


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


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

 **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

Seafood Quesadilla Wrap
crab, shrimp, scallops and cheese
served with pico de gallo and sour cream 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

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

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


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

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

 **House Salad**
fresh greens & vegetables 4.50

Fruit & Feta Salad
salad greens, topped with feta cheese
mango, assorted fresh berries, pecans
red onion and raspberry vinaigrette 12.99

Caesar Salad 7.99
with shrimp 13.99 • with crabcake 19.99
with chicken 11.99 • with ahi tuna 16.99

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



11b. Alaskan Snow Crab Legs
served with 2 sides-market price

11b. 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