APPETIZERS

Hot Crab Pretzel Hot baked Philly style pretzel topped with Waterman's crab dip and melted cheese.	\$11.00
Waterman's Seafood Skins A cheesy blend of scallops and shrimp piled over potato skins toasted in the oven and served wi cream.	\$13.50 th sour
Waterman's Crab Dip Baked hot and bubbly served with baguette bread.	\$13.00
Dynamite Shrimp Breaded and fried large shrimp tossed in a sriracha Thai chili sauce.	\$10.00
Sesame Tuna Seared ahi tuna over Asian slaw with pico and seaweed salad.	\$14.00
Calamari A plentiful portion of fried golden brown topped with shaved parmesan served with herb aioli a marinara.	\$13.00 nd
Bacon Wrapped Scallops Atlantic scallops wrapped in bacon and topped with house BBQ sauce.	\$13.00
Wings Your choice of hot, medium, teriyaki, BBQ, naked, mango habanero or Maryland-style served wi and ranch. Blue Cheese – add \$0.25.	\$10.50 ith celery
Fresh Cut Fries to Share	\$8.00
Hushpuppies to Share	\$8.00
Onion Rings to Share	\$9.00
Fried Shrimp to Share	\$10.00

CLAMS & OYSTERS

Fried Clams	\$9.00
Strips of fresh clam, breaded and fried golden brown.	

Clams Casino Oven baked topneck clams stuffed with seasoned breadcrumbs and topped with bacon provolone.

½ Dozen	\$12.00
1 Dozen	\$22.00
Steamed Littleneck Clams	
12's	\$11.00
24's	\$20.00
50's	\$38.00
Oysters Chesapeake	
Bay oysters topped with our house crab imperial.	
½ Dozen	\$15.00
1 Dozen	\$25.00

RAW BAR

Top Neck Clams on the Half Shell – raw or steamed	
½ Dozen	\$8.00
1 Dozen	\$14.00
Local Oysters on the Half Shell – raw or steamed	
Local Bay (6)	\$10.00
Local Bay (12)	\$18.00
Seaside Salts (6)	\$12.00
Seaside Salts (12)	\$22.00

Specialty Oysters Ask your serve for daily selections!

SOUPS & SALADS

Maryland Crab Soup Tomato based vegetable soup with crab.	\$4.50 / \$6.00
Award Winning Cream of Crab Creamy and delicious with lumps of crab.	\$6.50 / \$8.50
House Salad	\$10.00

Leafy greens, carrots, cucumbers, tomatoes, red onions and cheddar cheese served with your choice of dressing.

Caesar Salad	\$8.00
Crispy romaine, buttery croutons and shaved parmesan tossed in our house made Caesar dres	sing.

Waterman's Wedge Salad\$9.00Iceberg lettuce, crumbled bacon, tomato and Bleu Cheese crumbles with Balsamic drizzle served with
our house made Bleu Cheese dressing.

Dressings: Italian, French, 1000 Island, Pepper Parmesan, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar.

Add Grilled Chicken Breast	\$5.00	Add Crab Cake	\$13.00
Add Blackened Salmon	\$8.00	Add Sirloin Steak	\$13.00
Add Blackened Shrimp	\$10.00	Add Fresh Catch	Market

SOUPS & SALADS

Jumbo Shrimp – ½ Lb.	\$13.00
Jumbo Shrimp – 1 Lb.	\$24.00
Large Shrimp – ½ Lb.	\$11.00
Large Shrimp – 1 Lb.	\$19.00
Drunken Mussels 1 Lb. sautéed in white wine and garlic.	\$9.00
Blue Crabs (seasonal)	Market
Snow Crab Platter for One	\$40.00
1 lb. of Snow Crab Clusters, ½ lb. large steamed shrimp and unlimited fried chicken and hush pu	uppies.
Snow Crab Platter for Two	\$78.00
2 lb. of Snow Crab Clusters, 1 lb. large steamed shrimp and unlimited fried chicken and hush pu	Ippies.

SANDWICHES

Served with Old Bay Bistro Chips & Pickle (excludes fish tacos). Substitute any side – add \$1.00.

Fish Sandwich	
Prepared broiled, blackened or fried with lettuce and tomato on potato roll.	
Haddock	\$11.00
Flounder	\$10.00
Fresh Catch	Market

Shrimp Salad House made served on a croissant, as a wrap or on a bed of lettuce and tomato.	\$12.00
Salmon BLT Blackened salmon, bacon, lettuce, tomato on white toast with lemon aioli.	\$13.00
Waterman's Crab Cake Served broiled or fried with lettuce and tomato on brioche bun.	\$14.00
Chesapeake Chicken Sandwich Juicy chicken breast topped with our own crab dip, bacon and cheddar jack cheese.	\$14.00
Prime Dip Sandwich Slow cooked certified Angus beef with lettuce, tomato, provolone cheese served with house ma jus and horsey mayo.	\$14.00 ade au
Cheeseburger ½ Lb certified Angus beef with lettuce and tomato on brioche roll.	\$11.00
Grilled Chicken Club Juicy grilled chicken breast, topped with bacon, provolone, lettuce and tomato on brioche bun.	\$10.00
Fish Tacos Choice of two or three tacos – blackened fish with a veggie slaw, pico, and cusabi sauce.) / \$16.00
Waterman's Crab Club Local fried softshell with a mini jumbo lump crab cake topped with bacon, lettuce, tomato and	\$16.00 cheddar.
Soft Crab Sandwich Locally caught, lightly breaded and fried.	Market

SEAFOOD ENTREES

Served with your choice of 2 sides (excludes cioppino and pasta dishes). Bread service upon request.

Fishboard Daily selection of fresh fish.	Market
Fish & Chips Crunchy fried haddock and hand cut fries (choose 1 additional side).	\$18.00
Blackened Stuffed Scallops Blackened jumbo sea scallops stuffed with our house made crab imperial.	\$31.00

Scallops Jumbo sea scallops served either broiled, fried or blackened.	\$30.00
Caribbean Jerk Swordfish A local favorite! Served grilled over roasted corn salsa with Caribbean BBQ and one additional s	\$28.00 ide.
Stuffed Flounder Flounder fillets stuffed with our house made crab imperial.	\$26.00
Waterman's Crab Cakes\$18.00Choice of one or two crab cakes – simply the best! Served broiled or fried.) / \$30.00
Soft Crab Platter Locally caught, lightly breaded and fried.	Market
Crab Imperial Colossal lump crab with house made imperial sauce.	\$27.00
Jumbo Shrimp 10 butterflied served lightly fried.	\$23.00
Stuffed Jumbo Shrimp Platter 5 stuffed with our house made crab imperial.	\$26.00
Seafood Marinara Jumbo shrimp, scallops and lump crab in our own marinara over linguine with garden salad and stick. Try it spicy diablo style for \$1.00 more!	\$26.00 bread
Seafood Alfredo Scallops, lump crab, jumbo shrimp, spinach, roasted tomatoes over linguine in a light cream sau garden salad and breadstick.	\$26.00 ice with
Cioppino A West Coast classic meets the Eastern Shore: a succulent seafood tomato stew with local blue scallops, shrimp, king crabs, clams, and mussels. Served with crunchy garlic bread and garden sa	
FAMOUS COMBOS Served with your choice of 2 sides. Bread service upon request.	
Steamed Seafood Combination 1 lb. whole lobster, ½ lb. large shrimp, clams and mussels.	Market
Fried Seafood Combination Hand-breaded shrimp, crab cake, haddock, and clam strips fried up crispy and golden brown.	\$29.00

Broiled Seafood Combination Butterflied shrimp, scallops, crab cake and flounder all broiled to perfection.	\$29.00
Surf n' Turf 8 oz. Sirloin and 5 oz. Lobster Tail 8 oz. Sirloin and Lump Crab Cake 8 oz. Sirloin and Jumbo Fried Shrimp	\$32.00 \$31.00 \$28.00

FROM THE LAND

Served with your choice of 2 sides (excludes pasta dishes). Bread service upon request.

14 oz. Ribeye Steak Certified Angus beef grilled to perfection with garlic butter.	\$27.00
Fried Chicken 4 pieces of our famous and locally loved fried chicken.	\$17.00
Twin Grilled Chicken Breast Marinated chicken breasts available plain, BBQ or teriyaki.	\$16.00
Chicken Penne Alfredo Grilled chicken, spinach, roasted tomatoes in a light cream sauce over penne pasta with garden and breadstick.	\$17.00 salad

LOBSTER

Whole Lobster	Market
Ask your server for sizes.	
Stuffed Lobster Tail	
5 oz. Cold Water Tail stuffed with House Crab Imperial	\$29.00
12 oz. Warm Water Tail stuffed with our House Crab Imperial	\$49.00
Add Ons:	
Waterman's Crab Cake	\$13.00
5 Jumbo Shrimp	\$10.00
Lump Imperial	\$9.00
Scallops (4)	\$12.00
5 oz. Lobster Tail	\$15.00
12 oz. Lobster Tail	\$29.00

SIDES

Sides a La Carte \$3.00 Cole Slaw, Applesauce, Hushpuppies, Baked Potato, Garden Salad, 3-Bean Salad, Pasta Salad, Vegetable of the Day, French Fries.

ALL YOU CAN EAT FEASTS

Original Feast (Seasonal) Market Blue crabs, steamed shrimp, fried chicken, hush puppies, and fried chicken. Shrimp Feast Market

Steamed shrimp, fried chicken, and hush puppies.

*Menu items and pricing is subject to change.