



## ANCHORS AWEIGH



### SEARED AHI TUNA

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

### CRAB BALLS

Using only blue crab meat and made fresh daily. (4) 13

### BLUE CRAB DIP

Rich and creamy classic seasoned just right, served with freshly baked bread. 13

### CRAB CHEESE TOAST

Artisan toast, creamy crab spread, topped with cheese and toasted. 8

### 1 LB. STEAMED MUSSELS

Prince Edward Island mussels in a bouillabaisse broth. 12

### PIRATE'S CHICKEN WINGS

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

### CHEF STEVE'S COUNTRY CHICKEN PÂTE

Served with Cornichons and rustic bread. 9

### ESCARGOT

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

### SMOKED BLUE FISH

Onion salad, horseradish sauce, served with bread. 14

### STEAMED GULF SHRIMP

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

### FRIED GREEN TOMATOES

A Southern favorite. 8  
Add jumbo lump crab. 15

### LOLIGO CALAMARI

Hand dipped, fried, served with marinara. 13  
*Known for its creamy, soft texture, only Pacific "Loligo" Calamari is served at Pirates Cove.*

## LOCAL BAY OYSTERS

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

### OYSTERS ON THE HALF SHELL

1/2 Dozen fresh oysters 17

### OYSTERS ROCKEFELLER

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

### COUNTRY FRIED OYSTERS

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



## FROM THE GARDEN



### ROASTED BEET

Red beets, goat cheese, pecans, mandarin orange slices, and greens tossed in orange thyme vinaigrette. 9

### VINEYARD SALAD

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

### SHRIMP LOUIS

Seasoned and seared Shrimp, crisp lettuce, boiled egg, bacon, tomato, red onion, with Russian dressing. 17

### ROMA CRUNCH SALAD

Tomatoes, red onion, pecan smoked bacon, and blue cheese dressing. 9

### GRILLED SEAFOOD CAESAR

Ahi tuna seared rare, grilled shrimp, grilled Dry Scallops, house made creamy Caesar dressing and fresh made croutons. 19

### NORWEGIAN SALMON SALAD

Mixed greens, cucumber, tomato, carrots, blueberries, pecans and Lemon Thyme Vinaigrette. 15

## CHEF STEVE'S OWN HOUSE DRESSINGS

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

*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.*

## 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

**SOUP SPECIAL**  
Please ask your server.



# 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.

PIRATES COVE'S OWN  
HOUSE-MADE

## DESSERTS

### APPLE CRISP

Graham cracker butter topping, apples, cinnamon, brown sugar. 7

### BREAD PUDDING

Topped with Pyrat Rum caramel sauce 7

### BEIGNETS

Fried pastry, powdered sugar, raspberry sauce 7

## SWEET TREATS

### FLOURLESS

CHOCOLATE TORTE 7

### KEY LIME PIE 7



## ENTREES

### CHILE LIME SHRIMP

Grilled shrimp, chile-lime butter, spring onion, and Japanese rice. 16

### BARBEQUE SHRIMP AND GRITS

Creamy homemade grits and seared shrimp with simmer sauce, tomato, and chives. 16

### PIRATE'S 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, served with fries and 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

### PAN SEARED SCALLOPS

Large dry scallops seasoned and seared, rice and fresh vegetables. *market price*

### CIOPPINO

Shrimp, dry scallops, clams, crab meat and wild cod in a classic San Francisco seafood broth, served with garlic bread. 24

### POT ROAST

Served with champ potatoes, fresh vegetables. 17

## CRAB

### CRAB CAKE

Jumbo lump crab cake, broiled, baked potato, fresh vegetables. *single 18 / double 27*

### CRAB IMPERIAL

Fresh blue crab, baked potato and fresh vegetables. 21

### FISH AND CHIPS

Hand dipped wild Cod served with tartar sauce, fries, and coleslaw. 17

### BLAZIN' CAJUN CHICKEN PASTA

Paparedelle 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, & Champ mashed potatoes. 15

### 8 OZ. ANGUS SIRLOIN

USDA Choice Angus Beef, seared, pan au jus, baked potato, and fresh vegetables. 21

### 8 OZ. ANGUS BEEF FILET

USDA Choice Angus Beef with Champ mashed potatoes and asparagus. 32

### PORK RIB EYE

Topped with Port Wine Cherry and Shallot Bordelaise, served with champ potatoes and vegetables. 15

### WINTER BRAISED BEEF

Served over egg noodles. 17

## WARDROOM

### BROILED SEAFOOD PLATTER

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

### BUTTER BROILED SEAFOOD BAKE

Shrimp, dry scallops, crab, red skin potatoes, garlic butter, broiled in a casserole. 23

\* \$3 SPLIT PLATE CHARGE

## SANDWICHES

### THE CUBAN

Roasted pork, country ham, pickle, Swiss cheese, mustard on authentic Cuban roll with fries. 13

### PULLED BBQ CHICKEN GRILLED CHEESE SANDWICH

Pulled BBQ chicken, Palmetto cheese, grilled onions, served on sourdough, with fries. 13

### FARMERS CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, pecan bacon, honey mustard, lettuce, tomato on rustic bread. 13

### BLACK BEARD'S BURGER

1/2 pound of fresh, certified USDA Angus beef, lettuce, & tomato on a brioche bun, 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 16, Double 19*

## CRAB CAKE SANDWICH

Blue crab meat, broiled to perfection. Served on a potato roll with lettuce, tomato, chef's tartar, fries. 17

### 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.