




**SEARED AHI TUNA**   
Seasoned filet of Ahi tuna, fresh seaweed salad, house wasabi and Polynesian sauce. 12


**CRAB BALLS**   
Made fresh daily using only blue crab meat. (4) 14

**BLUE CRAB DIP**  
A rich and creamy classic, seasoned just right, served with freshly baked bread. 13

**CRAB CHEESE TOAST**  
Ciabatta bread, creamy crab spread, topped with cheese and toasted. 8

**PIRATE CHICKEN WINGS**  
All natural, fresh jumbo wings, dry rubbed and served with hot sauce on the side. 12

## ANCHORS AWEIGH

Prefer Gluten Friendly? Several items, including Gluten Friendly bread, are available upon request. Please specify when ordering. Just look for the .

**SOUTHWEST QUESO & CHIPS**  
Zesty cheese, chips for dipping. 7

**STEAMED GULF SHRIMP**  
1/2 lb. or 1 lb. made to order with original Old Bay Spice. 14/23

**ESCARGOT**  
Imported from France, served in shell With garlic herb butter and fresh baked bread. 13

**LOLIGO CALAMARI**  
Known for its creamy, soft texture, Pacific "Loligo" Calamari is hand dipped, fried and served with marinara. 13  
*Sauteed Calamari upon request.*

**SMOKED BLUE FISH**  
Onion salad, horseradish sauce and bread. 14

**FRIED GREEN TOMATOES**  
A Southern favorite. 8  
*Add jumbo lump crab. 15*

**COUNTRY CHICKEN PÂTE**  
Served with cornichons and rustic bread. 9

**ATLANTIC CLAM STRIPS**  
Northern Atlantic clam strips, hand dipped, flash fried, served with cocktail sauce. 11

## FRESH SHELLFISH

**OYSTERS ON THE HALF SHELL**   
1/2 Dozen fresh oysters 11

**OYSTERS ROCKEFELLER**   
1/2 Dozen fresh oysters broiled with bacon, spinach, feta and parmesan cheese. 14

*During Maryland's oyster season (September to April), West River oysters are hand-selected and served.*

**COUNTRY FRIED OYSTERS**  
Fresh oysters, hand dipped in corn meal flour, fried to order and served with remoulade sauce. 14

**1 LB. STEAMED MUSSELS**  
Prince Edward Island mussels in a bouillabaisse broth. 12

**ATLANTIC TOP NECK CLAMS**  
Atlantic top neck clams, pan steamed, finished with seasoned garlic butter. 11

## FROM THE GARDEN

*Entrée Salads are garnished with flatbread crackers. Please request Gluten Friendly when ordering.*

**ROASTED BEET**  
Red beets, goat cheese, pecans, mandarin orange slices, and greens tossed in orange thyme vinaigrette. 10

**ROMA CRUNCH SALAD**  
Tomatoes, red onion, pecan smoked bacon, and blue cheese dressing. 10

**VINEYARD SALAD**  
Mixed greens, Michigan dried cherries, goat cheese, pecans, tomato, cucumber, carrots and golden balsamic dressing 14

**GRILLED SEAFOOD CAESAR**  
Ahi tuna seared rare, grilled shrimp, grilled dry scallops, house-made creamy Caesar dressing and fresh-made croutons. 19

**SHRIMP LOUIS**  
Seasoned and seared shrimp, crisp lettuce, boiled egg, bacon, tomato, red onion, with Russian dressing. 17

**GREEN GODDESS SALMON SALAD**  
Norwegian salmon, greens, cucumber, tomato, carrots, and Green Goddess dressing. 15

**STEAK HOUSE SALAD**  
5 oz. Angus sirloin, blue cheese, pecans, tomato and red onion, and golden balsamic vinaigrette. 16

## SOUPS

*A Galesville favorite, our Cream of Crab soup recipe has not changed for more than 50 years.*

**MARYLAND CRAB**   
Cup 5 / Bowl 8

**CREAM OF CRAB**  
Cup 6 / Bowl 9

**SEASONAL SOUP**  
Cup 5 / Bowl 7

## CHEF STEVE'S OWN HOUSE DRESSINGS

*All of our dressings are made in-house using the best fresh ingredients including Corto Olive Oil from California, whole fresh buttermilk and fresh herbs.*

- ◆ Golden Balsamic
- ◆ Russian
- ◆ Ranch
- ◆ Honey Mustard
- ◆ Caesar
- ◆ Blue Cheese
- ◆ Orange Thyme Vinaigrette
- ◆ Green Goddess





# FOOD — FOR — THOUGHT

We use pure,  
simple ingredients.

Our Crab Cakes are made  
fresh daily using only  
Blue Crab meat sourced  
from the freshest waters.

All shrimp served at  
Pirates Cove are clean  
and free of phosphates —  
pure and simple.

We serve Norwegian  
Salmon. Known for its clean  
taste, it's prized by Sushi  
chefs because it's so good  
that it can be eaten raw.

Dry Scallops are shucked  
aboard boat and delivered  
immediately for use:  
no phosphates, no freezing.

Wild Alaskan Cod loins are  
used in our Fish & Chips.

## DESSERTS BAKED IN-HOUSE

**BUTTER CAKE** 8

**BREAD PUDDING**  
Topped with Pyrat Rum  
caramel sauce 7

**BEIGNETS**  
Fried pastry, powdered  
sugar, raspberry sauce 7

## SWEET TREATS

**KEY LIME PIE** 7

**THE BIG APPLE PIE** 8

**FLOURLESS  
CHOCOLATE TORTE** 7



## ENTREES

**CHILE LIME SHRIMP**  
Grilled shrimp, chile-lime  
butter, spring onion,  
Japanese rice. 16

**BARBEQUE SHRIMP AND GRITS**  
Creamy homemade grits and seared shrimp  
with simmer sauce, tomato, and chives. 16

**PIRATES SHRIMP SCAMPI**  
Grilled shrimp in an olive oil, garlic, and fresh  
herb sauce, rice and fresh vegetables. 19

**FRIED SHRIMP DINNER**  
Hand dipped, deep fried, with fries, coleslaw. 19

**COD AND SHRIMP**  
Served over red skin potatoes and sweet  
white corn topped with seafood garlic butter. 22

**CITRUS HONEY GLAZED SALMON**  
Norwegian salmon glazed with honey, lemon  
and lime, with rice and fresh vegetables. 21

**CIOPPINO**  
Shrimp, dry scallops, clams, crab meat and  
wild cod in a classic San Francisco seafood broth,  
served with garlic bread. 25

**JERK SHRIMP AND CHICKEN ÉTOUFFÉE**  
Classic jerk seasoning meets southern brown roux  
for chef's unique dish, with white rice. 19

**FISH AND CHIPS**  
Hand dipped wild cod served with tartar sauce,  
fries and cole slaw. 17

**PACIFIC RAINBOW TROUT**  
Pacific rainbow trout, lemon caper butter,  
with rice and fresh vegetables. 16

## CRAB

**CRAB CAKE**   
Jumbo lump crab cake, broiled, baked potato,  
fresh vegetables. *single / double market price*

**CRAB IMPERIAL**   
Fresh blue crab, baked potato  
and fresh vegetables. 23

**BLAZIN' CAJUN  
CHICKEN PASTA**  
Pappardelle pasta, Cajun spiced  
chicken, spinach and tomatoes  
in a Cajun cream sauce. 15

**COVE MEATLOAF**  
Served with mashed potatoes,  
and steamed vegetables. 15

**FRIED CHICKEN AND GRAVY**  
Boneless fried chicken over grits topped  
with Chef Steve's own Bay Gravy. 14

**LIVER AND ONIONS**  
Griddle-fried calves liver, bacon, sautéed  
onion, and Champ mashed potatoes. 15

**8 OZ. ANGUS SIRLOIN**  
USDA Choice Angus Beef, seared,  
pan au jus, baked potato, and  
fresh vegetables. 21

**COMMODORE'S SURF & TURF**  
6 oz. petite filet and a 5 oz. lobster tail,  
served with fresh vegetables. 29

**MUSHROOM CHICKEN MARSALA**  
All natural fresh chicken breast,  
chef's own mushroom marsala sauce,  
parmesan roasted potatoes,  
and fresh vegetables. 16

**BROILED FRESH GROUPE**  
Bouillabaisse seafood butter, rice and  
fresh vegetables. *Market price*

**PAN SEARED SCALLOPS**  
Large dry scallops seasoned and seared,  
with rice and fresh vegetables. *market price*

## WARDROOM

**BROILED SEAFOOD PLATTER**   
Shrimp and scallop scampi, honey glazed salmon,  
and crab cake, baked potato, fresh vegetables. 29

**BUTTER BROILED SEAFOOD BAKE**   
Shrimp, dry scallops, crab, red skin potatoes,  
garlic butter, broiled in a casserole. 24

## PREMIUM SIDE CREAMED SPINACH 4

\* \$3 SPLIT PLATE CHARGE

## SANDWICHES

*Gluten Friendly bread available upon request.*

**PO-BOY SHRIMP SANDWICH**  
Hand dipped shrimp, flash fried, served with  
lettuce, tomato, house-made remoulade and fries. 14

**FARMERS CHICKEN SANDWICH**  
Grilled chicken breast, cheddar cheese, pecan bacon, honey  
mustard, lettuce, tomato on rustic bread. 12

**HOLY COW SIRLOIN STEAK SANDWICH**  
5 oz. Angus sirloin, grilled onions, cheddar cheese, simmer  
sauce, served on grilled ciabatta with fries. 14

**BLACK BEARD'S BURGER**  
1/2 pound of fresh, certified USDA Angus beef,  
lettuce and tomato on a brioche bun, with fries. 12

**GABBY CRABBY**  
Hot open-faced crab salad, tomato and Muenster cheese  
baked on an English muffin with your choice of  
crab soup or a side. *Single 18, Double 21*

## CRAB CAKE SANDWICH

*Blue crab meat, broiled to  
perfection. Served on a  
potato roll with lettuce,  
tomato, chef's tartar,  
fries. market price*

**HEALTHY NUT**  
Wheatberry bread, herbonaise,  
Swiss cheese, avocado, alfalfa sprouts, red  
onion, lettuce, tomato, with fresh fruit. 12  
*Add chicken 4*

**PECAN-SMOKED B.L.T.**  
On white toast with fries. 10

= denotes "Gluten-Friendly" menu items

GLUTEN FRIENDLY SANDWICH OPTIONS ARE SERVED WITH A GLUTEN FREE ROLL. ADVISE YOUR SERVER AS SOON AS POSSIBLE IF YOU ARE GLUTEN INTOLERANT OR HAVE FOOD ALLERGIES. EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.