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 ours is full. There is also a Public Parking lot behind the restaurant.

Thank You for Understanding.

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
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 11.99

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

Soup
Maryland Crab
4.99 / 6.99
Cream of Crab
5.99 / 7.99

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

**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 11.99

- **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

- **Lump Crab Cake**
  Served broiled or fried on your choice of bread or crackers 16.99

- **Stuffed Tilapia**
  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

  **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

- **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
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 13.99
Served on a Sub roll

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

Crab 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

Shrimp Melt

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

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)

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# Wine List

**Proudly serving “Copperidge” as our House Wine**

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Whites</th>
<th>Glass Bottle</th>
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</thead>
<tbody>
<tr>
<td>Mezzacorona Moscato, Italy</td>
<td>7.50 26.00</td>
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<tr>
<td>A pleasing balance of subtle sweetness and tropical fruits.</td>
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<tr>
<td>Ecco Domani Pinot Grigio</td>
<td>8.50 28.00</td>
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<tr>
<td>Elegant with light notes of apple and vanilla with a refreshing tart finish.</td>
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<tr>
<td>Santa Margherita Pinot Grigio, Italy</td>
<td>11.00 42.00</td>
</tr>
<tr>
<td>A wine of great character and versatility, this popular Pinot Grigio has aromas of citrus and pear with a crisp, ripe mouth feel.</td>
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</tr>
<tr>
<td>William Hill Chardonnay, California</td>
<td>8.50 28.00</td>
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<tr>
<td>Baked apple and pear flavors combined with sweet oak and spice.</td>
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<tr>
<td>Beringer Napa Chardonnay, Napa Valley</td>
<td>--- 39.00</td>
</tr>
<tr>
<td>Bright lemon and apple aromas with crisp citrus notes rounded out with a pleasing acidity.</td>
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<tr>
<td>Starborough Sauvignon Blanc, New Zealand</td>
<td>8.50 28.00</td>
</tr>
<tr>
<td>From New Zealand’s best vineyards comes a wine with intense grapefruit, citrus and tropical fruit flavors.</td>
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<tr>
<td>Covey Run Riesling, California</td>
<td>7.50 26.00</td>
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<tr>
<td>Delicate aromas of honeysuckle that give way to citrus notes and luscious flavors of peach and apricot.</td>
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<thead>
<tr>
<th>Blush</th>
<th>Glass Bottle</th>
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<tbody>
<tr>
<td>Beringer White Zinfandel</td>
<td>7.00 25.00</td>
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<tr>
<td>Fresh red berry, citrus and melon aromas and flavors.</td>
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<thead>
<tr>
<th>Reds</th>
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<tbody>
<tr>
<td>Mirassou Pinot Noir, California</td>
<td>8.00 27.00</td>
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<tr>
<td>Fruity floral aromas with fresh raspberry and cherry notes.</td>
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<tr>
<td>MacMurray Pinot Noir, Russian River, Sonoma</td>
<td>11.00 42.00</td>
</tr>
<tr>
<td>Red currant and raspberry characters linger in this complex and beautiful example of Sonoma County’s Pinot Noir.</td>
<td></td>
</tr>
<tr>
<td>Dark Horse Cabernet Sauvignon, California</td>
<td>8.00 26.00</td>
</tr>
<tr>
<td>Bold flavors of blackberry and black cherry, supported by firm tannins, brown spice and a rich dark chocolate finish.</td>
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<tr>
<td>Louis Martini Cabernet Sauvignon, Sonoma</td>
<td>9.50 36.00</td>
</tr>
<tr>
<td>Showcases fresh ripe flavors of black cherry, currant and spice, rich and complex, beautifully structured.</td>
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<tr>
<td>Kendall Jackson Cabernet Sauvignon, California</td>
<td>--- 45.00</td>
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<tr>
<td>Plum and black cherry flavors are complemented with a soft tannin finish.</td>
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<tr>
<td>Stags’ Leap Petit Sirah, Napa</td>
<td>--- 57.00</td>
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<tr>
<td>Refined and elegant, this Petite Sirah shows blackberry fruit, floral and spicy flavors of clove and pepper.</td>
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<tr>
<th>Sparkling</th>
<th>Glass Bottle</th>
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<tbody>
<tr>
<td>La Marca Prosecco, Italy</td>
<td>--- 27.00</td>
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<tr>
<td>This sparkling wine offers a vibrant bouquet of Golden apple, white peach and honeysuckle.</td>
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</table>
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