



SeaSide


The SeaSide Restaurant
Crab House and Lounge

We Ship Crab Cakes and Steamed Crabs
www.theseasiderestaurant.com

Like us on Facebook



*No Separate Checks • No Personal Checks
18% Gratuity added to parties of 5 or more*



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 13.99

Crab Pretzel

Jumbo soft pretzel topped with Seaside's own crab dip and melted cheese 13.99

Crab Toast

Lump crab meat smothered with melted cheese and served open face on a Moranto roll. Horseradish sauce served on the side 14.99

Calamari

Deep fried to a golden brown and served with marinara sauce 11.99

Clams Casino

Six clams broiled in garlic butter in their shell with bacon and Provolone cheese 11.99

Fried Shrimp

Five jumbo shrimp fried and served with cocktail sauce 11.99

Coconut Shrimp

Five jumbo shrimp tossed in fresh coconut and deep fried 11.99

Bacon Wrapped BBQ Shrimp

Five large broiled shrimp wrapped in bacon and topped with BBQ sauce 12.99

Seafood Skins

Potato wedges covered with shrimp, crab meat, melted cheese & Old Bay 13.99

Hot Combo

Crab Balls, Bacon wrapped BBQ Shrimp, and clams casino 16.99

Crab Balls

Six petite crab balls, fried and served with cocktail sauce 14.99

Chicken Tenders

Breaded chicken fritters fried to perfection. Served with BBQ or Honey Mustard 8.99

Hot Wings & Celery Sticks

Served with Blue Cheese dressing 10.99

Onion Rings

Beer battered rings 8.99

Seaside Sampler

Chicken tenders, mozzarella sticks, onion rings, hush puppies, and corn nuggets 11.99

Potato Skins

Potato wedges smothered with bacon and melted cheese 8.99

Mozzarella Sticks

Mozzarella cheese battered and fried 8.99

Hushpuppies

Fried corn bread garnished with powdered sugar and butter 7.99

Hog Hammers

Braised Pork Shank tossed in BBQ sauce served with onions rings 10.99

Corn Nuggets

Sweet corn battered, fried and dusted with powdered sugar 7.99

Crab Fries

Crispy fries topped with our famous cream of crab soup, jumbo lump crab meat, and cheddar jack cheese 14.99

Fried Green Beans

Served with Boom Boom sauce 7.99

From the Steamer

Local Oysters *(Seasonal)*

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

Top Neck Clams

Steamed or on the Half Shell
9.99 (6) 13.99 (12)

Steamed Shrimp

Large U-15 count
1 lb. 21.99 • ½ lb. 13.99
Medium 26 - 30 count
1 lb. 16.99 • ½ lb. 10.99
add potatoes and onions + 4.00

Jumbo Snow Crab Legs

1 lb. 19.99 • 2 lb. 38.99 • 3 lb. 53.99

Dungeness Crab

1 lb. 17.99 • 2 lb. 33.99 • 3 lb. 47.99

Seaside Steamer

½ lb. medium shrimp, 1 lb. snow crab legs, oysters (seasonal), clams, 1 cluster Dungeness crab, Natty Boh sausage, potatoes and onions. Perfect for Sharing!
36.99

Soup

Haff n Haff "HON"

Cream of Crab and Maryland vegetable crab
5.99 / 7.99

Oyster Stew

(in season)
5.99 / 7.99

Soup Du Jour

5.59 / 7.59

Maryland Crab

4.99 / 6.99

Cream of Crab

5.99 / 7.99

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

20.99

Rockfish

22.99

Salmon

18.99

Tilapia

18.99

Flounder

18.99

Stuffed with crab imperial for 9.00

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. 20.99

Prime Rib

Queen (14 oz.) 19.99

King (18 oz.) 24.99

Ribs

Slow cooked and fall off the bone tender.

Full Rack 22.99

Half Rack 16.99

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 18.99 • Double 30.99

Crab Fluffs

Jumbo lump crab cakes dipped in tempura batter and fried

Single 19.99 • Double 32.99

Imperial Crab

Eight ounces of jumbo lump crab meat mixed with sweet red pimentos, and topped with Seaside's own imperial sauce 26.99

Stuffed Shrimp

Four jumbo shrimp stuffed with crab meat, broiled or fried 25.99

Seafood Combination

Broiled: Orange Roughy, scallops, shrimp, crab cake, and clams casino 32.99

Fried: Orange Roughy, scallops, shrimp, crab cake, clams, and oysters (seasonal) 32.99

Broiled Lobster Tail

10 oz. lobster tail broiled and served with drawn butter 32.99

Soft Shell Crabs

Two soft crabs dipped in flour and egg, and deep fried to perfection 26.99

Stuffed with crab imperial 35.99

Fried Oysters (Seasonal)

Fresh, lightly breaded in cracker meal, flour and egg and fried 20.99

Stuffed with crab imperial 29.99

Fried Shrimp

Eight jumbo shrimp fried and served with cocktail sauce 18.99

Scallops

Broiled: Lightly seasoned with lemon, paprika, and pepper

Fried: Lightly breaded and fried 23.99

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 20.99

Stuffed Chicken Breast

Two grilled chicken breasts topped with crab imperial 19.99

Grilled Chicken Alfredo

Grilled chicken served over fettuccine noodles with a creamy Alfredo sauce.

Served with a small salad 16.99

Seafood Alfredo

Shrimp, scallops, and crab over fettuccine with a creamy Alfredo sauce.

Served with a small salad 21.99

Make your own Combination

Add on any of the following:

6 oz. Lobster Tail 14.00 • Crab Cake 13.00

Crab Imperial 9.00 • 4 Fried Shrimp 8.00

*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 16.99

Crab Fluff

A crab cake covered with tempura batter and deep fried 17.99

Chicken Chesapeake

A grilled chicken breast smothered with crab dip and melted Monterey jack & cheddar cheese 12.99

Fish & Chips

Generous portion of battered white fish, fried and served with fries 10.99

The Big Earl

A grilled chicken breast topped with BBQ sauce, bacon, and Provolone cheese 10.99

Jumbo Clams

Jumbo breaded clams deep fried 11.99

Hot Turkey Sandwich

Sliced and served over bread, smothered in gravy and served with fries and cole slaw 10.99

Fried Hard Crab

One large steamed crab stuffed with crab meat, dipped in tempura batter and fried 17.99

Imperial Potato

Baked potato stuffed with crab meat and covered with imperial sauce. Served with a small salad 14.99

Stuffed Tilapa

Broiled & stuffed with crab imperial, served with one side dish 14.99

Fisherman's Special

Cajun broiled orange roughy on a Kaiser roll with lettuce, tomato, and tartar sauce on the side 11.99

Dock Side Trio

Scrumptious shrimp salad, chicken salad, and tuna salad served on a bed of lettuce with cucumbers, tomatoes, and crackers 14.99

Cajun Orange Roughy

Broiled & stuffed with crab imperial, served with one side dish 15.99

Scallops & Salad

Deep fried or broiled served with a small garden salad 12.99

Lunch Imperial Crab

Served with one side dish 15.99

Lunch Stuffed Chicken Breast

Grilled and topped with crab imperial and served with one side dish 12.99

Lunch Seafood Alfredo

Shrimp, scallops, and crab over fettuccine with a creamy Alfredo sauce. Served with a small salad 16.99

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 10.99

BLT

Crisp bacon, L-T-M. Served on Texas Toast 10.99

Chicken or Tuna Salad

Served on a Kaiser roll 10.99

Stacked Turkey

Served on a Kaiser roll with L-T-M, bacon, and American cheese 10.99

Salad

House Salad sm. 6.99 / lg. 8.99

Caesar Salad sm. 6.99 / lg. 8.99

Chef Salad

Our house salad topped with turkey, bacon, cheese and hard-boiled egg 11.99

Stuffed Tomato

Served with one side dish

-Shrimp Salad 11.99

-Chicken Salad 10.99

-Tuna Salad 10.99

Top a Large Caesar salad with your choice of:

Grilled Chicken 12.99 • Shrimp 14.99
Salmon 13.99 • Lump Crab Meat 16.99
Combo Caesar (shrimp & crab meat) 16.99

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 11.99
or make it a wrap
Served on a Sub roll 13.99

Fish Filet Sandwich

Fried or broiled, served on a toasted sub roll

Haddock 11.99 Flounder 11.99
Tilapia 11.99 Rockfish 13.99
Orange Roughy 11.99

Oyster Sandwich *(Seasonal)*

Lightly breaded and fried served on your choice of bread 12.99

Prime Rib Sandwich

Served open face on a toasted sub roll with a side of au jus 15.99

Crab Melt

A jumbo lump crab cake open face on an English muffin with sliced tomato and topped with melted Monterey Jack & cheddar cheese 16.99

Soft Crab Sandwich

Deep fried and served on your choice of bread 14.99 -*Stuffed 18.99*

Shrimp Melt

Shrimp salad open face on an English muffin with sliced tomato and melted Monterey Jack & cheddar cheese 12.99

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, and pepper parmesan dressing 10.99

Buffalo Chicken Wrap

Chicken tenders tossed in wing sauce, topped with bleu cheese dressing 10.99

Chicken or Tuna Salad Wrap

With your choice of lettuce and tomato 9.99

Turkey Club Sandwich

Sliced turkey piled high with L-T-M, bacon, American and provolone cheese on Texas toast 10.99

Salmon BLT

Cajun Salmon on sourdough toast topped with bacon, and L-T-M 11.99

Seafood Club Sandwich

Our housemade shrimp salad and crab cake with bacon, lettuce, tomato and mayo on your choice of bread 19.99



Seaside Burgers

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

Mushroom & Swiss Burger 11.99

Bacon Cheeseburger

Crisp bacon and American cheese 11.99

Big Earl Burger

BBQ sauce, bacon and Provolone cheese 11.99

Black Jack Burger

Topped with Cajun seasoning, Swiss cheese and bleu cheese 11.99

Crabby Patty

Topped with crab dip and cheddar cheese 14.99



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.

Ecco Domani Pinot Grigio

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

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.

William Hill Chardonnay, California

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

Beringer Napa Chardonnay, Napa Valley

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

Starborough Sauvignon Blanc, New Zealand

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

Covey Run Riesling, California

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

Glass Bottle

7.50 26.00

8.50 28.00

11.00 42.00

8.50 28.00

--- 39.00

8.50 28.00

7.50 26.00

Blush

Beringer White Zinfandel

Fresh red berry, citrus and melon aromas and flavors.

Glass Bottle

7.00 25.00

Reds

Mirassou Pinot Noir, California

Fruity floral aromas with fresh raspberry and cherry notes.

MacMurray Pinot Noir, Russian River, Sonoma

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

Dark Horse Cabernet Sauvignon, California

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

Louis Martini Cabernet Sauvignon, Sonoma

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

Kendall Jackson Cabernet Sauvignon, California

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

Stags' Leap Petit Sirah, Napa

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

Glass Bottle

8.00 27.00

11.00 42.00

8.00 26.00

9.50 36.00

--- 45.00

--- 57.00

Sparkling

La Marca Prosecco, Italy

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

Glass Bottle

--- 27.00

A few words to our loyal patrons

Yes, we've had a small price increase in our crabs. This is due to higher costs from our distributors. You have our guarantee that each and every crab is graded by size AND weight. We do not mix light crabs into our regular priced crabs. The "lights" are always discounted and steamed fresh. To insure our great quality, we NEVER pre steam our crabs. If you are served a dark colored crab at SEASIDE, you will find it to be delicious and very heavy. The dark color comes from the crab burying itself in the bottom of the bay, not from the crabs being burnt. We steam our crabs with live steam therefore they can not be burnt no matter how long we cook them.

Food and Beverage Policy

FOOD- We are family owned and we take great pride in providing the best food and service available at a fair price. Our menu items are made fresh daily with our own recipes. Our menu provides detailed descriptions of each offering. If you have ANY questions about the menu, please ask your server. They will be able to assist you. Please understand we cannot remove an item from your check if you simply don't like it or didn't know what you were ordering.

DRINKS- Likewise with alcohol, please ask your server if you're not sure what type of cocktail you are ordering. Here at SEASIDE, we free pour which we believe enhances the taste and quality of the drink. Again, please do not ask us to remove a drink from your check simply because you didn't like it or didn't realize what you ordered.

Reservations and Check Policy

RESERVATIONS- We cheerfully take reservations for 7 or more people. We will make every attempt to hold your reservation for 15 minutes beyond the scheduled time. However, if your **ENTIRE PARTY** is not present, we may release your reservation to accommodate other patrons. In this case, we will do our very best to seat you as soon as possible.

CHECKS- As a matter of practicality, it is impossible for SEASIDE to provide separate checks for individuals in your party. This policy ensures your food will be presented timely for everyone to enjoy together. Our checks are itemized per item and our wait staff will be happy to take multiple credit cards or cash as payment. It is the diner's responsibility to advise the server how much to charge each credit card. Please note, in keeping with standard practice in the food industry, a gratuity of 18% will be added to parties of 5 or more.

We value your Input

If you have enjoyed your meal at SEASIDE, please let us know. If your server was outstanding, please let us know. Like us, our servers strive to make your dining experience a pleasurable one. They rely on tips to make a living. If your service was good a 15-20% gratuity would be greatly appreciated. Conversely, if there is something you think should be called to our attention; we welcome that as well. We have succeeded for over 20 years by listening to our patrons. That is one policy that will never change.

Dave & Vern

Nightly Specials

Dine-In Only • 4pm to Close

\$13.99

Monday

Lobster Night

1 lb. Whole Lobster with two sides

Tuesday

Fish Night

Any fresh fish entree with two sides

Wednesday

Shrimp Night

1 lb. Large Steamed Shrimp
or

Fried Shrimp Platter
with two sides

Thursday

Steak Night

Chef's choice, served with two sides

Ask about our Dungeness Crabs

