



## APPETIZERS

\*Denotes more than enough to share with fries or if you don't like them, your enemies.

<b>*Nachos Supreme</b>	<b>\$13.99</b>
A mountain of tortilla chips topped with cheddar, homemade spicy chili, lettuce, tomato, jalapenos, salsa, and side of sour cream.	
<b>Coconut Shrimp</b>	<b>\$9.99</b>
Five large shrimp breaded in coconut shavings and fried golden brown. Served with a Thai chili dipping sauce.	
<b>*Calamari</b>	<b>\$13.99</b>
A mountain of fresh cut calamari lightly dusted and flash fried topped with banana peppers and Asiago cheese. Served with marinara sauce.	
<b>Chicken Tenders</b>	<b>\$8.99</b>
All white chicken with honey mustard.	
<b>Stuffed Portabella Mushrooms</b>	<b>\$12.99</b>
Tender marinated portabellas topped with our jumbo lump crab imperial.	
<b>Buffalo Wings</b>	<b>\$11.99</b>
Spicy wings served with blue cheese and celery.	
<b>Clams Casino</b>	<b>\$8.99</b>
Little necks smothered with breadcrumbs, bacon, and a blend of cheeses.	
<b>Mozzarella Sticks</b>	<b>\$8.99</b>
Batter dipped mozzarella, fried golden brown.	

<b>Barbecued Shrimp</b>	<b>\$9.99</b>
Shrimp wrapped in bacon and covered with BBQ sauce and provolone.	
<b>Potato Skins</b>	<b>\$10.99</b>
The original bacon and cheddar spud.	
<b>*Chicken Quesadilla</b>	<b>\$12.99</b>
A Mexican delight: chicken, tomatoes, red onion, jalapenos, and cheese served with sour cream and salsa.	
<b>Seared Scallops</b>	<b>\$14.99</b>
Fresh large sea scallops seared rare with a pepper garlic seasoning. Served with mango salsa.	
<b>Jerk Chicken</b>	<b>\$9.99</b>
Grilled chicken breast served with a spicy taste of the Caribbean.	
<b>*Shrimp Skins</b>	<b>\$14.99</b>
Our skins smothered with shrimp salad and topped with melted Cheddar jack cheese.	
<b>Ahi Bruschetta</b>	<b>\$12.99</b>
French bread topped with a bruschetta blend of chopped tomatoes, basil, garlic, fresh chilled rare tuna, and Asiago cheese. Finished with a side of spicy wasabi mustard and seaweed salad.	

## SOUPS

Homemade prepared fresh daily.

<b>Soup of the Day</b>	<b>Market</b>
<b>Seafood Bisque</b>	<b>\$4.99 / \$5.99</b>
A daily variety of seafood in a traditional creamy, tomato bisque.	
<b>Maryland Vegetable Crab</b>	<b>\$5.99 / \$6.99</b>
Spicy Eastern Shore favorite.	

## FROM THE STEAMER

<b>Steamed Shrimp</b>	
A half-pound steamed with onions and lemons, served with cocktail sauce.	
Jumbo	<b>\$12.99</b>
Medium	<b>\$9.99</b>

**Steamed Clams**

Little necks served with butter.

Dozen \$10.99

Two Dozen \$17.99

**Garlic Mussels \$12.99**

Fresh Prince Edward Island mussels steamed with chopped garlic and white wine, served with seasoned toasted French bread and melted butter.

## FROM THE SEA

Served with fries – substitute sweet potato fries for \$2.00 more.

**Crab Cake Sandwich \$15.99**

Try our new larger jumbo lump crab cake, an Eastern Shore classic.

**Mahi-Mahi Sandwich \$14.99**

Fresh 6oz. fillet of mahi grilled and served with our homemade Mexican sauce. Available blackened or jerk for \$2.00 more.

**Soft Shell Sandwich \$15.99**

Fresh jumbo soft shell crab from the Chincoteague Bay, only 20 miles from here, dipped in our tempura batter and flash fried. Served with tartar sauce.

**Tuna Steak Sandwich \$13.99**

Fresh off the dock. A grilled half pound tuna steak served with our own homemade Mexican sauce. Available blackened or jerked for \$2.00 more.

**Fish & Chips \$13.99**

No bread, no pickle – just battered haddock and French fries like it is supposed to be.

**Crab Club \$16.99**

What a combination! Crab slaw cake and a soft shell both fried and served club style with bacon, Swiss cheese, lettuce, tomato, onion, and mayo.

**Flounder Sandwich \$12.99**

A fresh large fillet served fried or broiled with a touch of seasoning.

## TACOS

**Fish Tacos** **\$12.99**

Two flour tortillas stuffed with shredded cabbage, diced tomatoes, banana peppers, and mango salsa. Finished off with fried flounder and topped with our homemade seafood sauce.

**Mahi Tacos** **\$14.99**

Grilled mahi placed atop two flour tortillas with shredded cabbage, diced tomatoes, banana peppers, and mango salsa. Finished with our creamy seafood sauce. Available blackened or jerked for \$2.00 more.

**Shrimp Tacos** **\$14.99**

Two flour tortillas stuffed shredded cabbage, diced tomatoes, banana peppers, and mango salsa. Finished off with grilled spicy chipotle glazed jumbo shrimp and topped with our homemade seafood sauce.

**Soft Crab Tacos** **\$15.99**

Two local soft shell crabs are breaded and fried, then plated with two flour tortillas stuffed with shredded cabbage, diced tomatoes, banana peppers, mango salsa, and topped with our homemade seafood sauce.

## LANDLOVERS

Served with fries – substitute sweet potato fries for \$2.00 more.

**Crisfield Chicken** **\$15.99**

A juicy grilled chicken breast covered with crab dip and topped with melted Cheddar jack cheese.

**Chicken Club** **\$13.99**

A juicy grilled chicken breast topped with bacon and Swiss.

**The Humdinger** **\$14.99**

The king of the grilled chicken breast, smothered in BBQ, ham, bacon, and melted cheddar.

**Jamaican Chicken** **\$12.99**

A Rastafarian favorite grilled chicken breast with a spicy Caribbean jerk sauce.

## WRAPS

Served on a sun-dried tomato wrap with French fries. Substitute sweet potato fries for \$2.00 more.

**Islander Wrap** **\$12.99**

A taste of the islands with spicy jerk chicken, lettuce, tomato, provolone, and honey mustard.

**Turkey Club Wrap** **\$12.99**

Just as it sounds: turkey, provolone, bacon, lettuce, tomato and ranch dressing all wrapped up!

**Shrimp Salad Wrap** **\$14.99**

Our fresh seafood salad wrapped up in a tortilla with lettuce and tomatoes.

**Ahi Tuna Wrap** **\$14.99**

Ahi grade tuna seared with garlic pepper spice with spring mix, cucumber, red onion, tomato, asiago cheese and our house dressing. Served with a side of spicy wasabi mustard.

**Spider Wrap** **\$15.99**

A fresh jumbo soft shell crab right out of the bay, flash fried in seasoned flour. Then wrapped in a sun-dried tomato tortilla with seasoned cabbage, banana peppers, diced tomatoes and our homemade seafood sauce.

## BURGERS

Featuring quality Certified Angus Beef; ½ Lb. Burgers served with fries. Substitute sweet potato fries for \$2.00 more.

**Cheeseburger** **\$11.99**

The classic with your choice of American, Swiss, Provolone, or Cheddar. Add thick sliced Applewood smoked bacon for \$2.00 more.

**Heart Stopper** **\$15.99**

If you have a weak heart, stay away from this one. Smothered with ham, bacon, sautéed onions, mushrooms and cheese.

**Gourmet Burger** **\$13.99**

Sautéed mushrooms, onions, and cheese.

**Blue Burger** **\$13.99**

Sautéed mushrooms and tangy crumbled blue cheese.

**Tangier Island Burger** **\$15.99**

Our grilled burger covered with our Harborside crab dip and melted Cheddar jack cheese.

## SIGNATURE SALADS

Choice of Dressings: Blue Cheese, Ranch, Italian, Honey Mustard, Vinaigrette, and House Dressing.

Salad Toppers: Grilled Chicken \$6 | 8oz. Grilled Tuna \$8 | Mahi \$8 | Jumbo Soft Shell \$11 | Grilled Shrimp \$10 | Shrimp Salad \$8 | Crab Cake \$11

**Grilled Chipotle Shrimp Salad** **\$16.99**

Spicy chipotle glazed shrimp grilled and placed over a cool mango salsa on top of a bed of greens and veggies.

**Mango Jerk Chicken Salad** **\$14.99**

Spicy jerked chicken placed over a cool mango salsa on top of a bed of greens and veggies.

**Serendipity Scallop Salad** **\$17.99**

Fresh local jumbo scallops seared rare with our garlic pepper seasoning served over a bed of mixed greens with tomatoes, red onion, cucumber, and crumbled blue cheese. Finished off with a drizzle of spicy wasabi and served with our house dressing vinaigrette.

**Seared Ahi Salad** **\$16.99**

Ahi tuna chunks pan-seared and served over fresh greens with diced tomatoes, red onion and cucumbers. Tossed in our house vinaigrette and drizzled with spicy wasabi sauce. Finished off with fresh mango salsa.

**Garden Salad** **\$6.99**

A fresh garden greens blend topped with tomatoes, cucumber, and onion.

**Caesar Salad** **\$7.99**

Fresh romaine tossed with shredded asiago, croutons, and our own Caesar dressing.

**Wedge Salad** **\$8.99**

Fresh baby iceberg lettuce quartered and topped with blue cheese, bacon, and blue cheese crumbles.

## DINNER ENTREES

All entrees are served with your choice of two of the following: Baked Potato, Fries, Homemade Cole Slaw, Applesauce, and Vegetable of the Day.

Substitute Sweet Potato Fries for \$2.00

Add a Small Garden Salad for \$2.95 | Add a Small Caesar Salad for \$3.95

Add to any entrée: Crab Cake \$11.00 | Grilled Jumbo Shrimp \$10.00 | Tempura Fried Jumbo Soft Shell Crab \$10.00

## Seafood

**Crab Cakes** **\$26.99**

Try our new extra large jumbo lump crab cakes – an Eastern Shore classic. Two crab cakes fried or broiled to perfection.

**Fried Shrimp** **\$8.99**

Eight jumbo shrimp hand breaded in our own special seasoning.

<b>Broiled Seafood Platter</b>	<b>\$29.99</b>
A combination of seafood favorites: our jumbo lump crab cake, flounder, jumbo shrimp and sea scallops.	
<b>Chipotle Tuna</b>	<b>\$23.99</b>
Fresh ahi tuna grilled with a spicy chipotle demi-glaze. Served over a cool mango salsa. Topped with a cool fresh crabmeat.	
<b>Spicy Cajun Mahi</b>	<b>\$24.99</b>
Fresh mahi blackened in spicy creole spices and topped with sautéed shrimp in a creamy tomato-basil sauce.	
<b>Blackened Scallops Imperial</b>	<b>\$22.99</b>
Fresh Ocean City sea scallops blackened in spicy creole spices and topped with jumbo lump crab imperial.	
<b>Crab Imperial</b>	<b>\$26.99</b>
Try our new extra-large portion of over a ½ lb. of jumbo & lump crab meat mixed with our homemade imperial sauce.	
<b>Stuffed Shrimp</b>	<b>\$20.99</b>
These plump shrimp are baked and stuffed with our jumbo lump crab imperial.	
<b>Soft Shell Dinner</b>	<b>\$27.99</b>
Two fresh jumbo soft shells from Chincoteague Bay, only 20 miles from your chair, dipped in our tempura batter and flash fried. Served over a bed of field greens with tartar sauce.	
<b>Broiled Scallops</b>	<b>\$26.99</b>
8 Large local scallops broiled in white wine, butter, and lemon juice.	

## FRESH FISH

Prepared broiled or fried. Blackened, Jerk or Ahi Style – extra \$2.00

<b>Mahi Mahi</b>	<b>\$18.99</b>
<b>Flounder</b>	<b>\$18.99</b>
<b>Tuna</b>	<b>\$18.99</b>

## LANDFARE & COMBOS

**New York Strip** **\$25.99**  
A fresh 12oz. center cut loin, aged and char-grilled to order with our secret blend of seasoning. Available topped with crab imperial – add \$11.00.

**Ribeye** **\$18.99**  
A fresh juicy 10oz. ribeye steak grilled to order with our secret blend of seasoning. Available topped with crab imperial – add \$11.00.

**Steak and Cake** **\$29.99**  
Why have one when you can have both? Our new extra large jumbo lump crab cake and a juicy, tender aged 10oz. ribeye steak grilled to order with our own special seasoning.

**Spicy Steak & Scallops** **\$29.99**  
A tender grilled 10oz. ribeye, topped with large spicy sea scallops seared rare and placed atop sliced cucumbers then topped with diced onion and tomatoes. Drizzled with our house dressing and finished off with a spicy wasabi sauce.

**Chicken Chesapeake** **\$19.99**  
A large juicy chicken breast topped with our jumbo lump crab imperial.

## PASTA

Served with salad and garlic bread.

**Harborside Seafood Pasta** **\$25.99**  
A bowl full of the best seafood available: shrimp, scallops, mussels, and lump crab meat. Sautéed together in a creamy garlic sauce with diced tomatoes and served over linguine topped with asiago cheese.

**Shrimp & Scallop Scampi** **\$25.99**  
Large shrimp and sea scallops sautéed in white wine, butter and diced tomatoes. Served over linguine topped with asiago cheese.

**Seafood Carbonara** **\$25.99**  
Lump crab meat, large shrimp and asparagus sautéed in garlic and herbs, served over linguine tossed in bacon, prosciutto ham and smoked mozzarella cream sauce.

**Creole Alfredo** **\$25.99**  
A dockside dish chock full of shrimp, spicy andouille sausage, grilled chicken, red and green bell peppers with onions. All tossed in our homemade alfredo sauce and served over linguine pasta. This dish is spicy!

*\*Menu items and pricing are subject to change.*