



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 a 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. \$10.5



Hickory BBQ Shrimp

Four large shrimp wrapped in bacon, topped with provolone cheese and barbecue sauce. \$8.5

Smoked Fish

Smoked rainbow trout with lemon pepper. Served with crackers & dijon moutarde sauce. \$9.75

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 served with mashed redskin potatoes & unlimited sides.
Add a House Salad 2.99 or Caesar Salad 4.00 No substitutions, please.

FRESH FISH



TILAPIA broiled \$18



ROCKFISH a Maryland 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

Chimichurri: Fresh Herbs, Garlic, & Olive Oil

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

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. \$25

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

Lemon Basil Chicken

Twin grilled boneless breasts in a creamy lemon sauce with fresh basil. \$18

A LA CARTE SALADS

House Salad

Mixed greens, cherry tomato, onions, 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, Bleu 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

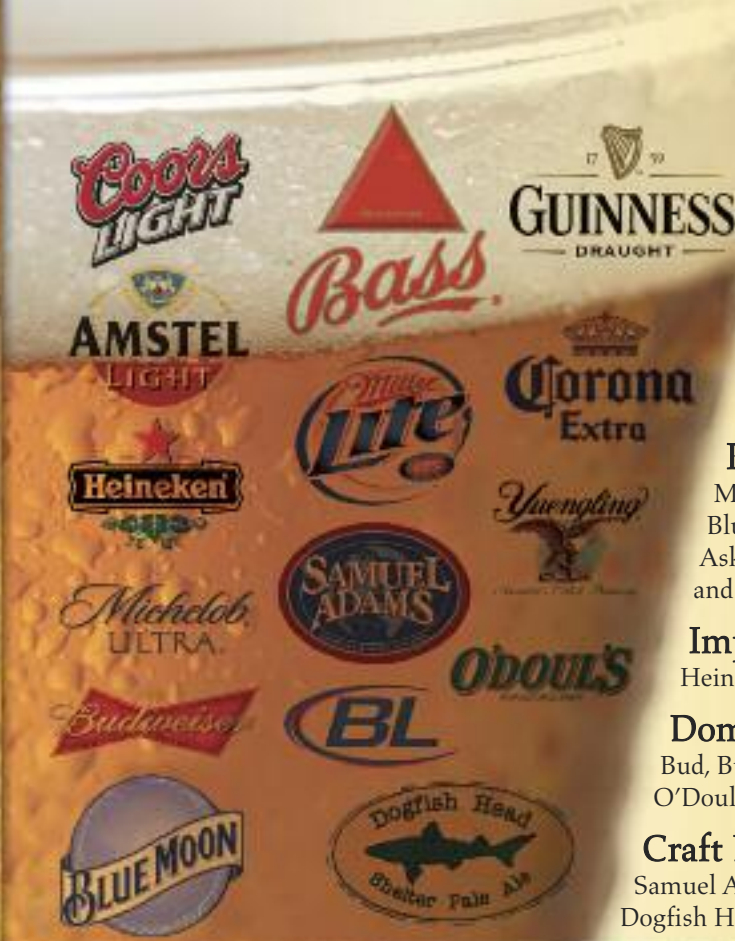
Steamed Red Potatoes

Wild Rice

Applesauce

Coleslaw

BEVERAGES



Water

Saratoga spring water, Perrier sparkling. \$2.5

Bottomless Beverages

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



Milk \$2

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,
Blue Moon Belgium White
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.

Carolina Peach

Firefly peach flavored sweet tea vodka
and orange juice.

Orange Crush

Orange vodka, triple sec, orange juice and Sprite.

Lynchburg Lemonade

Jack Daniels, triple sec, sour and Sprite.

Bahama Mama

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

Pomegranate Orange Cooler

Pomegranate & orange vodkas with
pomegranate juice, orange juice and Sprite.

MARTINIS



Pomegranate Martini

Pomegranate vodka, pomegranate juice,
triple sec and lime juice

Poseidon's Deep Blue-Tini

Stoli blueberry, lemonade, & blue curacao

FROZEN DRINKS

Daiquiris

Strawberry or mango

Coladas

Traditional pina colada or amaretto colada

RumRunner

Light rum, 151, 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

Toffee Coffee

Dooley's Toffee Liquor, coffee & whipped cream

SANDWICHES / LIGHT FARE

Sandwiches served with lettuce, tomato, french fries, coleslaw and a pickle spear

Grilled Chicken Breast

With your choice of cheese. \$10.95

Ahi Tuna Sandwich

Grilled to your liking, served with tartar sauce. \$15

Fish & Chips

1/2 lb. Beer battered Wahoo fillet, served with fries, coleslaw and tartar sauce. \$14

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



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

DESSERTS

Key Lime Cheesecake \$5.75

Bailey's Cheesecake \$5.75

Smith Island Nine Layer Cake \$5.75

"Official Dessert of Maryland"

-Original (Yellow Cake, Chocolate Fudge Icing)

-Cookies & Cream

BANQUETS & CATERING

For over 25 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.

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

6/09

OTHER HARRISON GROUP PROPERTIES WWW.OCMDRESTAURANTS.COM

reflections
Eclectic American
& French Cuisine

67TH STREET OCEANSIDE
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410.289.2612

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SNEAKERS & BAR

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Serving your favorite
sandwiches & hot fare
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410.389.2027