



MENU



Located on the Terrace Level

SOUPS & SALADS

Maryland Crab Soup... homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices **7.50**

Seafood Salad... a bountiful catch of jumbo gulf shrimp and jumbo lump crabmeat on a bed of Romaine leaves with tomatoes and avocado **22.95** (GF)

Shrimp Salad Supreme... huge chunks of shrimp salad, served with fresh fruit **17.75** (GF)

Bermuda Triangle... a trio of prize-winning salads - tuna, seasoned shrimp, and chicken, served on crisp salad greens **14.75**

Chef Salad... Swiss and American cheeses, baked ham and turkey breast, served on a bed of crisp greens with egg and tomato wedges, red onion, and cucumber **15.75** (GF)

Cobb Salad... chopped chicken, hardboiled egg, bacon bits, diced avocado, tomato, chopped red onion, and shredded cheese over Romaine **15.75** (GF)

Spinach Salad... baby spinach, red onions, apple slices, candied pecans, goat cheese, and bacon with a maple vinaigrette
Appetizer portion **6.25** Dinner portion **10.50**
Add chicken, salmon, seared tuna, shrimp, or beef **6.25**

Caesar Salad... crisp Romaine, seasoned croutons and shaved Parmesan cheese with our homemade dressing
Appetizer portion **6.25** Dinner portion **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
Appetizer portion **6.25** Dinner portion **10.50**
Add Hearts of Palm **3.25**
Add chicken, salmon, seared tuna, shrimp, or beef **6.25**

APPETIZERS & LIGHT BITES

Shrimp Cocktail... three jumbo gulf shrimp served with lemon and cocktail sauce **14.75** (GF)

Shrimp and Bacon Worcestershire... three jumbo shrimp wrapped in bacon and baked with Worcestershire sauce and lemon pepper **15.75**

Kari's Kall... three jumbo shrimp, seasoned with bread crumbs, baked in garlic, butter, and olive oil, with a dusting of Parmesan **15.75**

Crabmeat Cocktail... fresh jumbo lump crabmeat served with a zesty cocktail sauce **18.75** (GF)

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**

Trio of Petite Crab Cakes... made with fresh jumbo lump crabmeat, broiled or deep fried, served with lemon, tartar, or cocktail sauce **18.75**

Stuffed Mushrooms... mushroom caps stuffed with crabmeat, topped with Imperial sauce and baked to a golden brown **18.75** (GF)

Ahi Tuna Tartare... soy-marinated raw Ahi tuna over seaweed, diced avocado and onion and served with pita chips **13.75**

Seared Ahi Tuna... pan-seared and sesame encrusted Ahi tuna steak over seaweed salad with a balsamic glaze, served with wasabi and miso sauces **13.75**

Seared Sea Scallops... three seared sea scallops with avocado mousse **13.75** (GF)

Club's Casino... six middle neck clams baked with bacon, garlic butter, and fresh red peppers, topped with mozzarella cheese **13.75**

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**

Fish and Chips... fresh fried fish dipped in our homemade beer batter with coleslaw and fries **11.50**

Chicken Fingers... breaded chicken tenders fried golden brown, served with fries and a honey-mustard dipping sauce **9.50**

Wings... eight deep fried wings prepared teriyaki, barbecue, mild, hot, Old Bay®, reggiano, or naked **9.50**

Nachos Supreme... a mound of tortilla chips topped with taco meat, diced tomatoes, onions, jalapeño peppers, and lettuce, covered with cheddar cheese **10.50**

Tacos ... two fried fish filets, grilled chicken, or shrimp tacos topped with fresh pico de gallo, chipotle, sour cream, and fresh avocado on a flour tortilla **12.75**

Quesadillas... fresh flour tortillas filled with beef, chicken, or vegetables and covered with melted cheddar cheese **9.95**

Potato Gnocchi... tossed in a rich blush vodka sauce **8.25**

Potato Skins... fried and stuffed with bacon, tomato, and cheddar cheese **7.50**

Cheese Stix... half dozen golden brown, deep fried mozzarella cheese sticks served with marinara sauce **9.50**

Chips & Salsa... a basket of tortilla chips served with a fresh salsa of tomatoes, bell and jalapeno peppers with garlic, and a mix of Tex-Mex spices **7.50**

Pizza... 16-inch pizza with a basil tomato sauce and mozzarella cheese **9.95**
Toppings: Italian sausage, ground beef, mushrooms, pepperoni **1.00/each**

Basket of Fries or Onion Rings... **7.25**
Add cheese **.50**

SANDWICHES

Jumbo Kosher Hot Dog... grilled all beef dog served with chopped onions and fries **8.25**

Horizons Burger... half pound Angus burger char-grilled with lettuce, tomato, and pickle on the side, served with fries **9.50**
Add cheese, mushrooms, sautéed onions, or bacon **.75/each**

Big Beach Burger... after a hard day at the beach, 2 patties, 16 ounces CAB, sautéed onions, American cheese, and bacon **13.75**

Veggie Burger... fresh garden burger served on a Kaiser roll **9.50**

The Horizon Dip... thinly sliced hot roast beef, served with au jus and fries **10.50**

Crab Cake Sandwich... fresh jumbo lump crabmeat, deep fried or broiled golden brown on a Kaiser roll, served with tartar sauce and fries **17.75**

Shrimp Salad Sandwich... huge chunks of homemade seasoned shrimp salad, garnished with kosher pickle, tomato, and coleslaw served with potato chips. All sandwiches are served on white, wheat, rye, Kaiser roll, or croissant **17.75**

Grilled Chicken Sandwich... marinated chicken breast on a Kaiser roll with lettuce and tomato, served with fries **10.50**
Add barbecue sauce, bacon, and American cheese **2.25**

Overstuffed Sandwiches... choice of fresh turkey breast, corned beef, roast beef, baked ham, white meat tuna salad, or homemade chicken salad, garnished with kosher pickle, tomato, and coleslaw, served with potato chips. All sandwiches are served on white, wheat, rye, Kaiser roll, or croissant **9.50**

Clarion Wrap... sliced turkey, cold roast beef, or fresh vegetables with Swiss and American cheese in a garlic and herb wrap **10.50**

Clarion Club Sandwich... triple-decker of sliced turkey breast, bacon, tomato, and lettuce, served on white, wheat, or rye bread with cranberry sauce and chips **10.50**



FROM THE STEAMER

Steamed Shrimp... one pound steamed in Old Bay® with sweet onions **24.95**

Shrimp & Crab Legs... half pound each of shrimp and Alaskan crab legs **24.95**

Alaskan Crab Legs... one pound **24.95**

One-pound Cold Water Lobster... drawn butter **27**
served with the vegetables and starch of the day **30**
Stuffed with jumbo lump crabmeat and topped with Imperial sauce **37**
Wine: Chardonnay, Sonoma Cutrer **35**

Two-pound Cold Water Lobster... served with the vegetables and starch of the day **48**
Stuffed with jumbo lump crabmeat and topped with Imperial sauce **55**
Wine: Chardonnay, Frog's Leap **45**

Lobster Tail... eight ounces broiled to perfection, served with drawn butter **31**
Stuffed with jumbo lump crabmeat and topped with Imperial sauce **38**
Wine: Muscat, Cupcake **30**

Clams... by the dozen **12.95**

New England Steam Pot...
whole one pound lobster, half dozen clams **32**
throw in some corn on the cob (in season) **3**

ENTREES

Served during our dinner hours

All Entrées served with rolls & butter, vegetable medley and starch du jour.

Kari's Kall... six jumbo shrimp, seasoned with bread crumbs, baked in garlic, butter, and olive oil with a dusting of Parmesan **30**
Wine: Pinot Grigio, Santa Margherita **40**

Shrimp Marinara... sautéed jumbo gulf shrimp on a bed of pasta with our house-made marinara sauce **29.50**
Wine: Pinot Noir, Etude, 2009, Napa Valley, California **60**

Shrimp Scampi... jumbo gulf shrimp sautéed in butter, garlic, lemon and white wine, garnished with fresh lemon and parsley, served over fettuccini or linguini **29.50**
Wine: Chardonnay, Frog's Leap, 2008, Napa Valley, California **45**

Jumbo Lump Crab Cakes... two fresh back-fin jumbo lump crab cakes, broiled or deep fried, served with lemon, tartar or cocktail sauce **35** | **single 20**
Wine: Sauvignon Blanc, Duckhorn, 2007, Napa Valley, California **45**

Imperial Crab "Maryland"... fresh jumbo lump crabmeat prepared from a classic Eastern Shore recipe topped with our Imperial sauce **33.50** (GF)
Wine: Chardonnay, Newton, Red Label, 2009, Napa Valley, California **30**

Orange Roughy Annapolis... New Zealand roughy stuffed with crab Imperial **27.25** (GF)
Wine: Chardonnay, Simi, Reserve, 2006, Russian River, California **45**

Orange Roughy Chesapeake... New Zealand roughy seasoned with Old Bay® and lemon pepper **23** (GF)
Wine: Sauvignon Blanc, Benziger, 2006, North Coast, California **35**

Chicken Horizons... pan-seared chicken breast crowned with crabmeat, topped with Béarnaise sauce and almonds **27.25**
Wine: Chardonnay, Sonoma Cutrer, 2007, Russian River, California **35**

Roasted Pork Tenderloin... pork tenderloin marinated over 24 hours, served with a sherry pan sauce and applesauce **23**
Wine: Pinot Noir, Etude, 2009, Napa Valley, California **60**

New York Strip or Delmonico... Certified Angus Beef® steak aged 21 days prepared to perfection, grilled or blackened **12oz. 36** | **16oz. 44** (GF)
Wine: Cabernet Sauvignon, Frog's Leap, Napa Valley, California **70**

Filet Mignon... Certified Angus Beef® steak, cut from the heart of the tenderloin, aged 21 days, grilled to your liking **6oz. 32** | **10oz. 46** (GF)
Wine: Cabernet Sauvignon, Turnbull, 2009, Napa Valley, California **60**

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 **49.75**
Wine: Meritage, Worthy, Sophia's Cuvee, 2005, Napa Valley, California **45**

Potato Gnocchi... tossed in a rich blush vodka sauce **14.75**
Wine: Chardonnay, Kendall Jackson, Grande Reserve, 2012, California **35**

Roasted Vegetables... roasted seasonal vegetables with fettuccine and marinara **19**
Wine: Red Meritage, Bogle, Phantom, California **35**

Split entrée, including starch and vegetable 6

Dinner Entrées may be "crowned" with three ounces of jumbo lump crabmeat or jumbo lump crabmeat topped with Imperial Sauce 8

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, Hot Chocolate 2.25

Cappuccino, Café Latte, Mocha Coffee, Espresso 5.25

Milk (Whole, Skim) or Chocolate 3

Assorted Juices 3

Bottled Water 2

Pepsi, Dr. Pepper, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Raspberry Tea, Mountain Dew, Unsweetened Iced Tea 2.95

