

Appetizers/Raw Bar

Fried Crab Balls

our crabcake mixture
(5-1 oz balls) 16.99

 **Stuffed Mushroom Caps**
with crab imperial 16.99

Fried Calamari

served with wasabi ranch 13.99

Buffalo Wings

mild, hot, bbq, old bay,
bleu cheese & celery 9.75

Fried Jumbo Coconut Shrimp

4 w/coconut dipping sauce 14.99

Seared Sesame Ahi Tuna

with seaweed salad & wasabi 15.99

 **Steamed Jumbo Shrimp**
1 lb. 24.99 • ½ lb. 14.99

 **Steamed Medium Shrimp**
1 lb. 18.99 • ½ lb. 9.99

Pulled Pork Nachos

corn chips piled high with our
famous bbq pulled pork,
creamy cheese sauce,
pico de gallo and green onions 11.99

Waterman's Nachos

corn chips topped with crab, shrimp,
scallops, creamy cheese sauce,
pico de gallo and green onions 13.99

Mexican Style Shrimp Cocktail

chopped golf shrimp mixed with tomatoes, cucumbers, celery, onion
jalapenos, avocado and a savory sauce 11.99

By The Basket

French Fries

Sm 3.99 Lg 4.99

Onion Rings 6.99

Hush Puppies 6.99

Fried Shrimp

with french fries & coleslaw 14.99

Fried Sweet Baby Scallops

with french fries & coleslaw 16.99

Chicken Tenders

with french fries and cole slaw 9.50

Crabby Fries

crab meat, old bay cream sauce, cheese sauce and scallions
Sm 4.99 Lg 7.99

Salads

dressing choices: house, ranch, balsamic vinaigrette

bleu cheese, honey mustard, thousand island, raspberry vinaigrette

Chesapeake Combo Salad

fried oysters & white chicken salad
side by side, on fresh greens with
tomato & egg wedges 14.99

Wedge Salad

ice burg lettuce, topped with bleu cheese
dressing, bacon, tomato, red onion 9.99

Crabcake Salad

fresh greens and vegetables
topped with our signature crabcake 19.99

Hot Crab Dip

served with rolls and crackers 14.99

Crab Pretzel

soft pretzel topped with our famous
crab dip and cheddar cheese 14.99

Fried Oysters

lightly breaded oysters,
deep fried 13.99

Clams Casino

clams topped and broiled with
pancetta, red peppers,
shallots and parmesan cheese 12.99

 **Oysters on the ½ Shell**

6 - 9.75

 **Garlic Mussels**

1 lb steamed in our
seasoned garlic butter 11.99

Fried Green Tomatoes

served with a spicy ranch
dipping sauce 6.99

 **Steamed Little Neck Clams**

in garlic, white wine and butter
12 - 11.99 • 25 - 21.99 • 50 - 34.99

 **Steamed Top Neck Clams**

in garlic, white wine and butter
1 doz. 14.99 2 doz. 24.99

Homemade Soups

 **Maryland Crab**

Bowl 5.99

Half & Half

(Maryland and Cream Mixed)

Bowl 7.00

Cream of Crab

Bowl 7.50

1/2 lb Angus Burgers

served with lettuce, tomato, and french fries
and our homemade burger sauce 1.65

BBQ Brisket Burger

burger, tender brisket, caramelized onions,
jalapenos and gouda cheese 14.50

Classic Burger

choice of american cheese, swiss, cheddar,
gouda ,bleu cheese or pepper jack 12.99

Pastrami Burger

burger, pastrami, swiss cheese
cole slaw 14.99

Green Chile Burger

burger, onion ring, green chilies
pepper jack cheese 13.99

Mushroom & Swiss Burger

burger, onion ring, sauteed mushrooms
and swiss cheese 12.99

Crabby Burger

topped with crab dip, cheddar cheese
and applewood bacon 13.99

Sandwiches & Tacos

served with french fries

Eastern Shore Crabcake

made with jumbo lump crabmeat 19.99

Beef Brisket

tender brisket, caramelized onions,
jalapenos and gouda cheese 10.99

Crabby Chicken

sautéed breast of chicken topped with
crab dip, applewood bacon, and
cheddar cheese 11.99

Sesame Ahi Tuna

grilled, served with wasabi sauce
15.99

Oyster Po Boy

served on a french roll
with remoulade, lettuce and Tomato 14.99

Sloppy Pig

pulled pork, kielbasa, bacon, cheese
and coleslaw 11.99

Chicken Ranch Wrap

grilled chicken, mozzarella cheese, bacon
lettuce, tomato and ranch dressing 11.99

Fish Tacos

broiled mahi
green cabbage slaw, tomatoes, onion, cilantro
cotija cheese 14.99

Prime Rib Sandwich

sautéed mushrooms, onions
and topped with provolone 16.99

Classic Dog

1/4 pound, bacon wrapped deep fried dog
topped with green chilies, cheese
chopped onion and mustard 9.99

Pulled BBQ Pork

tender pork blended with our BBQ recipe 10.99

Shrimp Po Boy

Lightly dusted shrimp served on a french roll
with remoulade, lettuce and Tomato 13.99

Spicy Chicken

breast of chicken marinated in a
spicy sauce breaded deep fried
topped with pickles
and gouda cheese 11.99

Philly Cheese Steak Wrap

thin sliced seasoned ribeye steak, green peppers
onions, provolone and american cheese 14.99

Shrimp Tacos

sautéed seasoned shrimp, mango,
serrano chili cabbage slaw topped with
cilantro lime crema 13.99

Seafood Quesadilla Wrap

crab, shrimp, scallops and cheese
served with pico de gallo and sour cream 14.99

Dinner Entrees

Choice of two: french Fries, Corn on the Cob,
Baked Potato, Baked Sweet Potato w/ sugar, cinnamon & butter (after 5 pm),
Potato Salad, Vegetable of the Day, Pickled Beets, Cole Slaw, Applesauce
• **add a house salad for 3.00** • **dinner rolls by request** •

Jumbo Lump Crabcakes Award winners

fried or broiled (1) crab cake 19.99
(2) crab cakes 32

 **Baked Crab Imperial**
seasoned jumbo lump crabmeat
in a creamy Imperial sauce 26.99

 **Broiled Stuffed Shrimp**

jumbo shrimp topped with crab imperial,
finished with crab sauce 24.99

Fried Oysters

fresh oysters, seasoned and lightly
breaded and deep fried. 22.99

Fried Jumbo Shrimp

seasoned and lightly
breaded and deep fried. 19.99

 **Fresh Sea Scallops**

pan-seared or deep fried 23.99

 **Seafood Norfolk Saute**

fresh scallops, large gulf shrimp
lump crabmeat sautéed in a white wine
and butter sauce over
penne pasta served with
a house salad \$23.99

New Orleans Creole Gumbo

sausage, shrimp, crabmeat
in a savory authentic gumbo sauce
over rice served with house salad 21.99

 **Chicken Chesapeake**

sauteed breast of chicken
topped with crab imperial,
crab sauce and baked golden brown 21.99

Broiled Rock Hall Combo

crabcake • shrimp • scallops
flounder 32.99

Jumbo Lump Crabcake & Fried Shrimp

24.99

Fish-N-Chips

deep fried cod with
french fries and cole slaw 16.99

 **Local Rockfish (seasonal)**

broiled or deep fried 26.99
*our signature dish: rockfish
stuffed with crab imperial and baked* 32.99

 **Sesame Ahi Tuna**

marinated topped with seaweed salad
and wasabi cream sauce
25.99

 **Stuffed Flounder**

flounder fillet stuffed with crab
imperial, topped with crab
sauce and baked 26.99

 **Blackened Red Snapper**

fillet grilled and topped with
creole sauce 23.99

Pan Seared Mahi Mahi

topped with a lemon garlic
cream sauce 23.99

Cajun Shrimp Alfredo

classic alfredo sauce combined
with cajun spices over pasta
and served with house salad 19.99

Fried Trio

lightly breaded oysters, jumbo shrimp
and sea scallops 25.99

1/2 Rack Options

Ribs-N-Jumbo Lump Crab Cake 25.99
Ribs-N-Jumbo Steamed Shrimp 23.99
Ribs-N-Brisket 21.99

 **Slow Roasted Prime Rib**

served with creamy horseradish sauce
10z 23.99 14oz 28.99

 **Ribeye Steak** 12 oz
well marbled for peak flavor
& tenderness . 25.99

Steak Au Poivre

10 oz new york strip, seared with
cracked black pepper, finished with
brandy cream sauce 25.99

BEVERAGES

BEVERAGES with refill 2.99

Fresh Brewed Iced Tea, coke, diet coke, sprite, gingerale, rootbeer, pink lemonade, dr. pepper

Hot Tea & Coffee with refill 2.89

Bottled Sparkling Water 2.99

FROM THE BAR

ICE CREAM DRINKS

also available by the pitcher

7.50

Mudslide
Peaches & Cream
Creamsicle

FROZEN DRINKS

also available by the pitcher

Rock Hall 151 Rum Runner 8.00
Margaritas, Coladas, Daiquiris 6.75
Virgin, Piña Colada 4.00
Virgin, Strawberry Daiquiri 4.00

HOUSE CRUSHES & SANGRIAS

Grapefruit Crush

Ruby Red Grapefruit vodka triplesec, fresh squeezed red ruby grapefruit juice, and a splash of sprite 8.50

Creamsicle Crush

Whipped vodka Triplesec, fresh squeezed orange juice and lemon lime soda 8.50

Summer Red Sangria

7.00

Orange Crush

Orange vodka, triplesec, fresh squeezed orange juice and a splash of sprite 8.50

Tropical Crush

Pineapple vodka, triplesec, fresh squeezed orange juice, cranberry juice and lemon lime soda 8.50

Peach Sangria

7.00

See Wine Menu For Selection By The Glass or Bottle

BEER ON TAP 16 oz

also available by the pitcher

Waterman's Ale by Fordham 4.75

Fta Tire 6.00

Stella Artois 6.00

Dogfish 60 Min. IPA 6.00

BOTTLED BEER

Bud 4.25

Bud Lite 4.25

Bud Lime Lite 4.25

Natural lite-can 2.75

Michelob Ultra 4.25

Rolling Rock 4.25

Yuengling Lager 4.25

Coors Lite 4.25

Miller Lite 4.25

Heineken 5.50

Corona Lite 5.50

Corona 5.50

Blue Moon 5.00

O'Douls 3.75

Bottle of the Month

Desserts

Hot Apple Dumpling - ala mode - 6.00

apple wrapped in a baked flaky pie crust covered with cinnamon sauce paired with vanilla ice cream and drizzled with caramel

Key Lime Pie - 5.75

one bite and you'll be thinking blue skies and Key West

Peanut Butter Pie - 5.75

rich chocolate, peanut butter and chunks of reeses pieces.

Lemon Cake - 6.50

infused using blueberries layer of mascarpone and dusted with powdered sugar

Homemade Cheesecake - 6.00

with cherry topping - simply the best

Smith Island Cake of the Week - 6.50

Cakes are made with multiple thin layers of cake and icing between each layer

Chocolate Lovin Spoonful Cake - 6.00

chocolate pudding between 2 layers of cake and smothered in chocolate

Ghirardelli Brownie Sundae - 6.50

warm oreo brownie, vanilla ice cream, topped with chocolate and caramel syrup, whipped cream and cherry

Classic Sundae - 6.50

vanilla ice cream, topped with chocolate and caramel syrup, whipped cream and cherry

Kiddie Sundae - 1.99

All major credit cards accepted



**Parties of 6 or more,
no separate checks**



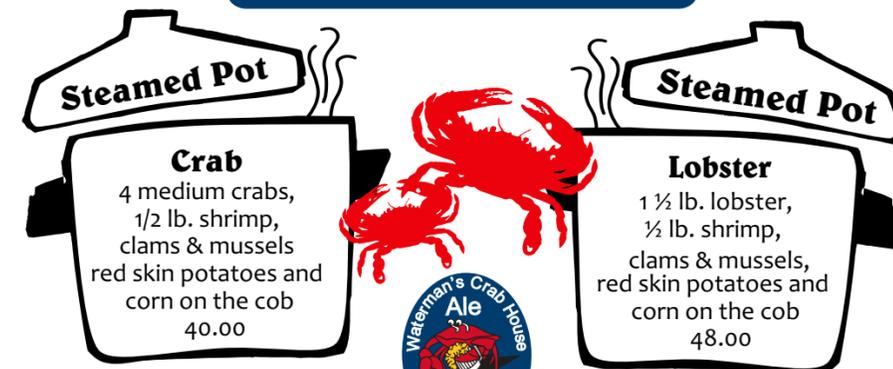
RESTAURANT & DOCK BAR

The Best of Seafood, BBQ and Sunsets

Waterman's is known for our steamed hard shell crabs. The sizes we have each day are based on what is caught. All crabs are first come, first served while supplies last.

Sold by the dozen or individually. Market price.

Crabs N Steamed Pots



1lb. Alaskan Snow Crab Legs
served with 2 sides-market price

1lb. Alaskan King Crab Legs
served with 2 sides-market price

Garlic Crabs ~Steamed Blue Crabs

clusters smothered in garlic butter & white wine with a sprinkle of crab seasoning
5 Blue Crabs Split 24.99
served with rolls for dipping

Crab Feast Options

2 hour limit, no sharing, no carry out
monday-friday 11:30am to 8pm, saturday-Sunday 11:30am to 4pm
while supplies last

Crab Feast

steamed crabs, corn, cole slaw - Market

Dockside

steamed crabs, steamed shrimp, corn, cole slaw - Market