




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 .

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

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

SMOKED BLUEFISH
Onion salad, horseradish sauce and bread. 14

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

TERIYAKI MEATBALLS
Served in a house-made teriyaki sauce. 6

GREAT LAKES SMOKED WHITEFISH DIP
Served with toasted baguette. 10

Great Lakes Whitefish has more Omega-3 fatty acids than pink or sockeye salmon.

FRESH SHELLFISH

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

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

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

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

HOMEMADE BUTTER CAKE

Served with ice cream and raspberry sauce garnish 8

HOMEMADE BREAD PUDDING

Topped with Pyrat Rum caramel sauce 7

MADE TO ORDER BEIGNETS

Fried pastry, powdered sugar, raspberry sauce 7

SWEET TREATS

KEY LIME PIE 7

THE BIG APPLE PIE Served with ice cream 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 claw 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

FILET AND SHRIMP
6 oz. Angus filet and grilled shrimp, served with baked potato, fresh vegetables. 24

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

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 claw, red skin potatoes, garlic butter, broiled in a casserole. 24

PREMIUM SIDE CREAMED SPINACH 3 FIRECRACKER GREEN BEANS 3

* \$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



HEALTHY NUT
Wheatberry bread, herbonaise, Swiss cheese, avocado, alfalfa sprouts, red onion, lettuce, tomato, with coleslaw. 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.