



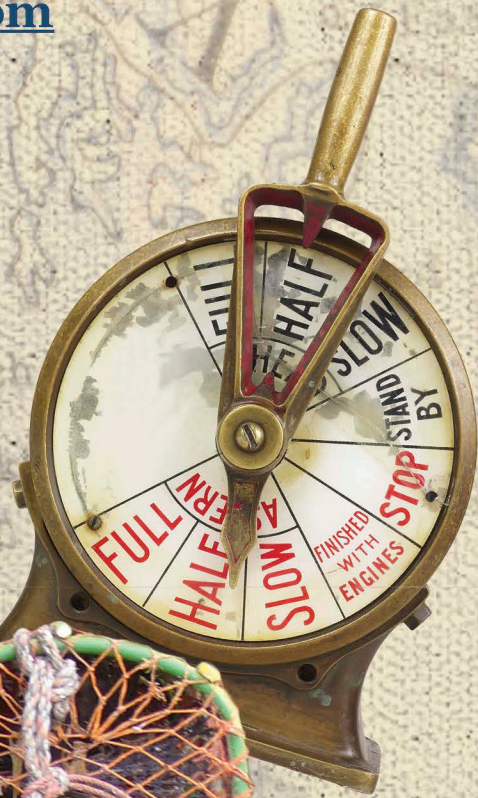
SeaSide

The SeaSide Restaurant
Crab House and Lounge

www.theseasiderestaurant.com

Like us on Facebook 

*No Personal Checks
18% Gratuity added to all checks
There will be a 3% cc fee added to all
credit card transactions*



We realize our parking lot is small and inconvenient. We do have an agreement with M&T Bank and Food Lion (across the street) to use their lot when our's is full. There is also a Public Parking lot behind the restaurant. Thank You for Understanding.

Appetizers

Crab Dip

A mixture of cream cheese, crab meat, Sherry, and Seaside ingredients. Served with garlic toast and Captain wafers 18.99

Crab Pretzel

Jumbo soft pretzel topped with Seaside's own crab dip and melted cheese 19.99

Crab Toast

Lump crab meat smothered with melted cheese and served open face on a Moranto roll. Horseradish sauce served on the side 20.99

Calamari

Deep fried to a golden brown and served with marinara sauce 14.99

Clams Casino

Six clams broiled in garlic butter in their shell with bacon and Provolone cheese 14.99

Fried Shrimp

Five jumbo shrimp fried and served with cocktail sauce 16.99

Coconut Shrimp

Five jumbo shrimp tossed in fresh coconut and deep fried 16.99

Bacon Wrapped BBQ Shrimp

Five large broiled shrimp wrapped in bacon and topped with BBQ sauce 17.99

Seafood Skins

Potato wedges covered with shrimp, crab meat, melted cheese & Old Bay 17.99

Hot Combo

Crab Balls, Bacon wrapped BBQ Shrimp, and clams casino 20.99

Crab Balls

Six petite crab balls, fried and served with cocktail sauce 22.99

Chicken Tenders

Breaded chicken fritters fried to perfection. Served with BBQ or Honey Mustard 11.99

Hot Wings & Celery Sticks

Served with Blue Cheese dressing 16.99

Onion Rings

Beer battered rings 10.99

Seaside Sampler

Chicken tenders, mozzarella sticks, onion rings, hush puppies, and corn nuggets 15.99

Potato Skins

Potato wedges smothered with bacon and melted cheese 13.99

Mozzarella Sticks

Mozzarella cheese battered and fried 10.99

Hushpuppies

Fried corn bread garnished with powdered sugar and butter 10.99

Hog Hammers

Braised Pork Shank tossed in BBQ sauce served with onions rings 16.99

Corn Nuggets

Sweet corn battered, fried and dusted with powdered sugar 9.99

Crab Fries

Crispy fries topped with our famous cream of crab soup, jumbo lump crab meat, and cheddar jack cheese 20.99

Fried Green Beans

Served with Boom Boom sauce 10.99

From the Steamer

Premium Northern Oysters

Steamed or on the Half Shell
15.99 (6) 25.99 (12)

Top Neck Clams

Steamed or on the Half Shell
10.99 (6) 14.99 (12)

Steamed Shrimp

Large U-15 count
1 lb. 26.99 • ½ lb. 17.99
Medium 26 - 30 count
1 lb. 20.99 • ½ lb. 14.99
add potatoes and onions + 4.00

Jumbo Snow Crab Legs

1 lb. 29.99 • 2 lb. 59.99 • 3 lb. 86.99

Dungeness Crab

1 lb. 29.99 • 2 lb. 59.99 • 3 lb. 86.99

Seaside Steamer

½ lb. medium shrimp, 1 lb. snow crab legs, oysters, clams, 1 cluster Dungeness crab, Natty Boh sausage, potatoes and onions. Perfect for Sharing! 62.99

Soup

Maryland Crab

7.99 / 10.99

Cream of Crab

7.99 / 10.99

Haff n Haff

"HON"

Cream of Crab and Maryland vegetable crab
7.99 / 10.99

Oyster Stew

(in season)
7.99 / 10.99

Soup Du Jour

6.99 / 9.99

We Proudly Serve Pepsi Products and Freshly Brewed Iced Tea

Fisherman's Catch

Prepared how you like!

Broiled, Fried or Blackened and served with two sides.

Orange Roughy

24.99

Rockfish

27.99

Salmon

24.99

Tilapia

22.99

Flounder

22.99

Stuffed with crab imperial for 15.00

Also available with make your own combo



Steak & Ribs

We use only the finest *Certified Angus Beef*® brand steaks that are cooked to your liking and served with two side dishes. A garden salad may be substituted for one side dish for an additional 2.00

New York Strip

10 oz. 26.99

Prime Rib

Queen (14 oz.) 29.99

King (18 oz.) 35.99

Ribs

Slow cooked and fall off the bone tender. Full Rack 29.99

Half Rack 19.99

Entrees

All seafood entrées are served with two side dishes, a garden salad may be substituted for one side dish for an additional 2.00

Crab Cakes

Lightly seasoned jumbo lump crab cakes, broiled or fried

Single 28.99 • Double 49.99

Crab Fluffs

Jumbo lump crab cakes dipped in tempura batter and fried

Single 28.99 • Double 49.99

Imperial Crab

Eight ounces of jumbo lump crab meat mixed with sweet red pimentos, and topped with Seaside's own imperial sauce 35.99

Stuffed Shrimp

Four jumbo shrimp stuffed with crab meat, broiled or fried 35.99

Seafood Combination

Broiled: Orange Roughy, scallops, shrimp, crab cake, and clams casino 46.99

Fried: Orange Roughy, scallops, shrimp, crab cake, clams, and oysters (*seasonal*) 46.99

Broiled Lobster Tail

10 oz. lobster tail broiled and served with drawn butter 45.99

Soft Shell Crabs

Two soft crabs dipped in flour and egg, and deep fried to perfection 34.99

Stuffed with crab imperial 49.99

Fried Oysters (*Seasonal*)

Fresh, lightly breaded in cracker meal, flour and egg and fried 29.99

Stuffed with crab imperial 44.99

Fried Shrimp

Eight jumbo shrimp fried and served with cocktail sauce 25.99

Scallops

Broiled: Lightly seasoned with lemon, paprika, and pepper

Fried: Lightly breaded and fried 33.99

Seaside Shrimp Duo

Four large coconut shrimp, fried with four large broiled shrimp wrapped in bacon and BBQ sauce. Served with orange marmalade on the side 26.99

Stuffed Chicken Breast

Two grilled chicken breasts topped with crab imperial 25.99

Grilled Chicken Alfredo

Grilled chicken served over fettuccine noodles with a creamy Alfredo sauce. Served with a small salad 20.99

Seafood Alfredo

Shrimp, scallops, and crab over fettuccine with a creamy Alfredo sauce. Served with a small salad 26.99

Make your own Combination

Add on any of the following:

6 oz. Lobster Tail 23.00 • Crab Cake 21.00

Crab Imperial 16.00 • 4 Fried Shrimp 12.00

*Consuming raw or under cooked meats, seafood or poultry can increase your risk of food borne illness.

Sandwiches, Wraps & Specialties

Lump Crab Cake

Served broiled or fried on your choice of bread or crackers 26.99

Crab Fluff

A crab cake covered with tempura batter and deep fried 27.99

Chicken Chesapeake

A grilled chicken breast smothered with crab dip and melted Monterey jack & cheddar cheese 18.99

Fish & Chips

Generous portion of battered white fish, fried and served with fries 14.99

The Big Earl

A grilled chicken breast topped with BBQ sauce, bacon, and Provolone cheese 14.99

Jumbo Clams

Jumbo breaded clams deep fried 14.99

Hot Turkey Sandwich

Sliced and served over bread, smothered in gravy and served with fries and cole slaw 14.99

Fried Hard Crab

One large steamed crab stuffed with crab meat, dipped in tempura batter and fried 26.99

Imperial Potato

Baked potato stuffed with crab meat and covered with imperial sauce. Served with a small salad 24.99

Stuffed Tilapa

Broiled & stuffed with crab imperial, served with one side dish 21.99

Fisherman's Special

Cajun broiled orange roughly on a Kaiser roll with lettuce, tomato, tartar sauce on the side 14.99

Dock Side Trio

Scrumptious shrimp salad, chicken salad, and tuna salad served on a bed of lettuce with cucumbers, tomatoes, and crackers 19.99

Cajun Orange Roughy

Broiled & stuffed with crab imperial, served with one side dish 23.99

Scallops & Salad

Deep fried or broiled served with a small garden salad 19.99

Lunch Imperial Crab

Served with one side dish 24.99

Lunch Stuffed Chicken Breast

Grilled and topped with crab imperial and served with one side dish 18.99

Lunch Seafood Alfredo

Shrimp, scallops, and crab over fettuccine with a creamy Alfredo sauce. Served with a small salad 19.99

Soup & Sandwich Trio's

Served with a cup of Maryland crab soup and French fries

Cream of Crab, Oyster Stew and Soup du Jour are an additional 1.00

Double Grilled Cheese

American & Swiss cheese, bacon, and tomato, grilled on sourdough bread 13.99

BLT

Crisp bacon, L-T-M. Served on Texas Toast 13.99

Chicken or Tuna Salad

Served on a Kaiser roll 13.99

Stacked Turkey

Served on a Kaiser roll with L-T-M, bacon, and American cheese 13.99

Salad

House Salad sm. 9.99 / lg. 11.99

Caesar Salad sm. 9.99 / lg. 11.99

Chef Salad

Our house salad topped with turkey, bacon, cheese and hard-boiled egg 16.99

Stuffed Tomato

Served with one side dish

-Shrimp Salad 16.99

-Chicken Salad 12.99

-Tuna Salad 12.99

Top a Large Caesar salad with your choice of:

Grilled Chicken 15.99 • Shrimp 18.99
Salmon 17.99 • Lump Crab Meat 22.99
Combo Caesar (shrimp & crab meat) 22.99

Dressings: Pepper Parmesan, Ranch, Honey Mustard, Bleu Cheese, White Zinfandel Vinaigrette, Thousand Island, Fat Free Red French, Lite Italian

Sandwiches & Wraps

All sandwiches are served with fries.
Bread choices: white, wheat, rye, Kaiser or pretzel roll

Shrimp Salad

Chunks of shrimp tossed with mayonnaise, celery, and Old Bay 16.99
or make it a wrap
Served on a Sub roll 19.99

Fish Filet Sandwich

Fried or broiled, served on a toasted sub roll
Haddock 15.99 Flounder 14.99
Tilapia 14.99 Rockfish 17.99
Orange Roughy 17.99

Oyster Sandwich *(Seasonal)*

Lightly breaded and fried served on your choice of bread 18.99

Prime Rib Sandwich

Served open face on a toasted sub roll with a side of au jus 21.99

Crab Melt

A jumbo lump crab cake open face on an English muffin with sliced tomato and topped with melted Monterey Jack & cheddar cheese 26.99

Soft Crab Sandwich

Deep fried and served on your choice of bread 19.99

Shrimp Melt

Shrimp salad open face on an English muffin with sliced tomato and melted Monterey Jack & cheddar cheese 17.99

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, and pepper parmesan dressing 14.99

Buffalo Chicken Wrap

Chicken tenders tossed in wing sauce, topped with bleu cheese dressing 14.99

Chicken or Tuna Salad Wrap

With your choice of lettuce and tomato 13.99

Turkey Club Sandwich

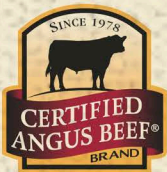
Sliced turkey piled high with L-T-M, bacon, American and provolone cheese on Texas toast 14.99

Salmon BLT

Cajun Salmon on sourdough toast topped with bacon, and L-T-M 17.99

Seafood Club Sandwich

Our housemade shrimp salad and crab cake with bacon, lettuce, tomato and mayo on your choice of bread 26.99



Seaside Burgers

Our burgers are ½ lb. of ground *Certified Angus Beef*®.
Served with French fries

Mushroom & Swiss Burger 16.99

Bacon Cheeseburger

Crisp bacon and American cheese 16.99

Big Earl Burger

BBQ sauce, bacon and Provolone cheese 16.99

Black Jack Burger

Topped with Cajun seasoning, Swiss cheese and bleu cheese 16.99

Crabby Patty

Topped with crab dip and cheddar cheese 19.99



Side Dishes

Baked Potato • Broccoli • Green Beans • Lima Beans
French Fries • Cole Slaw • Macaroni Salad • Apple Sauce
Mashed Potatoes • Pickled Beets • Hush Puppies
Corn Nuggets • Chips • Sweet Potato Fries (1.00 Extra)
Onion Rings (1.00 Extra) • Side Salad (2.00 Extra)

*Consuming raw or under cooked meats, seafood or poultry can increase your risk of food borne illness.

Wine List

Proudly serving "Copperidge" as our House Wine
Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Whites

Mezzacorona Moscato, Italy

A pleasing balance of subtle sweetness and tropical fruits.

Glass Bottle

7.50 26.00

Ecco Domani Pinot Grigio

Elegant with light notes of apple and vanilla with a refreshing tart finish.

9.00 29.00

Santa Margherita Pinot Grigio, Italy

A wine of great character and versatility, this popular Pinot Grigio has aromas of citrus and pear with a crisp, ripe mouth feel.

12.00 46.00

William Hill Chardonnay, California

Baked apple and pear flavors combined with sweet oak and spice.

9.00 30.00

Beringer Napa Chardonnay, Napa Valley

Bright lemon and apple aromas with crisp citrus notes rounded out with a pleasing acidity.

— 39.00

Starborough Sauvignon Blanc, New Zealand

From New Zealand's best vineyards comes a wine with intense grapefruit, citrus and tropical fruit flavors.

9.00 30.00

J. Lohr Riesling, California

Delicate aromas of honeysuckle that give way to citrus notes and luscious flavors of peach and apricot.

8.00 28.00

Blush

Beringer White Zinfandel

Fresh red berry, citrus and melon aromas and flavors.

Glass Bottle

8.00 28.00

Reds

Mirassou Pinot Noir, California

Fruity floral aromas with fresh raspberry and cherry notes.

Glass Bottle

8.50 29.00

MacMurray Pinot Noir, Russian River, Sonoma

Red currant and raspberry characters linger in this complex and beautiful example of Sonoma County's Pinot Noir.

11.00 44.00

Dark Horse Cabernet Sauvignon, California

Bold flavors of blackberry and black cherry, supported by firm tannins, brown spice and a rich dark chocolate finish.

8.50 28.00

Louis Martini Cabernet Sauvignon, Sonoma

Showcases fresh ripe flavors of black cherry, currant and spice, rich and complex, beautifully structured.

9.50 38.00

Kendall Jackson Cabernet Sauvignon, California

Plum and black cherry flavors are complemented with a soft tannin finish.

— 45.00

Stags' Leap Petit Sirah, Napa

Refined and elegant, this Petite Sirah shows blackberry fruit, floral and spicy flavors of clove and pepper.

— 57.00

Sparkling

La Marca Prosecco, Italy

This sparkling wine offers a vibrant bouquet of Golden apple, white peach and honeysuckle.

Glass Bottle

— 29.00