





# OYSTERS & CLAMS

The following oysters are available by the half dozen on the half shell.

## Chesapeake Bays

Our house oyster, harvested around Delmarva each season by a local waterman and his son. \$8.5

## Chincoteague Salts (Assateague Channel, VA)

An Eastern Shore Classic -- unique saltiness and cool ocean flavors. Locally harvested. Availability may be limited. \$9.75

## Visiting Oysters

The freshest and finest from today's market. Ask your server for today's selection. Market Price

## Also Available Rockefeller Style

Baked with our home-made spinach cream sauce and grated cheese. \$10.5

## Steamers

A baker's dozen little neck clams served with drawn butter. \$9.5

## On the Half Shell

Six top necks freshly shucked. \$7



## Clams Casino

Six top neck clams topped with our garlic casino butter, bacon and melted provolone. \$9.75

# BREAKERS



## Ludwig's Mussels

One pound of P.E.I mussels sautéed in a garlic white wine sauce with fresh basil, tomato and grilled baguette. \$10

## Lobster Ravioli

Ravioli stuffed with minced lobster and cheese in a tomato basil lobster cream sauce. \$9.75



## Pan-Seared Ahi Tuna

Seasoned with Asian spices, served very rare with seaweed salad, wasabi and sweet chili sauce. \$11.5



## Hickory BBQ Shrimp

Four large shrimp wrapped in bacon, topped with provolone cheese and barbecue sauce. \$10

Please ask your server about today's specials!

## Calamari Strips

Tender strips of squid tossed with a garlic, casino butter & parmesan cream sauce. \$10

## Steamed Shrimp

A half pound of gulf shrimp coated in spices and ready to peel. \$9.75



## Crab Dip

Our famous homemade recipe, served with toasted baguette. \$11

## Chicken Tenders

Four strips of breaded chicken breast served with BBQ sauce. \$8.5

## Mozzarella Sticks

Five per portion with marinara. \$7.5

# SOUPS

## Cream of Crab Soup

Our famous Eastern Shore recipe. \$7.5

## Maryland Crab

Zesty tomato broth with vegetables, crabmeat and spices. \$6.5

All entrées are accompanied by our unlimited side dishes. Steaks & Fresh Fish come with mashed redskin potatoes & unlimited sides.  
Add a House Salad 2.99 or Caesar Salad 4.00 No substitutions, please.

## FRESH FISH



**TILAPIA** baked with garlic & herbs. \$19



**ROCKFISH** a Chesapeake favorite, grilled. \$24



**ATLANTIC SALMON** grilled. \$22



**MAHI MAHI** grilled. \$21



**SWORDFISH** grilled. \$23



**YELLOW FIN TUNA** grilled. \$22

### Complimentary Sauces for Fresh Fish Selections:

Tropical Mango & Pineapple Salsa

Tomato Basil Cream Sauce

Garlic & Herb Sauce

## HAVE YOUR FISH PREPARED JUST THE WAY YOU LIKE IT

### Blackened

Add \$3.25

### Topped with Asparagus & Crab

In a fresh herb butter. Add \$11

### Topped with Crab Imperial

Add \$13

## HOUSE FAVORITE FISH DISHES



### Caribbean Mahi Mahi

Blackened fillet topped with our pineapple mango salsa. \$23

### Salmon Oscar

Grilled salmon topped with asparagus and crab, finished with béarnaise. \$33

### Mr. Harrison's Rockfish

Blackened rockfish fillet topped with crab imperial. \$38



### Harbor Watch's Famous Seafood Pasta

Shrimp, bay scallops, crab & mussels tossed with alfredo or marinara (no substitutions, please) \$23

## PASTA

all dishes served with penne pasta

### Cajun Shrimp Pasta

Sautéed shrimp and sausage in our spicy Cajun cream sauce. \$20

### Garlic Shrimp Pasta

Sautéed shrimp in a garlic white wine sauce with fresh basil, diced tomato and parmesan cheese. \$22

### Cajun Chicken Pasta

Blackened chicken breast and sausage in our spicy Cajun cream sauce. \$19

### Chicken & Shrimp Alfredo

Grilled chicken breast & jumbo shrimp in our homemade alfredo. \$21



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# OCEAN TREASURES

## Fried Seafood Sampler

Tilapia, butterflied shrimp, mini crab cakes, sweet & tender bay scallops and clam strips. \$30



## Broiled Seafood Feast

Baked tilapia, jumbo gulf shrimp and sweet bay scallops in garlic herb butter and mini crab cakes. \$30

## Large Cold Water Lobster Tail

Sweet and tender 12 oz. tail served with drawn butter. \$41  
Topped with crab imperial \$53



## Maryland Jumbo Lump Crab Cakes

All jumbo lump seasoned cakes, served broiled. \$28

## Pan-Seared Ahi Tuna

A half pound of Ahi tuna seasoned with Asian spices, served very rare with wasabi, seaweed salad and sweet chili sauce. \$27

## Lobster Ravioli Dinner

Ravioli stuffed with minced lobster and cheese in a tomato basil cream sauce. \$23

## Fried Chesapeake Oysters

Plump & juicy oysters fried to perfection. \$20

## Fried Clam Strips

Sweet and lightly browned. \$15

## Alaskan Snow Crab Legs

1 1/4 lb. served with drawn butter. \$31

## Tender Jumbo Fried Shrimp

Jumbo butterflied shrimp served with homemade cocktail sauce. \$19

## Seafood Au Gratin

Sweet blue crab, lump crab, tender bay scallops and shrimp baked in a light cheese sauce. \$19

## Alaskan King Crab Legs

1 1/4 lb. of the most succulent crab of Alaska. \$35

## Baked Stuffed Shrimp with Crab Imperial

Large butterflied gulf shrimp topped with crab imperial. \$27

## Sea Scallops

A half pound, broiled in a light, garlic herb sauce. \$23



# FAVORITES FROM ON SHORE

## The Captain

A 12 oz. ribeye steak grilled to your liking. \$27

## Traditional Surf & Turf

Filet mignon with a sweet and tender small cold water lobster tail. Served with béarnaise sauce and drawn butter. \$51



## Neptune's Platter

Our 12 oz. N.Y. strip rubbed in Cajun spices, blackened in a cast iron skillet and topped with a 1/4 lb. of crab imperial. \$46



## The Commodore

Our popular 12 oz. center cut NY strip, tender and full of flavor. \$33

## Create Your Own Surf & Turf

Add an extra splash of the sea to any entrée with one of these delicious add-ons:

## Chicken Chesapeake

A baked, juicy chicken breast, topped with Virginia ham, lump crabmeat & Swiss cheese in a light cream sauce. \$22

## The Admiral

An 8 oz. filet mignon served with béarnaise sauce. \$31

Small Cold Water Lobster Tail - Market price  
Broiled Jumbo Lump Crab Cake \$12  
Three Jumbo Fried Shrimp \$8  
Snow Crab Cluster \$9

## Steamed Vegetable Platter

A steamed assortment of seasonally fresh vegetables such as broccoli, cauliflower, carrots, zucchini, squash, red potatoes, bell peppers and a braised tomato with penne pasta & a side of herb sauce. \$17.5

## HAVE YOUR STEAK THE WAY YOU LIKE IT

### Blackened

Add \$3.25

### Topped with asparagus & crab

In a fresh herb butter. Add \$11

### Topped with crab imperial

Add \$13

## Southern Buttermilk Baked Chicken

Twin buttermilk-marinated, herb-encrusted, boneless breasts served over mashed potatoes. \$18

## A LA CARTE SALADS

### House Salad

Mixed greens, cherry tomato, onion, bell peppers, carrots, cucumbers and croutons. \$2.99

### Caesar Salad

Chopped romaine, parmesan and croutons tossed in our homemade dressing. \$4

### Salad Dressings

House Honey Lemon, Buttermilk Ranch, Peppercorn Parmesan, Blue Cheese, Roasted Garlic Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette

## UNLIMITED SIDES

All entrées are accompanied by homebaked rolls and as many of the following as you like

### Mashed Redskin Potatoes

### Vegetable du Jour

### Steamed Red Potatoes

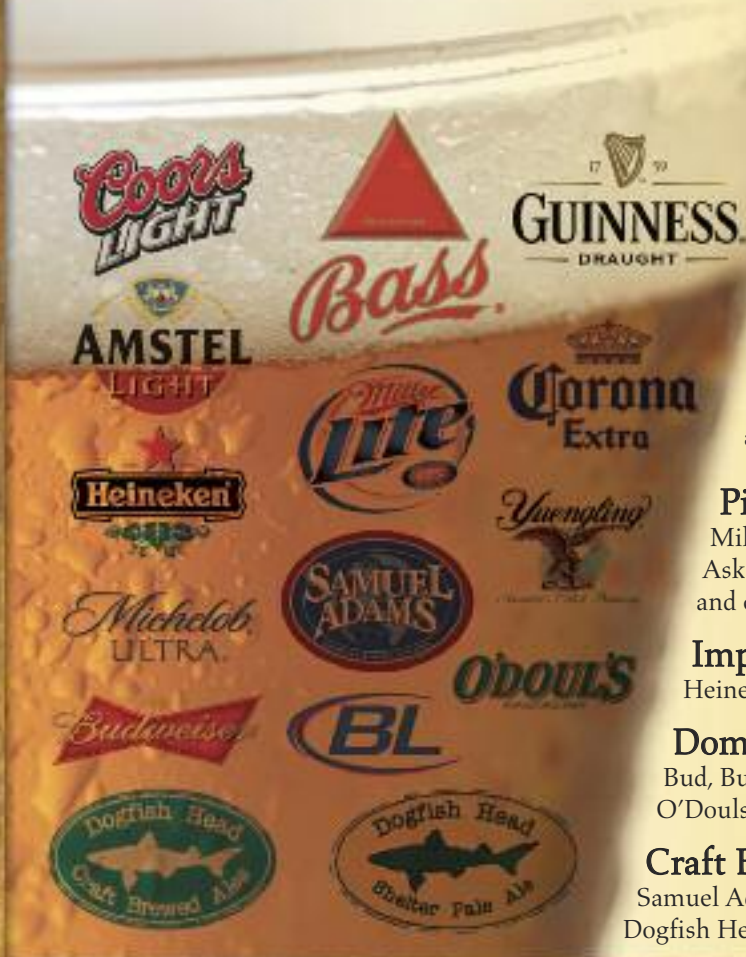
### Wild Rice

### Applesauce

### Coleslaw



# BEVERAGES



## Water

Saratoga spring water, Perrier sparkling. 2.50

## Bottomless Beverages

Coca-Cola, Sprite, Diet Coke, Ginger Ale  
Minute Maid Light Lemonade and  
Fresh Brewed Unsweetened Iced Tea. 2.5  
(free refills)



## Coffee

We proudly serve Seattle's Best Coffee. 2.00

## Milk 2.00

## Juice

We proudly serve Tropicana orange juice, Ocean Spray cranberry and grapefruit juice and Dole pineapple juice. No refills. 2.5

## Pints on Draft

Miller Lite, Yuengling, Guinness, Bass, Black & Tan  
Ask about our current visiting draft selections of small batch  
and craft brewed beers.

## Imported Bottles

Heineken, Corona, Amstel Lite

## Domestic Bottles

Bud, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra,  
O'Douls (non-alcoholic)

## Craft Beer

Samuel Adams (Boston)  
Dogfish Head Pale Ale (Lewes, DE)

# OUR CUSTOM DRINKS

## CUSTOM COCKTAILS



### 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.

### Margaritas

Frozen or on the rocks. Traditional,  
strawberry or mango.

### Pepper Bloody

Absolut Peppar vodka and our  
award-winning Bloody Mary mix.

### Orange Crush

Orange vodka, triple sec, orange juice and Sprite

### Lynchburg Lemonade

Jack Daniels, triple sec, sours and Sprite

### Long Beach Tea

Vodka, rum, gin, tequila and triple sec,  
with sours and cranberry.

### Bahama Mama

Light rum, dark rum, coconut rum,  
pineapple, orange juice and grenadine.

## MARTINIS



### Pomegranate Martini

Pomegranate vodka, pomegranate juice,  
triple sec and lime juice

### Appletini

DeKuyper Apple Pucker schnapps  
and vodka with a cherry.

### Honey Glazed Bavarian Martini

Tuaca liquor, licor 43 and pineapple juice.

## FROZEN DRINKS

### Daiquiris

Strawberry or mango

### Coladas

Traditional pina colada or amaretto colada

### RumRunner

Dark and light rum, banana liquor,  
blackberry brandy, lime juice and grenadine

### Mint Chocolate Chip

Vodka, dark creme de cacao, green  
creme de menthe and ice cream

### Strawberry Shortcake

Amaretto, white creme de cacao, strawberries and ice cream

### Mudslide

Vodka, Irish cream and coffee liquor blended.

### Toasted Almond

Coffee liquor, amaretto and ice cream

## Non-Alcoholic Selections

Strawberry daiquiri, mango daiquiri, pina colada

## COFFEE DRINKS

### Nutty Irishman

Bailey's Irish Cream, Frangelico and coffee

### Irish Coffee

Jameson's, Kahlua, coffee and whipped cream with green  
creme de menthe

### Cherry Joe

Kahlua, amaretto, coffee, whipped cream and cherry.



## ENTREE SALADS

Your choice of a large Caesar or House salad \$8

Topped with **Grilled Chicken Breast** \$12

Topped with **5 Jumbo Blackened Shrimp** \$16

## SANDWICHES

Served with lettuce, tomato, french fries, coleslaw and a pickle spear

**Jumbo Lump Crab Cake** \$15



**Half-Pound Certified Angus Beef® Burger**

Chargrilled to your liking with provolone, American or Swiss cheese. \$12  
Add bacon for \$1

## DESSERTS

**Key Lime Cheesecake** \$5.75

**Bailey's Cheesecake** \$5.75

**Double Chocolate Cake** \$5.75

**Chocolate Peanut Butter Cake** \$5.75

## BANQUETS & CATERING

For over 20 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 accomodate 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.

### 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

An 18% gratuity will be added to parties of 6 or more. We accept VISA, MasterCard, American Express, Discover and Enroute. No personal checks, please. Sharing charge \$4.95 To ensure better service, we have a two check maximum for each table.

Visit the Harrison's Harbor Watch web cam at [www.oceancitymdweather.com](http://www.oceancitymdweather.com)

## OTHER HARRISON GROUP PROPERTIES [WWW.OCMDRESTAURANTS.COM](http://WWW.OCMDRESTAURANTS.COM)

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