

Pirates Cove

www.piratescovemd.com | 410.867.2300
4817 Riverside Drive in historic Galesville, MD
on the West River



fresh from the Shell

Oysters on the Half Shell
½ Dozen fresh oysters. 11

Oysters Rockefeller
½ 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

Shared Plates

Crab Cheese Toast
Ciabatta bread, creamy crab spread, topped with cheese and toasted. 8

Fried Green Tomatoes
A Southern favorite. 8 Add jumbo lump crab. 15

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

Margarita Flat Bread
California tomato sauce, fresh mozzarella, roasted tomatoes, basil oil. 10

BBQ Chicken Flat Bread
Cheddar and Jack cheese, red onion, house made BBQ sauce, fresh cilantro. 12

Mediterranean Chilled Shrimp
Cucumber, tomato, red onion, Feta cheese, black olives, olive oil, lemon, fresh herbs, served with Rustic bread. 9

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

Blue Crab Dip
A rich and creamy classic, seasoned just right, served with freshly baked bread. 13

Steamed Gulf Shrimp
1/2 pound or 1 pound made to order with original Old Bay Spice. 14/23

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

Crab Balls
Made fresh daily using only blue crab meat. (4) 14

Smoked Blue Fish
Onion salad, horseradish sauce and bread. 14

Homemade Soup

Our customers tell us they love our Cream of Crab Soup. That's why this award-winning Galesville recipe has remained unchanged for more than 50 years.

Cream of Crab
Cup 6 / Bowl 9

Maryland Crab
Cup 5 / Bowl 8

Gazpacho 5

Fresh Fields

Selected 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

Thai-Style Quinoa Salad with Chicken
Tomatoes, cucumbers, carrots, edamame, red pepper, red onion, cilantro, Thai Chili sauce. 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. 10

Grilled Seafood Caesar
Ahi tuna seared rare, grilled shrimp, grilled dry scallops, house-made creamy Caesar dressing and fresh-made croutons. 19

***Green Goddess Salmon Salad**
Norwegian salmon, greens, cucumber, tomato, carrots, and Green Goddess dressing. 15

Grilled Shrimp Caprese Salad
Roasted tomatoes, fresh baby mozzarella, greens, balsamic syrup, basil vinaigrette. 16

OUR OWN HOUSE DRESSINGS

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 |

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 FOODBORNE ILLNESS.

Center of the Plate

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, chives. 16

Pirates Shrimp Scampi

Grilled shrimp in an olive oil, garlic, fresh herb sauce, rice, fresh vegetables. 19

Fried Shrimp Dinner

Hand dipped, deep fried, served with fries, cole slaw. 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 in a honey, lemon, lime glaze, with rice, fresh vegetables. 21

Grilled Pork Ribeye

Topped with roasted tomatoes, black olives, feta, balsamic glaze, paired with Asiago salad and sun-dried tomato dressing. 15

Pacific Rainbow Trout

Pacific rainbow trout, lemon caper butter, with rice, fresh vegetables. 16

Cove Meatloaf

Served with mashed potatoes, steamed vegetables. 15

Fish and Chips

Hand dipped wild Alaskan cod loin served with tartar sauce, fries, cole slaw. 17

Southwest Chicken Bowl

Chile lime rice, roasted corn, tomatoes, chile lime sauce, green onion, guacamole. 14

Pan Seared Scallops

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

Hearth-Roasted Chicken

Half chicken, mashed potatoes, poultry gravy, buttered corn. 16

Mushroom Chicken Marsala

All natural fresh chicken breast, chef's own mushroom marsala sauce, parmesan roasted potatoes, fresh vegetables. 16

Asiago Seafood Pasta

Shrimp, scallops, clams, fresh Pappardelle pasta in an Asiago garlic cream sauce. 19

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, fresh vegetables. 21

Filet and Shrimp

6 oz. Angus filet and grilled shrimp, with baked potato, fresh vegetables. 24

* \$3 SPLIT PLATE CHARGE

Cove Favorites

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

Broiled Seafood Platter

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

Butter Broiled Seafood Bake

Shrimp, dry scallops, crab claw, red skin potatoes, garlic butter, broiled in a casserole. 24

Hand Helds

Gluten Free Bread available upon request. Substitute fresh-cut fruit instead of fries upon request.

Cuban Sandwich

Roasted pork, ham, Swiss cheese, pickles, mustard, served with fries 13

Avocado Toast

Avocado mash, 9-grain bread, red onion, greens, Swiss cheese, tomato, roasted jalapeño corn, chile lime sauce. 12
Add chicken 2
Add shrimp 3

Southwest Grilled Chicken Sandwich

Avocado mash, red onion, lettuce, Spicy Inca sauce on tossed rustic bread, served with fries. 12

Black Beard's Burger

1/2 pound of fresh, certified USDA Angus beef, lettuce, tomato on a brioche bun, with fries. 12

Lobster Salad Roll

Cold-water lobster, lettuce on a toasted roll. 19

Crab Cake Sandwich

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

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*

Pecan-Smoked B.L.T.

On white toast with fries. 10

Sweet Treats

Beignets Made to Order

Served with powdered sugar and raspberry sauce 7

Homemade Butter Cake

Served with ice cream and raspberry sauce garnish 8

Apple Cherry Blossom

Served with ice cream 7

Homemade Bread Pudding

with Pyrat Rum caramel sauce 7

Key Lime Pie 6

Flourless Chocolate Torte 7

Food for Thought

Pure and simple is our motto when it comes to cooking. We use fresh ingredients to prepare great dishes with a Chesapeake flair.

Our award-winning Crab Cakes are handmade every day, using only Blue Crab meat harvested from the freshest waters.

During Maryland's oyster season (September to April), you'll enjoy local oysters that we've hand-selected for taste and quality.

Love calamari? We serve Pacific "Loligo" Calamari for its creamy, soft texture.

Pirates Cove shrimp are clean and phosphate-free — pure and simple.

Dry Scallops shucked aboard boat are delivered immediately to be prepared and served to you. No phosphates; no freezing.

A little secret about our salmon: Known for its clean taste, Norwegian Salmon is prized by Sushi chefs because it's so good that it can be eaten raw.