

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

- 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) 8.00 (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
- 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
- Fried Oysters** 12.50
Select Size oysters shucked right next door at Harris Seafood, hand breaded and fried.
- 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.
- 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** 13.00
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** 17.50
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
- 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 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)** 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

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
- 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** 2.50
- 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
- Tossed Salad, a la carte** 3.95
- Baked Potato a la carte (after 4 pm)** 2.25

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 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

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

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
- 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.
- 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

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

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
- 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

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

A la Carte

- 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

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

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.

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