (4.2%) 6.00

MILLER LITE (4.2%) 6.00

COORS LIGHT (4.2%) 6.00

MICHELOB ULTRA (4.2%) 6.00

NATURAL LIGHT (4.2%) 4.50

HEINEKEN (5.0%) 7.00

CORONA (4.6%) 7.00

CORONA LIGHT (4.5%) 7.00

HEINEKEN 0.0 (NON-ALCOHOLIC) 7.00

STELLA ARTOIS (5.2%) 7.00

WHITE CLAW MANGO OR BLACK CHERRY (5%) 7.00

Cocktails & Frozen 11.99

DEEP BLUE MARGARITA
award-winning premium Olmeca Altos 100% blue agave tequila plata, blue curaçao, sours, and a splash of orange

BOAT DRINK
coconut rum, banana liquor, splashes of mango, pineapple, or orange juices, creme de coconut, and fresh lime on the rocks in a pint glass

RHINESTONE LAGOON
featured in the Washington Post as a MUST TRY in Ocean City - coconut rum & vanilla vodka shaken with mango, orange and pineapple juices

BLOODY BIG DILL
our award-winning bloody mary mix with pickle infused vodka and pickle spear garnish

BEACH BOUND GREYHOUND
Deep Eddy Ruby Red Vodka, club soda, and lime

WHIPPED CRUSH
Pinnacle whipped cream flavored vodka, orange juice, triple sec & Sprite

THE HALE HARRISON BRILLIANT PEACH COCKTAIL
Tito's Handmade Vodka, peach schnapps, cranberry juice, peach purée, served on the rocks

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

TITO'S STRAWBERRY LEMONADE
Tito's Handmade Vodka, Minute Maid lemonade, and strawberry purée

MARGARITAS
frozen or on the rocks

DAIQUIRIS
strawberry or mango

RUM RUNNER
light rum 151, banana liquor, blackberry brandy, lime juice and grenadine

PIÑA COLADA
coconut rum, creme de coconut, pineapple juice

SMOOTHIES (non-alcoholic)

strawberry daiquiri, mango daiquiri,
or piña colada +5.50

Wines

BY THE GLASS

HOUSE CABERNET 8

SEAGLASS CABERNET 11

CHAMPAGNE 8

HOUSE CHARDONNAY 8

SEAGLASS CHARDONNAY 10

SKYSIDE CHARDONNAY 15

TERRAZAS MALBEC 10

HOUSE MERLOT 8

CHATEAU SOUVERAIN MERLOT 10

BARTENURA MOSCATO 14

HOUSE PINOT GRIGIO 8

SEAGLASS PINOT NOIR 11

SEAGLASS SAUVIGNON BLANC 11

WHITES (bottle)

SEAGLASS CHARDONNAY 30

SKYSIDE CHARDONNAY 45

BARTENURA MOSCATO 40

SEAGLASS PINOT GRIGIO 30

SEAGLASS SAUVIGNON BLANC 30

CAKEBREAD SAUVIGNON BLANC 65

REDS (bottle)

SEAGLASS CABERNET 35

SEAGLASS PINOT NOIR 35

TERRAZAS MALBEC 35

CHATEAU SOUVERAIN MERLOT 30

J. LOHR PURE PASO RED BLEND 60

SPARKLING (bottle)

LA MARCA PROSECCO 50

CHANDON BRUT 60