



Where The Season Never Ends

Lunch



## Starters

- Maryland Crab Cake** **\$14**  
Fresh lump crabmeat and seasonings topped with dijon-horseradish sauce over sliced tomato and mixed greens
- Fried Calamari** **\$14**  
Fried with cherry peppers  
Italian style with ricotta cheese  
Buffalo style with spicy wing sauce  
Thai Tequila lime sweet chili and sesame seeds
- Filet Mignon Tidbits** **\$15**  
House marinated  
Add Gorgonzola cheese for \$2
- Albany Wings** **\$12**  
**GF** Classic Buffalo, Mild, medium, or hot.  
Thai, tequila sweet chili, and sesame seeds  
Teriyaki  
BBQ sauce
- Flash Fried Mozzarella sticks** **\$9**  
Served with marinara sauce
- GF Harbor Crab's Famous Barefoot Princess Mussels \$15**  
White (white wine, butter, Romano cheese)  
Marinara Sauce  
Red (scampi sauce and marinara sauce)  
Fra diavolo. Great to share.
- GF Crab Meat Stuffed Avocado** **\$14**  
Crab meat, mayo, red roasted peppers, spring mix, seasonings
- Coconut Shrimp** **\$14**  
Jumbo shrimp battered in coconut shavings, served with Pineapple-mango and orange dipping sauce
- GSB Baked Clams** **\$9**  
Chopped cherry stones, bacon with special herbs
- GF Fish Tacos** **\$14**  
Cajun grilled fresh mahi topped with a spicy sour cream and cilantro sauce, pico de gallo, and avocado
- Bavarian Pretzel** **\$11**  
Oven roasted giant pretzel, server with homemade cheese sauce and spicy mustard.
- Famous Seafood Skins** **\$14**  
Shrimp and scallops in lobster béchamel sauce with cheddar cheese on a hot potato skin
- Chicken Fingers** **\$11**  
Homemade honey mustard
- Tuna Tartare** **\$14**  
Diced sushi grade tuna, avocado, mango, seaweed salad, drizzled wasabi, soy reduction and sriracha sauce, topped with crispy wonton.
- GF Lobster Tacos** **\$14**  
Warm fresh lobster meat tossed on butter, Napa cabbage, tomatoes, soft corn tortilla, topped with spicy cilantro sour cream.
- Fried Pickles** **\$9**  
Served with horseradish sauce and chipotle sauce.



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## Share Platters

- Crab, Spinach and Artichoke Dip** **\$12**  
Chopped spinach and artichoke, cream cheese, sour cream, mayonnaise, crab meat and seasoning
- Mac – Cheese** **\$9**  
Baked Homemade three cheese sauce, elbow pasta  
(Add Chicken \$6, Marinated steak \$8, Crab \$8, Lobster \$9, Shrimp \$8, Scallops \$9)
- GF Nachos** **\$11**  
Tricolor corn tortilla chips, melted pepper jack cheese, and cheddar cheese, topped with our homemade cheese sauce, served with guacamole and pico de gallo.  
(Add Chicken \$6, Marinated steak \$8, Crab \$8, Lobster \$9, Shrimp \$8, Scallops \$9)
- Calamari Trilogy** **\$25**  
Classic, fried, Italian, Thai, and buffalo
- GF Colossal Seafood Chilled Platter** **\$35**  
1/2 Maine lobster, 3 shrimp cocktail, 6 clams, 4 oysters, and lump crabmeat
- Harbortown Platter** **\$24**  
Chicken Fingers, mozzarella sticks, baked clams and wings
- Downtown Platter** **\$25**  
Grilled Tidbits, fried regular calamari, spinach artichoke dip, tortilla chips.
- GF Raw deal** **\$25**  
(Chilled) 6 clams half shell, 4 oysters and half shell, 3 Shrimp cocktail and chilled king crab pieces \$25
- GF Loaded Crab Yuca Fries** **\$14**  
Fried yucca topped with chipotle mayonnaise, ketchup, Mexican cream, cotija cheese and Napa cabbage and crab meat.
- Harbor Crab Quesadilla** **?**  
Flour tortilla stuffed with cheddar and pepper jack cheese, served with guacamole, pico de gallo and sourcream. (Add Chicken \$6, Marinated steak \$8, Crab \$8, Lobster \$9, Shrimp \$8, Scallops \$9)

## Raw Bar

- GF \*Clams On A Half Shell**  
6 - \$9 ... 12 - \$15 ... 18 ... \$20
- GF \*Oysters On The Half Shell**  
6 - \$14 ... 12 - \$22 ... 18 ... \$30
- GF \*Jumbo Shrimp Cocktail**  
4 - \$14 ... 6 - \$19 ... 8 - \$24



## Formerly Raw Bar

- GF Clams Casino (6)** **11**
- GF Oysters Casino (6)** **15**
- GF King Crab Leg Pieces** **22**  
Served chilled or warm with Old Bay seasoning
- GF Harbor Crab Little Necks (12)**  
Steamed, served with drawn butter **15**  
Scampi sauce **16**  
Fra diavolo Sauce **16**



# Entree Salads

ADD: Chicken \$6, Marinated steak \$8, Crab meat \$8, Lobster meat \$9, Shrimp \$8, Scallops \$9, Salmon \$9

## **GF** Passion Salad \$16

Arugula, mixed greens, strawberries, mango, apples, blueberries, blackberries, gorgonzola cheese, toasted almonds, pomegranate vinaigrette.

## **GF** Fire Island Salad \$24

Fresh lobster salad and crabmeat salad over spring mix of greens. House balsamic on the side.

## **GF** Quinoa Salad \$16

Fresh baby spinach, golden quinoa, toasted walnuts, red onion, fresh mozzarella, tomatoes, poppy seed vinaigrette

## **GF** Harvest Salad \$14

Chopped iceberg lettuce, radicchio, arugula, spring mix, gorgonzola cheese, sun-dried cranberries, toasted walnuts, cucumbers, poppy seed vinaigrette

## **GF** Harbor Crab and Cobb \$18

Jumbo lump crabmeat, hardboiled egg, bacon bits, diced tomatoes, blue cheese crumbles, avocado, red onion, red wine vinaigrette

## Serious Caesar \$20

Grilled shrimp and chicken served on a classic Caesar salad, crispy chopped romaine lettuce, house-made garlic croutons, mixed with Romano cheese

## Chicken Caesar \$16

Homemade dressing makes ours the best.

# Big Waves

## Linguini with Shrimp and Clams \$24

White or red sauce over linguini pasta

## Fish and Chips \$18

Beer battered codfish served with fries, tartar sauce, and malt vinegar

## Your way Shrimp \$29

**Fried:** (7) Flash fried shrimp, served with vegetables and French fries.

**Scampi:** (7) Sautéed shrimp with white wine sauce, over yellow rice and vegetables... (Make this with 4 scallops and 4 shrimp for \$30)

## Fried Neptune Platter \$24

Fried filet of sole, shrimp, and scallops, served with tartar sauce, french fries, and vegetables

## Seafood Supreme \$29

Sautéed shrimp, scallops, clams, mussels, bowtie pasta, jumbo lump crabmeat, white wine scampi sauce

## Harbor Bake \$39 or MP

Full 1 ¼ lobster, mussels, clams, shrimp, corn on the cob in a white wine scampi sauce with french fries.

## Mexicali Grouper \$21

Blackened grouper over yellow rice, topped with avocado, chipotle aioli and pico de gallo, served with vegetable of day.

## Lobster \$35 or MP

Available steamed and broiled or... add \$5.00 for crab meat stuffed for each pound of lobster

## Chicken Parmesan \$21

Fried chicken cutlet, Romano cheese, mozzarella cheese, tomato sauce, linguini pasta

## Lobster Ravioli \$20

Stuffed lobster meat ravioli on tarragon and red roasted pepper cream sauce

# Worldly Surf and Lunch

## Our Maine Lobster Roll \$20

Fresh lobster salad, celery, onions, mayonnaise and seasoning on England Roll, served with salad and french fries

## Southwest Grouper sandwich \$21

Blackened fresh grouper fillet, lettuce, tomatoes, red onions, chipotle sauce, on Portuguese bread, served with french fries

## Mahi Mahi Sandwich \$22

Grilled fresh mahi mahi, avocado, arugula, tomatoes, red onions and remoulade sauce on a sweet bun, served with french fries

## Costa del Sol \$18

Fried fillet of sole, American cheese, baby spinach, red onions, tomatoes, tartar sauce, and french fries.

## Tidbits Sandwich \$18

Grilled marinated tidbits, melted gorgonzola, baby spinach, red onions and horseradish sauce, served with french fries

## Soft Shel Crab Sandwich \$16

Fried soft shell crab, Napa cabbage, tomatoes, avocado, chipotle mayonnaise, on a sweet bun served with french fries

## Crab Cake Sandwich \$16

Lump crab meat, seasoning, lettuce tomato, horseradish sauce and french fries

## Lobster Wrap \$16

Poached lobster meat, pickles, arugula tomatoes, remoulade sauce and french fries

## Cob BLT Wrap \$15

Guinness beer battered cod fish, bacon, lettuce, tomatoes, and chipotle sauce, served with french fries

## New Orleans Style Fried Oyster PO Boy \$13

Fresh fried local oysters, pickles, lettuce, and tomato on Portuguese bread with tartar sauce. Chase it with a rum hurricane!

## Tuscan Chicken Sandwich \$13

Fresh grilled chicken with fresh mozzarella, tomato, and roasted peppers with balsamic glaze on Portuguese bread

## Southwest Chicken Wrap \$13

Fried Cajun chicken cutlets, Napa cabbage, tomatoes, chipotle sauce, bacon, cheddar cheese and avocado, served with french fries

# Paninis

## Prime Rib Panini \$14

Thinly sliced roasted prime rib, sautéed onions, mozzarella cheese, and chipotle sauce. On panini bread served with french fries

## Vegetable Panini \$13

Grilled zucchini, squash, eggplant, red roasted peppers, sautéed mushrooms, fresh mozzarella, balsamic glaze, on multigrain bread

## Chipotle Chicken Panini \$14

Chipotle marinated chicken cutlets, cole slaw, bacon, chipotle sauce, and pepper jack cheese, served with french fries.

## Avocado Turkey Panini ?

Sliced turkey, avocado, tomatoes, mozzarella cheese, bacon and remoulade sauce served with french fries



# World Burgers

Add cheese, bacon, onions mushrooms \$1.  
Gorgonzola cheese and Sweet fries \$2

## **Bacon Cheeseburger** \$14

Choice of cheese: American, Swiss, Cheddar,  
Pepper Jack, Mozzarella. Served with french fries

## **California Burger** \$15

8oz fresh ground beef, caramelized onions, mushrooms,  
bacon, avocado, and french fries

## **Captains Classic Hamburger** \$13

Lettuce, tomato, onion, and french fries

## **Chicken Florentine Burger** \$13

Swiss, baby spinach, ground chicken and french fries

## **Fried Pickle Burger** \$15

8oz beef burger topped with fried pickles with chef's  
horseradish sauce and french fries

## **Main Mac - Attack** \$17

Fried lobster mac and cheese, bacon, and 8oz ground  
beef, served with french fries

## **Baltimore Burger** \$17

8oz ground beef, crab cake, chipotle aioli, served with  
french fries

## **Vegan** \$16

Quinoa and vegetable patty, and grilled egg plant,  
drizzled balsamic glaze, served with yucca fries.



# Harbor Crab Crab's Fun

## **GF Chesapeake Bay Combo** \$39

Steamed Dungeness crab clusters, snow crab clusters,  
mussels, corn on the cob, potatoes,

## **GF Dungeness Splat Bucket** \$45

Steamed Dungeness crabs, clams, mussels, potatoes, corn  
on the cob. Only the best!

## **GF Alaskan King Crab Legs** \$43 or MP

Over a pound of steam king crab legs, served with corn,  
and potatoes. Only the best!

## **GF Posillipo Jonah Crabs** \$32

Fresh steamed little neck clams, PEI mussels, Jonah crab  
claws, potatoes, and corn with white wine sauce.

## **Soft Shell Crab:** \$28

Fried soft shell crabs, served over cole slaw, and red  
roasted potatoes, topped with lump crab meat and  
chipotle aioli. (Sautéed also available upon request)

# Soups

## **Crab Bisque Bowl** \$7 Cup \$5

With lump crab meat. Creamy and so delicious!!!

**Today's Soup: See our special menu**

## Tap Beer \$6/\$7

Montauk IPA

Guinness

Samuel Adams

Brooklyn Summer

Sweet Water 420

Blue Moon

Ballast Point IPA

Saranac Legacy IPA

Kona Big Wave

Strongbow

Blue Point Summer

Blue Point Toasted

Landshark

Stella Artois

Heineken

Heineken Light

Coors Light

Lagunitas IPA



## Non-Alcoholic Smoothies

Banana

Peach

Pina Colada Strawberry Mix

## Fountain Drinks

Coke/Diet Coke

Sprite

Gingerale

Seltzer

## The Best!

Iced Tea & Lemonade or  
Arnold Palmer

## Drinks in Bottles

Root Beer

Orange Cream

N/A Beers too

Bottle Water

Large Peligrino

Red Bull

## Virgin

Pina Colada

Strawberry Daiquiri

Miami Vice

## Juices

Apple

Orange

Cranberry

Grapefruit

Tomato

Pineapple

