



Starters

Buffalo Shrimp

Jumbo Shrimp tossed in our House Buffalo Sauce served with Chunky Blue Cheese Dressing, Celery & Carrot Sticks

Flash Fried Count Oysters

Always Fresh & Served with Cocktail Sauce

Mini Fried Crab Cakes

Served with Old Bay Tartar Sauce

Cholula Hot Wings

Jumbo Wings tossed in Our Rich & Tangy Buffalo Sauce served with Celery Sticks and Blue Cheese Dressing (*Also Available in Jerk Sauce or Old Bay Spice*)

Maryland Crab Dip

Rich Creamy Crab Dip & Bubbly Monterey Jack Cheese served with Ancho Honey Cheddar Cheese Tortillas Chips and Bread for Dipping

Crabby Boardwalk Fries

Half lbs. of Fries topped with Rich Creamy Crab Dip & Melted Monterey Jack Cheese

Shrimp Cocktail

Jumbo Chilled Shrimp with Cocktail Sauce

Guacamole and Chips

Veracruz Style Guacamole with Ancho Honey Cheddar Cheese Tortillas Chips

Devilled Eggs

Homemade and topped with Smoky Bacon Crumbles and Chives

Lobster & Shrimp Ceviche

Lobster Tail Meat & Shrimp marinated in Citrus Juices with Red Onion, Jalapenos, Bell Peppers & Cilantro served with Honey Chipotle Cheddar Cheese Tortilla Strips

Doritos Nachos (served with salsa, guacamole, Old Bay Sour Cream and scallions)

- Fireball Beef Chili and Cheddar Cheese
- Seafood (loaded with shrimp, Lobster and Jumbo Lump crab meat)
- Cheese Lovers (topped with an extra helping of cheddar & Monterey Jack Cheese)

Steamers

Mussels (pan steamed and served with garlic Parmesan Bread)

- Piri Piri Sauce- Tomatoes, Onions, Garlic, Prosciutto and Fresh Herbs
- Scampi- House Made Garlic Butter & White Wine Sauce
- Sausage & Fennel- Savory Sausage and Sweet Onions in a Garlic Fennel Broth

Steamed Little Neck Clams

Sold by the Dozen with Drawn Butter

Peel & Eat Shrimp

Pan Steamed in Lager w/ Sweet Onions & Lots of Old Bay

Soups & Greens

Maryland Crab Soup

Sherry Spiked Cream of Crab Soup

Lobster Bisque

Wedge Salad

Baby Iceberg Lettuce, Red Onions, Heirloom Cherry Tomatoes, Applewood Smoked Bacon Crumbles, Chopped Hard Boiled Eggs, and Chunky Blue Cheese Dressing & Crumbles

House Salad

Mixed Greens, Multigrain Croutons, Heirloom Cherry Tomatoes, Red Onions, Carrots & Cucumbers

Caesar Salad

Chopped Romaine Hearts tossed in a Tangy Caesar Dressing and topped with Multigrain Croutons and Shaved Parmesan Cheese

Salad Dressing: Mango Key Lime Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese & Honey Mustard

Steamer Pots

Snow Crab Pot

1.5 Pound Snow Crab Clusters
½ Pound Large Steamed Shrimp
12 Mussels
6 Clams (Little Neck)
5 oz. Sausage
5 oz. Red Potatoes
Corn on the Cob

Lobster Pot

Two 8 oz. Lobster Tails
½ Pound Large Steamed Shrimp
12 Mussels
6 Clams (Little Neck)
5 oz. Sausage
5 oz. Red Potatoes
Corn on the Cob

Deadliest Catch Pot

1 lbs. Snow Crab
One 8 oz. Lobster Tails
½ Pound Large Steamed Shrimp
12 Mussels
6 Clams (Little Neck)
5 oz. Sausage
5 oz. Red Potatoes
Corn on the Cob

Main Course

Crab Cake Dinner

Fried or Broiled with Old Bay Tartar Sauce

Dill Pickled Brined Fried Chicken Basket

Half Chicken Hand Breaded and Fried to Golden Brown

Jumbo Grilled or Fried Shrimp Dinner

6 Jumbo Shrimp

Fried Count Oyster Dinner

Always Fresh & Served with Cocktail Sauce

Grilled Ahi Tuna Steak

Fresh Cut 8 oz. Sushi Grade Tuna Grilled & served with Mango Salsa and Wasabi Cucumber Sauce

Baby Back Ribs

Full Rack Slow Cooked and Smothered in Sweet Baby Ray's BBQ Sauce

Macadamia Nut Crusted Halibut

Fresh Cut 8 oz. Filet Mac Nut Crusted & served with a Key Lime Bruere Blanc

Shrimp Scampi over Linguini

Jumbo Shrimp Sautéed in our Creamy Scampi Sauce and served with Garlic Parmesan Bread

Grilled Chicken Pesto Parmesan

Grilled Airline Chicken Breast topped with Pesto and Melted Mozzarella Cheese served with a San Marzano Tomato Sauce and Balsamic Vinegar Reduction

Grilled 8 oz. CAB Filet Mignon

with a Brandy Peppercorn Sauce

Harbormaster Grilled Seafood Platter

Grilled 8 oz. Lobster Tail Fish of the Day and Jumbo Shrimp

Sides

Red Skin Mashed Potatoes

White Mac & Cheese

Boardwalk Pub Fries

Vegetable of the Day

Cole Slaw

Entrée Add Ons

Crab Cake

Grilled Shrimp

Fried Shrimp

Count Oysters

Lobster Tail 8 oz.

Sautéed Mushrooms

Sautéed Onions

Lunch and Bar

Sandwiches are Served on a Brioche Round Roll Unless Specified Differently and Boardwalk Pub Fries. Lettuce and Tomato available upon request.

Fish & Chips

Ask Your Server for the Days Species

Po' Boy (on a baguette with lettuce, tomato and remoulade sauce)

- Popcorn Shrimp tossed in Cajun Breading and Fried
- Flash Fried Count Oyster

Blackened Chicken Caesar Wrap

Served on a whole wheat tortilla

Crab Cake Sandwich

Served on a Brioche with Old Bay Tartar Sauce

Grilled 8 oz. CAB Burger

Served on a Brioche Roll

Toppings: Cheddar Cheese, White American, Swiss, Blue Cheese Crumbles, Provolone, Raw onions, Sautéed Onions, grilled mushrooms and Apple Wood Smoked Bacon

Tacos (on Flour Tortillas with cabbage, salsa, cheddar cheese and ancho ranch dressing)

- Grilled Mahi Mahi
- Grilled Blackened Popcorn Shrimp

Fish of the Day Sandwich

Grilled, Fried or Blackened on a Brioche (ask your server for the days catch)

Hustler

Baltimore Style Shrimp Salad on Garlic Parmesan Bread with Lettuce and Tomato

Ultimate Cheesesteak

Shaved Ribeye, Heirloom Tomato Relish, Horseradish Dijon Sauce & Provolone Cheese on a Sub Roll

Baby Back Ribs

Half or Whole Rack Slow Cooked and Smothered in Sweet Baby Ray's BBQ Sauce served with cole slaw and fries (Half Racks Available at Lunch Only)

Raw Bar

Blue Points

Raspberry Points

Specialty Oysters

Top Neck Clams

Little Neck Clams

Shellfish Tower

Lobster Tails, Shrimp Cocktail, Jumbo Lump Crab Meat, Blue Points and Top Neck Clams

Kids Menu

Chicken Tenders & Fries

Hamburger or Cheeseburger & Fries

Mac & Cheese

Personal Pizza (Cheese/ Pepperoni)

Mahi Mahi Filet with Fries (Grilled or Fried)

Buttered Noodles

Desserts

Key Lime Pie

Coconut Sorbet in the Shell

Crème Brule Cheesecake

Chocolate Turtle Molten Bundt Cake