

Soups

- Maryland Vegetable Crab** Sample..2.50..Cup..4.50..Bowl..5.75
A traditional vegetable soup with crab meat.
- 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

- 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
- 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.
- Oysters (Steamed or Raw)** (6) 8.50 (12) 15.00
Chesapeake Bay Oysters
- 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** 16.00
5 Locally Harvested Oysters on the Half Shell Topped with Crab Imperial made with Maryland crab meat and Broiled
- Fried Oysters** 12.50
Select Size oysters shucked right next door at Harris Seafood, hand breaded and fried.
- Soft Shell Clams** 10.00/lb.
Harvested locally and unloaded on our dock and steamed.
- Clams Casino** 10.50
(6) Hand Shucked Cherrystone Clams, Stuffed with Bacon, Peppers & Parmesan
- Cherrystone Clams** (6) 6.50 (12) 11.50
Chesapeake Middlenecks
- Pail of Cherrystones** 29.00
3 Dozen Clams, Steamed and Lightly Seasoned
- Crab Dip** 13.50
Broiled and Served with Herb & Butter Melba Toast and Anti-Pasto
- Crab Nuggets** 14.00
Six one oz. little cakes fried or broiled
- 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** 18.00
Six Cherrystones, Six 16/20 Shrimp, and Half Pound Mussels
- Basket of Fries** 7.00
- Basket of Hush Puppies** 7.50
- Basket of Onion Rings** 7.00

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 +

Salads Plus

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

- 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
- Spinach Salad** 9.00
A large salad made with Gala apples, bacon, pecans, cranberries and feta cheese then tossed with maple vinaigrette. ** Add \$1.05 to Top Your Salad prices with this selection.
- Top Your Salad with Everything Seeds!** 1.25
Top Your Salad with Your Choice of:
- Crab Cake (Broiled or Fried)** 20.00
- 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

Sandwiches

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

- Crab Cake Sandwich** 15.50
A Harris Family Recipe of Lump Blue Crab Meat, served 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
- 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

Side Orders

- Applesauce** 1.75
- Cole Slaw** 2.95
- Potato Salad** 2.95
- Corn on the Cob** 2.95
- 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)** 2.95
- Tossed Salad, a la carte** 3.95

Entrées

Entrées are served with two sides unless noted exception: 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)

Crab

- Jumbo Lump Crab Imperial** (1) Lunch 17.50 (2) Dinner 29.50
Each 4 oz. Shell contains Chesapeake Bay Jumbo Lump Blue Crab Meat mixed in a Light Remoulade Sauce and Broiled
- Crab Cakes** (1) 16.50 (2) 27.00
Lump Crab Cake made with Maryland Lump Blue Crab Meat
- Jumbo Crab Cake** 23.00
6 oz. All Jumbo Lump Crab Cake, held together with Crushed Saltines and Broiled. Served over our Melon Corn Salsa and topped with Lemon Butter. Served with one side order.
- Soft Shell Crab** 25.00
Four Prime Size Chesapeake Bay Soft Crabs Hand Breaded to Order and Deep Fried
- Snow Crab Legs** 26.00/lb.
Alaskan Snow Crab Legs
- Snow Crab Leg Platter** 28.00
One Pound Snow Crab Legs Served with Two Side Orders.
- Snow Crab Bucket** 70.00
Three Pounds of Snow Crab Legs Served with Two Side Orders

Mollusks

- Fried Oysters** 20.00
10 - 12 Select Oysters Shucked next door at Harris Seafood, Breaded to Order and Fried
- Sea Scallops** 23.00
One Half Pound Fresh Mid-Atlantic Scallops Lightly Seasoned and Broiled or Lightly Breaded and Fried

Fish

- Rockfish** 24.00
8-10 oz. Local Caught Filet Simply Broiled with our House Seasoning, Parsley and Butter
- Stuffed Rockfish** 34.00
Our Broiled Rockfish Stuffed with 5 oz. Crab Imperial
- 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.
- White Perch Fry** 18.00
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

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 and One Side Order
- Steamed Shrimp Platter** 15.50
Generous Portion of our Size 16/20 Steamed Shrimp with Harris' Seasoning and Two Sides

Combinations

- Captain Bill's Favorite (Broiled)** 30.00
8 oz. Vegetable Crab Soup, Broiled Lump Crab Cake, Flounder Filet & Sea Scallops
- The Watermen's Catch (Fried)** 31.00
A Huge Platter of Fried Lump Crab Cake, a Soft Crab, Popcorn Shrimp, Sea Scallops and Oysters
- Mini Bucket (Steamed)** 29.00
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)** 45.00
Half Pound Shrimp, Dozen Cherrystone Clams, Six Steamed Soft Shell Clams, One lb. Mussels, Crabs and Two Ears of Corn ** No other sides included
- Crab Cake & Fried Oyster Combo** 26.50
Crab Cake may be Fried or Broiled

From Our Grill

All Grilled Selections are Served with Two Sides

- 12 oz. Ribeye Steak** 25.00
Grilled to Order and Peppared
- BBQ Chicken** 14.00
Half Chicken Steamed, Marinated in Harris' Own BBQ Sauce
- Prime Rib **Sunday**** 20.00
Queen Cut with Two Sides

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

- Ribeye Steak** 32.00
12 oz. Steak Grilled to Order
- Half Rack BBQ Ribs or Half BBQ Chicken** 21.00

A la Carte

- Tex-Mex Fish Taco** (1) 6.00 (2) 11.50
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** 15.00
- Crab Cake, Broiled or Fried** 13.50

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

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

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 separate checks per table. Please request separate checks at the beginning of your meal.