

Welcome to Horizons Oceanfront Restaurant

DINNER MENU

Soups & Salads

Maryland Crab Soup ... homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices	7.50
Caesar Salad ... crisp Romaine, seasoned croutons and shaved Parmesan cheese with our homemade dressing	10.50
Add chicken, salmon, seared tuna, shrimp or beef	6.25
The Ocean Club ... chilled fresh greens, tomatoes, cucumbers, onions, almonds, Mandarin oranges and seasoned croutons	9.50
Add Hearts of Palm	3.25
Add chicken, salmon, seared tuna, shrimp or beef	6.25
Spinach Salad ... baby spinach, red onions, apple slices, candied pecans, goat cheese and bacon with a maple vinaigrette	10.50
Add chicken, salmon, seared tuna, shrimp or beef	6.25

Appetizers

Shrimp Cocktail ... three jumbo gulf shrimp served with lemon and cocktail sauce ☒	14.75
Shrimp and Bacon Worcestershire ... three Jumbo shrimp wrapped in bacon and baked with Worcestershire sauce and lemon pepper	15.75
Crab Dip ... jumbo lump crabmeat with Swiss, Parmesan and cream cheeses, baked to a golden brown, served with toasted crostini	14.75
An Order for Two ...	27
Club's Casino ... six middle neck clams baked with bacon, garlic butter and fresh red peppers, topped with mozzarella cheese ☒	12.75
Stuffed Mushrooms ... mushroom caps stuffed with crabmeat, topped with Imperial sauce and baked to a golden brown ☒	18.75
Trio of Petite Crab Cakes ...made with fresh jumbo lump crabmeat, broiled or deep fried, served with lemon, tartar, or cocktail sauce	18.75
Ahi Tuna Tartar ... soy marinated raw Ahi tuna over diced avocado	12.75
Seared Ahi Tuna ... Pan seared and sesame encrusted Ahi tuna steak over seaweed salad with a balsamic glaze, served with wasabi and miso sauces	12.75
Seared Sea Scallops ... Seared sea scallops with avocado mousse	12.75
Fish Bites ... bite size pieces of fresh fish in an Old Bay® beer batter and deep fried; served with Chef Jim's Ocean Club Conch dipping sauce	10.50
Crabmeat Cocktail ... Fresh jumbo lump crabmeat served with a zesty cocktail sauce.	18.75
Potato Gnocchi ... tossed in a rich blush vodka sauce	7.25


Entrees

Potato Gnocchi ... tossed in rich blush vodka sauce Wine: Chardonnay, Kendall Jackson, Grande Reserve, 2012, California. 35	14.75
Jumbo Lump Crab Cakes ... two fresh back-fin jumbo lump crab cakes, broiled or deep fried, served with lemon, tartar or cocktail sauce. Single Crab Cake Wine: Sauvignon Blanc, Duckhorn, 2007, Napa Valley, California. 45	35 20
Imperial Crab "Maryland" ... fresh jumbo lump crabmeat prepared from a classic recipe topped with our imperial sauce  Wine: Chardonnay, Newton, Red Label, 2009, Napa Valley, California. 40	33.50
Shrimp Scampi ... jumbo gulf shrimp sautéed in butter, garlic, lemon and white wine, garnished with fresh lemon and parsley, served over fettuccini or linguini Wine: Chardonnay, Frog's Leap, 2008, Napa Valley, California. 45	29.50
Shrimp Marinara ... Sautéed jumbo gulf shrimp on a bed of pasta with our house made marinara sauce Wine: Pinot Noir, Etude, 2009, Napa Valley, California. 60	29.50
Orange Roughy Chesapeake ... New Zealand roughy seasoned with Old Bay® and lemon pepper  Wine: Sauvignon Blanc, Benziger, 2006, North Coast, California. 35	23
Orange Roughy Annapolis ... New Zealand roughy stuffed with crab imperial  Wine: Chardonnay, Simi, Reserve, 2006, Russian River, California. 45	27.25
Chicken Horizons ... pan-seared chicken breast crowned with crabmeat, topped with Béarnaise sauce and almonds Wine: Chardonnay, Sonoma Cutrer, 2007, Russian River, California. 35	27.25
New York Strip or Delmonico ... Certified Angus Beef® steak aged 21 days prepared to perfection, grilled or blackened  Wine: Meritage, Mercury Rising, Cinnabar, 2006, California. 40	12oz 36 16oz 44
Filet Mignon ... ten-ounce Certified Angus Beef® steak, cut from the heart of the tenderloin, aged 21 days, grilled to your liking  Wine: Cabernet Sauvignon, Turnbull, 2005, Napa Valley, California. 80	46
Surf and Turf ... a petite Certified Angus Beef® filet mignon and a cold-water lobster tail served with drawn butter – lobster can be prepared broiled or Tempura  Wine: Meritage, Worthy, Sophia's Cuvee, 2005, Napa Valley, California. 45	49.75
Roasted Pork Tenderloin ... pork tenderloin marinated over 24 hours, served with a sherry pan sauce and chunky apple sauce Wine: Pinot Noir, Etude, 2009, Napa Valley, California. 60	23
Split entrée, including starch and vegetable	6

Desserts

Fresh Baked Cakes and Pies **7.25** Vanilla and Chocolate Ice Cream, Orange Sherbet **6.25**
 Chocolate, Chocolate Fudge, Butterscotch and Strawberry Sundaes **8.50**
 Fresh Seasonal Fruit **7.50**

Beverages

Coffee, Tea ... **2.25** Milk (Whole, Skim) or Chocolate ... **3**
 Pepsi, Cherry Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Raspberry Tea,
 Mountain Dew, Unsweetened Iced Tea ... **2.90** Cappuccino, Café Latte, Espresso ... **5.25**
 Denotes a Gluten-free Product Please ask your server if you would like a Gluten Free Menu