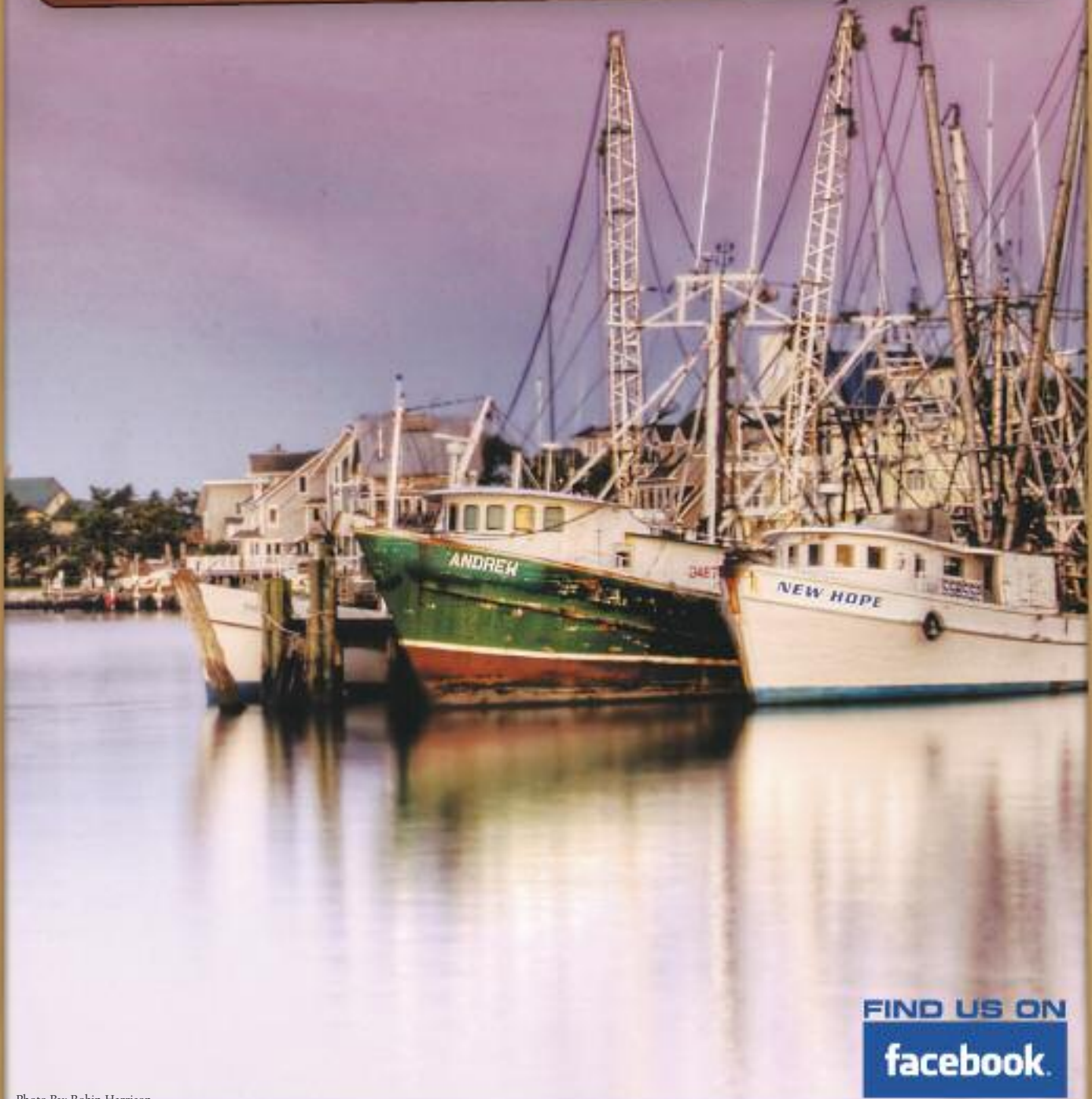


RESTAURANT & RAWBAR



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Photo By: Robin Harrison

www.HARBORWATCHRESTAURANT.com

OYSTERS & CLAMS

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

Bay Oysters

Our house oyster, harvested around Delmarva each season by a local waterman and his son. \$9

Chincoteague Salts (Assateague Channel, VA)

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

Steamed Clams

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



Clams On the Half Shell

Six top necks freshly shucked. \$7.50



Clams Casino

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

All shell clams are sustainably harvested in local waters by our friends at Chincoteague Shellfish Farms.

BREAKERS

Crab Bruschetta

Lump crab, tomato, artichoke, fresh herbs & provolone, baked on flatbread & finished with balsamic glaze. \$11



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 homemade 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 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

Sweet & Spicy Thai Shrimp

Beer battered shrimp in a sweet & spicy Thai chili sauce. \$10

SOUPS



Cream of Crab Soup

Our famous Eastern Shore recipe. \$7.5

Maryland Crab

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



HOUSE FAVORITE

All entrées are accompanied by our unlimited side dishes.
 Add a House Salad 2.99 or Caesar Salad 3.99 No substitutions, please.

HOUSE FAVORITE FISH DISHES



Caribbean Mahi Mahi

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

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

Mr. Harrison's Rockfish

Blackened rockfish fillet topped with crab imperial. \$36

Parmesan Crusted Tilapia

Lightly dusted fillets served with a side of our famous tomato basil cream sauce. \$18

Salmon Oscar

Grilled salmon topped with asparagus and crab, finished with béarnaise. \$32

FRESH FISH



TILAPIA

lightly seasoned & broiled fillets. \$17



ROCKFISH

a Maryland favorite, and our most popular fresh fish; 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 \$2.75

Topped with Asparagus & Crab

In a fresh herb butter. Add \$9.95

Topped with Crab Imperial

Add \$9.95

PASTA

all dishes served with penne pasta



Harbor Watch's Famous Seafood Pasta

Shrimp, bay scallops, crab & mussels tossed with one of our homemade sauces: alfredo, marinara or tomato basil cream. (no substitutions, please) \$23

Cajun Shrimp Pasta

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

Chicken & Shrimp Alfredo

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

Garlic Shrimp Pasta

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

Spinach Ravioli

4 jumbo spinach and cheese ravioli in a fresh basil marinara. \$15 with shrimp. \$20



All entrées are accompanied by our unlimited side dishes.
Add a House Salad 2.99 or Caesar Salad 3.99 No substitutions, please.

OCEAN TREASURES

Maryland Jumbo Lump Crab Cakes

The Maryland favorite & our most popular item! All jumbo lump! Twin seasoned cakes served broiled. \$28

Large Cold Water Lobster Tail

Sweet and tender 12 oz. tail served with drawn butter. \$37

Topped with crab imperial \$47

Lobster Ravioli Dinner

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

Alaskan Snow Crab Legs

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

Alaskan King Crab Legs

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

Fried Seafood Sampler

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

Fried Chesapeake Oysters

Plump & juicy oysters fried to perfection. \$20

Tender Jumbo Fried Shrimp

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

Baked Stuffed Shrimp with Crab Imperial

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

Broiled Seafood Feast

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

Crab Imperial

1/2 lb. lump blue crab, baked in our classic sauce. \$26

Fried Clam Strips

Sweet and lightly browned. \$15

Seafood Au Gratin

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

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

The Commodore

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

The Admiral

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

Traditional Surf & Turf

Filet mignon with a sweet and tender small cold water lobster tail. Served with béarnaise sauce and drawn butter. \$48

Create Your Own Surf & Turf

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

Small Cold Water Lobster Tail - Market price
Broiled Jumbo Lump Crab Cake \$12
Three Jumbo Fried Shrimp \$6
Snow Crab Cluster \$9



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. \$44

Chicken Chesapeake

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

Lemon Basil Chicken

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

HAVE YOUR STEAK THE WAY YOU LIKE IT

Blackened

Add \$2.75

Topped with Asparagus & Crab

In a fresh herb butter. Add \$9.95

Topped with Crab Imperial

Add \$9.95

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. \$3.99

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 as many of the following as you like

- Mashed Redskin Potatoes
- Vegetable du Jour
- Steamed Red Potatoes
- Wild Rice
- Applesauce
- Coleslaw



HOUSE FAVORITE

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, Samuel Adams Seasonal, Blue Moon Belgium White, Dogfish Head Pale Ale (Lewes, DE)
Ask about our current visiting selections of small batch and craft brewed beers.

Imported Bottles

Heineken, Corona, Corona Light, Amstel Lite

Domestic Bottles

Bud, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra, Natural Light, Pabst Blue Ribbon, O'Douls (non-alcoholic) Twisted Tea

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, sours and Sprite.

Bahama Mama

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

Pomegranate Orange Cooler

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

Pomegranate Martini

Pomegranate vodka, pomegranate juice, triple sec and lime juice.

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 american, provolone, or swiss cheese. \$10.95

Ahi Tuna Sandwich

Marinated ahi tuna grilled to your liking, served with spicy asian mayonaises. \$15

Fish & Chips

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



Jumbo Lump Crab Cake

Our famous crab cake, perfectly seasoned and broiled golden brown. \$15

Half-Pound Certified Angus Beef® Burger

Chargrilled to your liking with provolone, American or Swiss cheese. \$12

Add bacon for \$1



Blackened Chicken Breast

Boneless breast, seared in cajun seasonings, with choice of cheese. \$10.95

ENTREE SALADS

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

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

Topped with **5 Jumbo Blackened Shrimp** \$14

DESSERTS

Summer Berry Stack

Bright berries, citrus cake with cool tart flavors and creamy white chocolate. \$5.5

Mini Cheesecake

Classic New York style with vanilla bean. \$5.5

Rockslide Brownie

A rich brownie topped with caramel, toasted pecans, & milk chocolate ganache. \$5.5

Key Lime Pie

Authentic Florida key lime pie with a graham cracker crust. \$5.5

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 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

OTHER HARRISON GROUP PROPERTIES

WWW.OCMDRESTAURANTS.COM

reflections
RESTAURANT
Eclectic American & French Cuisine
67th Street Oceanside
410.524.5252

32 palm
western caribbean cuisine & local favorites
32nd Street Oceanside
in the Hilton Suites Hotel
410.289.2525

Shrimpy's
an innovative interpretation of Florida & island cuisine
17th Street & boardwalk
410.289.2612

PAUL REVERE
An All-You-Can-Eat Colonial Feast!
2nd Street & Boardwalk
410.524.1776

ATRICUM
Cafe & Bar
Dine in a lush tropical atmosphere.
54th Street Oceanside
410.723.1646

CARIBBEAN
PINE BAR & GRILL
Serving your favorite sandwiches & lite fare.
2nd Street & Boardwalk
410.289.0837

