



## DINNER

### SOUPS & SALADS

**MARYLAND CRAB SOUP...** homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices **8.75**

**CREAM OF CRAB...** creamy, rich, and delicious with fresh crabmeat and seasoned with Eastern Shore Spices **8.75**

**SPINACH SALAD...** baby spinach, red onion, apple slices, candied pecans, goat cheese, and bacon with a maple vinaigrette  
Appetizer portion **6.75** Dinner Portion **10.75**

**CAESAR SALAD...** hearts of Romaine, seasoned croutons and shaved Parmesan cheese with our homemade dressing  
Appetizer portion **6.75** Dinner Portion **10.75**

**THE OCEAN CLUB...** crisp greens, tomatoes, cucumbers, onions, almonds, Mandarin oranges, and seasoned croutons  
Appetizer portion **6.75** Dinner Portion **10.75**

**SALAD ADD ONS...** Grilled Chicken **6**, Grilled Shrimp **8**, Salmon **8**, Ahi Tuna **8**, Hearts of Palm **3.25**

### APPETIZERS

**CRABMEAT COCKTAIL...** fresh jumbo lump crabmeat served with lemon and cocktail sauce **19.75**

**STUFFED MUSHROOMS...** mushrooms caps stuffed with crabmeat, topped with Imperial sauce and baked to a golden brown **19.75**

**FRIED GREEN TOMATOES...** crowned with crabmeat, and drizzled with Old Bay® aioli **16.95**

**CRAB DIP...** jumbo lump crabmeat with Swiss, Parmesan, and cream cheese, baked to a golden brown, served with toasted crostini **16.50**

**SEARED AHI TUNA...** pan seared and sesame encrusted Ahi tuna steak over seaweed salad with a balsamic glaze, served with wasabi and miso sauce **15.75**

**SHRIMP COCKTAIL...** three jumbo gulf shrimp served with lemon and cocktail sauce **15.50**

**CRISPY CALAMARI...** fresh calamari, lightly battered and flash fried; served with marinara sauce **14.75**

### FROM THE STEAMER

**SNOW CRAB LEGS...** One pound with one ear of corn **23.95** or Two pounds with two ears of corn **40.95**

**STEAMED SHRIMP...** steamed in Old Bay® with sweet onions - Half pound **13.95**, One pound **22.95**

**SHRIMP & CRAB LEGS...** Half pound each of shrimp and Snow crab legs **23.95**

**STEAMED CLAMS...** One dozen **14.95**

**MUSSELS...** sautéed in white wine, garlic & diced tomatoes, served with toast points **14.95**

## DINNER ENTREES

**LINGUINE...** tossed in a creamy pesto Alfredo sauce **12.95** add chicken **6**, add shrimp **8**, add scallops **8**

**PENNE...** with marinara sauce **14.95** add chicken **6**, add shrimp **8**, add scallops **8**

**PROVENÇAL VEGETABLES...** zucchini, squash, artichoke, asparagus and carrots; gently braised with garlic, shallots and olive oil **21**

**HORIZONS FRIED OR BAKED CHICKEN...** served with mashed potato and vegetable of the day **16.95**

**CHICKEN HORIZONS...** pan-seared chicken breast crowned with crabmeat, topped with Béarnaise sauce and almonds **28.75**

**BONE-IN PORK CHOP...** 14oz of juicy, flavorful pork chop, grilled or blackened to perfection **19.95**

**FRESH SALMON...** baked or grilled, served with fresh vegetables and choice of starch **16.95**

**CATCH OF THE DAY...** cooked to your liking, served with fresh vegetables and choice of starch **MKP**

**ORANGE ROUGHY CHESAPEAKE...** New Zealand roughy seasoned with Old Bay® and lemon pepper **19.95**

**ORANGE ROUGHY ANNAPOLIS...** New Zealand roughy stuffed with crab Imperial **29.95**

**HORIZONS CRAB IMPERIAL...** fresh jumbo lump crabmeat prepared from a classic Eastern Shore recipe topped with our Imperial sauce **29.95**

**JUMBO LUMP CRAB CAKES...** fresh jumbo lump crab cakes, broiled or deep fried, served with lemon, tartar, and cocktail sauce **single 18.95 | double 36.95**

**SOFT SHELL CRAB PLATTER...** Two “whale” soft shell blue crab, lightly battered and sautéed, served with vegetable medley and starch of the day **29.95**

**LOBSTER TAIL...** broiled to perfection, served with drawn butter, vegetables and starch of the day

**8 ounces 29.95 12 ounces 39.95** add jumbo lump crabmeat topped with Imperial Sauce **8**

**MOM’S SHRIMP...** three Jumbo Shrimp topped with Crab Imperial, baked potato and grilled asparagus **28**

**KARI’S KALL...** six jumbo shrimp, seasoned with bread crumbs, baked in garlic, butter, and olive oil with a dusting of Parmesan **29.95**

**SHIRMP SCAMPI...** jumbo gulf shrimp sautéed in butter, garlic, lemon and white wine, garnished with fresh lemon and parsley, served over linguini and a side of vegetable medley **29.95**

**SURF AND TURF...** a petite filet mignon and a cold-water lobster tail served with drawn butter – lobster can be prepared broiled or tempura **42.95**

**FILET MIGNON...** steak, cut from the heart of the tenderloin, aged 21 days, grilled to your liking **6oz. 29.95 | 10oz. 42.95**

**NEW YORK STRIP OR DELMONICO...** steak aged 21 days prepared to perfection, grilled or blackened **12oz. 29.95 | 16oz. 42.95**

**Wine Spectator’s - The Best of Excellence - and Wine Enthusiast awards  
winner “The List” available upon request**

**Gluten-free menu available upon request**

**Ocean Club Nightclub offers live entertainment Friday & Saturday - 7pm to midnight**

**To see our band schedule please visit: [clarionoc.com/ocean-club-nightclub/](http://clarionoc.com/ocean-club-nightclub/)  
or ask any of our staff**



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