



ANCHORS AWEIGH

Several items are Gluten Friendly. Please specify when ordering.



Gluten Friendly bread is available upon request.

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) 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 CHICKEN WINGS

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

PIRATE MEATBALLS

Served in a bold, zesty, sweet glaze. 7

STEAMED GULF SHRIMP

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

SMOKED BLUEFISH

Onion salad, horseradish sauce and bread. 14

SMOKED FISH SAMPLER

Indian candy salmon, peppered blue fish, smoked white fish dip, with crackers. 14

FRIED GREEN TOMATOES

A Southern favorite. 8
Add Jumbo lump crab. 15

LOLIGO CALAMARI

Hand dipped, fried and 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 11

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

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

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

AHI & SOBA NOODLE SALAD

Served with carrots, cabbage, cucumber, seaweed and red pepper in a fresh soy vinaigrette. 15

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

NORWEGIAN SALMON SALAD

Mixed greens, cucumber, tomato, carrots, blueberries, pecans and lemon thyme vinaigrette. 15

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
- Lemon Thyme Vinaigrette

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

GAZPACHO

Cup 5

Add 2 oz. jumbo lump crab for extra \$7.



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

BREAD PUDDING
Topped with Pyrat Rum
caramel sauce 7

BEIGNETS
Fried pastry, powdered
sugar, raspberry sauce 7

SWEET TREATS

KEY LIME PIE 7

**FLOURLESS
CHOCOLATE TORTE** 7

**THE BIG
APPLE PIE** 8



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

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,
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,
with 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. 25

JERK CHICKEN ETOUFFEE
Classic jerk seasoning meets southern brown roux
for chef's unique dish, with white rice. 15

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

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


8 OZ. ANGUS BEEF FILET
USDA Choice Angus Beef with Champ
mashed potatoes and asparagus. 32

ASIAN GRILLED OCTOPUS
Octopus cooked sous vide for tenderness,
grilled, fresh vegetables, Asian grill sauce,
Japanese rice. 24

BLACKENED GROUPEE
Served with corn, asparagus and
pineapple mango salsa. 23

CRAB

CRAB CAKE 
Jumbo lump crab cake, broiled,
baked potato, fresh vegetables.
single 19 / double 29

CRAB IMPERIAL 
Fresh blue crab, baked potato and fresh
vegetables. 22

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. 24

* \$3 SPLIT PLATE CHARGE

SANDWICHES

*Gluten Friendly bread
available upon request.*

THE CUBAN
Roasted pork, country ham, pickle, Swiss cheese and
mustard on a Cuban roll and served with fries. 13

THREE EASY SLIDERS
Crab salad, shrimp salad and chicken salad on brioche buns
and served with coleslaw. 16

TASTY JERK CHICKEN SANDWICH
Jerk marinated chicken topped with pineapple mango salsa,
garlic herb spread on a brioche bun, served with fries. 13


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 16, Double 19



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.