

Steamed Crabs

(All Market Price) Sizes:

Medium: 5 1/2 to 6 inches

Large: 6 - 6 1/2 Inches

Extra Large: 6 1/2 - 7 Inches

Jumbo: 7 Inches +

All You Can Eat Crab Feast: Upon Availability

All you can eat steamed crabs with a cup of vegetable crab soup and two side orders. We are happy to serve you all you can eat here. There is No Sharing and No Doggie Bags. Please only order what you can eat here. Monday Through Friday, check for availability. Two Hour Limit**

Soups

Maryland Vegetable Crab Sample..2.50..Cup..4.50..Bowl..5.75
A traditional vegetable soup with crab meat and cubes of beef.

Cream of Crab Sample..3.00..Cup..5.50..Bowl 7.00
Thick, Hearty Cream Soup with Lump Crab Meat and a Hint of Sherry

Oyster Stew Sample 3.00..Cup..6.00 Bowl.. 7.50
Traditional Eastern Shore Recipe made with Cream, Oysters & Spices

Appetizers

NEW Baked Oyster Sampler 11.95
Locally Harvested and unloaded next door at Harris Seafood; Two Stuffed with Imperial, Two Casino and Two 3-Cheese & Bacon

Stuffed Oyster Imperial 15.50
5 Locally Harvested Oysters on the Half Shell Topped with Crab Imperial made with Maryland crab meat and Broiled

Oysters (Steamed or Raw) (6) 8.00 (12) 14.00
Chesapeake Bay Oysters

NEW Wasabi Cocktail Sauce 1.00
Cocktail made with house made apple ketchup, green wasabi powder, garlic, sesame oil; a nice smooth spicy wasabi

Fried Oysters 12.50
Select Size oysters shucked right next door at Harris Seafood, hand breaded and fried.

Crab Dip 13.50
Broiled and Served with Herb & Butter Melba Toast and Anti-Pasto

Crab Nuggets 13.00
Six one oz. little cakes fried or broiled

Cajun Mac & Cheese 12.00
Savory Mac & Cheese with Crawfish, Shrimp, Scallions and Roasted Red Peppers and Bacon with a Blend of Smoked Gouda and Sharp Cheddar.

Alligator on Sticks 12.50
Wild Caught Alligator Tail Meat, from Louisiana, Marinated with Mustard, Garlic & Hot Sauce and Served with Chipotle Mayo

Fried Calamari 12.00
Fresh Wild Caught and processed in Massachusetts, Served with Green Garlic Mayo

Clams Casino 10.50
(6) Hand Shucked Cherrystone Clams, Stuffed with Bacon, Peppers & Parmesan

Fried Soft Shell Clams 12.50
Whole Bodied Local Soft Shell Clams Hand Breaded and Fried

Soft Shell Clams 8.50/lb, 20.00 3/lb.
Harvested locally and unloaded on our dock and steamed.

Cherrystone Clams (6) 6.50 (12) 11.50
Chesapeake Middlenecks

Pail of Cherrystones 29.00
3 Dozen Clams, Steamed and Lightly Seasoned

Fried Scallops 13.00
Mid - Atlantic Sea Scallops (the big ones) hand breaded and fried

Mussels 6.50/lb. Garlic 7.50/lb.
Mussels from Maine, served with or without garlic butter

Steamed Shrimp 1/2 lb. 12.50...Lb. 23.00
Size 16/20 Wild Gulf of Mexico Brown Shrimp steamed with our Famous Blend of Crab Seasoning

Popcorn Shrimp 11.50
Size 40/50 Shrimp Hand Breaded and Fried

Steamed Sampler 17.50
Six Cherrystones, Six 16/20 Shrimp, and Half Pound Mussels

Basket of Fries 7.00

Basket of Onion Rings 7.00

Basket of Hush Puppies 7.50

Sandwiches

French Fries Included with All Sandwiches. 99 cents to substitute. We offer Wheat, White, Rye Breads and Potato Rolls.

Crab Cake Sandwich 14.00
A Harris Family Recipe of Lump Blue Crab Meat, Served Fried or Broiled on a Potato Roll

Soft Crab Sandwich 15.50
Two Prime size Chesapeake Bay Soft Crabs, Hand Breaded, Fried and Served on White Bread

Fried Oyster Sandwich 13.00
6 - 8 Select Sized Oysters Hand Breaded, Fried and Served on White Toast

Rockfish Sandwich 14.00
Broiled, Fried or Grilled and Served on a Potato Roll with French Fries

Flounder Sandwich 10.00
6 oz. North Atlantic Flounder Hand Breaded, Fried or Broiled and Served on a Potato Roll

Tuna Steak Sandwich 13.00
6 oz. Steak Grilled and Served on a Potato Roll

Shrimp Salad Sandwich 12.00
Homemade Daily, 6 oz. Portion Served on a Potato Roll

Chicken Breast Sandwich 9.00
6 oz. Boneless, Skinless Breast Grilled and Served on a Potato Roll

Angus Burger 8.50
Fresh Half Pound Angus Burger Seasoned and Grilled

Angus Cheese Burger 9.50
Fresh Half Pound Angus Burger Seasoned and Grilled with Cheddar and Bacon

Louisiana Style Po'Boys

Served Monday Through Friday Only

Made with a soft toasted baguette roll, spread with our tartar sauce and finished with lettuce & tomato slices: Served with French Fries

Shrimp 14.00

Soft Crab 17.00

Oyster 14.00

Soup and a Half Po'Boy

A Cup of Soup of the Day or Vegetable Crab with your choice of: (Add 1.50 for Cream of Crab)

Shrimp 12.50

Soft Crab 13.50

Oyster 12.50

Salads Plus

Dressings: Ranch, Bleu Cheese, Creamy Italian, Honey Mustard, Oil & Vinegar, Raspberry Viniagrette, Balsamic Viniagrette, Thousand Island, Parmesan Peppercorn

Caesar Salad 7.95
Large Salad made with Romaine Lettuce, Parmesan & Croutons, Tossed with Caesar Dressing and Served with Garlic Bread

Garden Salad 7.95
Large Salad Made with Colorful Hydro-Ponic Lettuces with Tomatoes, Cucumbers and Red Onion

NEW Wedge Salad 9.00
Iceberg Lettuce Wedges with Bacon, Sliced Carrots, Radishes, Tomatoes and Crumbled Bleu Cheese

NEW Spinach Salad 9.00
A large salad made with Gala apples, bacon, pecans, cranberries and feta cheese then tossed with maple viniagrette. ** Add \$1.05 to Top Your Salad prices with this selection.

Top Your Salad with Your Choice of:

Crab Cake (Broiled or Fried) 18.95

10 oz. NY Strip Steak 23.95

Fried Popcorn Shrimp 16.95

Fried Oysters 17.50

Salmon (glazed with honey mustard) 20.95

Grilled Shrimp 16.95

Shrimp Salad 15.50

Tuna Steak 16.95

Grilled Chicken Breast 13.95

A la Carte

NEW Tex-Mex Fish Taco (1) 5.75 (2) 10.50
Beer Battered Cod, Shrimp or Oysters Wrapped in Flour Tortillas with Green & Red Cabbage Slaw, Tossed in a Tequila Lime Sauce and Finished with Pico de Gallo and Cheddar.

Fried Soft Crab, One Prime Size 6.50

Grilled Shrimp, 3 Skewers 10.00

Broiled Crab Imperial 14.00

Crab Cake, Broiled or Fried 12.50

Entrées

Entrées are served with two sides unless noted otherwise: Vegetable of the Day, Corn on the Cob, Cole Slaw, Potato Salad, Hush Puppies, French Fries, Applesauce and Onion Rings. Add a Side Salad or Baked Potato \$1.95 (baked potato after 4 pm)

Fish

Rockfish	24.00
8-10 oz. Local Caught Filet Simply Broiled with our House Seasoning, Parsley and Butter	
NEW Rockfish 36'	24.00
Savory Roasted Local Rockfish Filets w/ Red Potatoes & Onions, Seasoned with Season 36', a Blend of 36 Herbs & Spices, Served with One Side Order.	
Stuffed Rockfish	34.00
Our Broiled Rockfish Stuffed with 5 oz. Crab Imperial	
White Perch Fry	17.00
Fresh Caught from the Chester River and unloaded on our dock. 3 Whole Fish Lightly Breaded and Fried with Two Sides.	
Grilled Salmon	19.00
Wild Caught Atlantic Salmon Finished with a Honey Mustard Glaze and Served over Steamed Spinach with One Side	
Grilled Peppered Tuna with Two Butters	22.50
Grilled Peppered Tuna with Wasabi and Lemon & Garlic Butter; Served with Wild Rice Pilaf and One Side	
North Atlantic Flounder	15.50
8-10 oz. Filet Broiled or Fried	
Stuffed Flounder	25.50
Our North Atlantic Flounder Stuffed with 4 oz. Crab Imperial and Broiled	

Combinations

Captain Bill's Favorite (Broiled)	28.00
8 oz. Vegetable Crab Soup, Broiled Lump Crab Cake, Flounder Filet & Sea Scallops	
The Watermen's Catch (Fried)	29.00
A Huge Platter of Fried Lump Crab Cake, a Prime Soft Crab, Popcorn Shrimp, Sea Scallops and Oysters	
NEW Cioppino Stew	19.00
A hearty tomato based California style Seafood Stew with Shrimp, Scallops, Mussels, Calamari and Crab Legs. Served with Toasted Baguette and side salad.	
Mini Bucket (Steamed)	28.50
Six 16/20 Shrimp, 6 Cherrystones, 6 Oysters, 1/2 lb. Mussels, 2 Medium Crabs and Two Sides. May substitute crabs for snow crab cluster.	
Harris Seafood Basket (Steamed)	44.00
Half Pound Shrimp, Dozen Cherrystone Clams, One lb. Soft Shell Clams, One lb. Mussels, Crabs and Two Ears of Corn ** No other sides included	
Crab Cake & Fried Oyster Combo	25.00
Crab Cake may be Fried or Broiled	

Shrimp

Popcorn Shrimp	17.00
One Half Pound Size 40/50 Shrimp Hand Breaded and Fried	
BBQ Jumbo Shrimp	20.00
Jumbo Shrimp Wrapped in Applewood Bacon and Grilled with our BBQ Sauce and Served with Cheesy Grits	
Steamed Shrimp Platter	15.50
Generous Portion of our Size 16/20 Steamed Shrimp with Harris' Seasoning and Two Sides	

Mollusks

Fried Oysters	20.00
10 - 12 Select Oysters Shucked next door at Harris Seafood, Breaded to Order and Fried	
Fried Soft Shell Clams	21.00
One Half Pound of local Full Bodied Clams Hand Breaded to Order and Fried (not clam strips)	
Sea Scallops	23.00
One Half Pound Fresh Mid-Atlantic Scallops Lightly Seasoned and Broiled or Lightly Breaded and Fried	

Crab

Jumbo Lump Crab Imperial	(1) Lunch 16.00 (2) Dinner 29.00
Each 4 oz. Shell contains Chesapeake Bay Jumbo Lump Blue Crab Meat mixed in a Light Remoulade Sauce and Broiled	
Crab Cakes	(1) 15.00 (2) 26.00
Lump Crab Cake made with Maryland Lump Blue Crab Meat, Fried or Broiled	
Soft Shell Crab	25.00
Four Prime Chesapeake Bay Soft Crabs Hand Breaded to Order and Deep Fried	
Snow Crab Legs	24.00/lb.
Alaskan Snow Crab Legs	
Snow Crab Leg Platter	26.00
One Pound Snow Crab Legs Served with Two Side Orders.	
Snow Crab Bucket	65.00
Three Pounds of Snow Crab Legs Served with Two Side Orders	
Stuffed Soft Crabs	(1) 15.50 (2) 28.00
Chesapeake Bay Jumbo Soft Crabs Stuffed with Crab Imperial Made with Maryland Crab Meat and Broiled	

Lobster

Lobster Platter	38.00
Fresh 1 1/4 lb. Maine Lobster Served with Two Sides	
Stuffed Lobster Platter	47.00
Fresh 1 1/4 lb. Maine Lobster Stuffed with 5 oz. Crab Imperial and Broiled	
Lobster Bucket	(1) 76.00... (2) 107.00
1 1/4 lb. Lobster (one or two), Half Pound Shrimp, One Dozen Cherrystone Clams, One lb. Soft Shell Clams, One lb. Mussels Served with Two Side Orders.	
Lobster Pasta	16.50
Lobster Meat, Roasted Red Peppers & Scallions Tossed with Penne Pasta and Finished with Lobster Cream & Parmesan; Served with One Side	

From Our Grill

All Grilled Selections are Served with Two Sides

Sirloin Filet Mignon	23.00
Center Cut 8 oz. Filet Seared and Served Over a Bed of Sautéed Mushrooms and our House Made Worcestershire Sauce on the Side	
NY Strip Steak	22.00
10 oz. Steak Grilled To Order	
12 oz. Ribeye Steak	23.00
Grilled to Order and Peppered	
BBQ Baby Back Pork Ribs	One lb. 14.00 Two lb. 23.00
House Smoked with our BBQ Sauce	
BBQ Chicken	14.00
Half Chicken Steamed, Marinated in Harris' Own BBQ Sauce	
BBQ Chicken and BBQ Ribs	22.00
Half Chicken and Half Rack of Ribs Marinated in Harris' Own BBQ Sauce	

Land & Sea Combos

Add your Choice of One: Fried Oysters, Fried Scallops or Fried Shrimp **Crab Cake or Crab Imperial is an Additional \$4.00

Sirloin Filet Mignon Combo	30.00
Center Cut 8 oz. Filet Seared and Served Over a Bed of Sautéed' Mushrooms and our House Made Worcestershire Steak Sauce on the Side	
NY Strip	29.00
10 oz. Steak Grilled to Order	
Ribeye Steak	30.00
12 oz. Steak Grilled to Order	
Half Rack BBQ Ribs or Half BBQ Chicken	21.00

Side Orders

Applesauce	1.75
Cole Slaw	2.50
Potato Salad	2.50
Corn on the Cob	2.50
French Fries	2.95
Hush Puppies	3.95
Onion Rings	2.95
Vegetable of the Day	2.95
Baked Potato a la carte (after 4 pm)	2.25
Tossed Salad, a la carte	3.95

***Service Charge Equaling 18% is added to all bills with guests of 8 or more and/or when separate checks are requested. We will not provide more than 6 checks per table. Please request separate checks at the beginning of your meal.

Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.