

# 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. 12

### Oysters Rockefeller

½ Dozen fresh oysters broiled with bacon, spinach, feta and parmesan cheese. 16

### Prince Edward Island Mussels

Served in classic garlic, white wine, and butter sauce with tomato. 12

*Oyster availability may be limited based on harvest*

## Shared Plates

### Country Chicken Pâté

Authentic French recipe, served with Cornichon pickles, crackers. 8

### Crab Cheese Toast

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

### Seared Ahi Tuna

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

### Cherry Wood-Smoked Peppered Salmon

Smoked in house, pickled red onions, tiger sauce, crackers. 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

## 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

**Soup of the Day** 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. 11

### Carolina Fried Chicken Salad

Hand dipped chicken tenders, country ham, hard boiled egg, shredded cheddar and jack cheeses, red onion, tomato, cucumber, Ranch dressing. 14

### \* Shrimp Louis

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

### Baby Berg Salad

Tomatoes, red onion, pecan smoked bacon, baby berg lettuce 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

## OUR OWN HOUSE DRESSINGS

*Our dressings are made in-house using the best fresh ingredients including Carlo 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.

01/10/20



## 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

### Cioppino

Cod, shrimp, scallops, mussels, clams in a rich seafood tomato broth, served with a side of garlic bread. 24

### Ahi Tuna Steak

Seasoned and seared rare, Polynesian sauce, paired with a salad of fresh greens, Mandarin oranges, avocado, red onion, cucumber, carrots, citrus vinaigrette. 15

### Pacific Rainbow Trout

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

### Cove Meatloaf

With mashed potatoes, steamed vegetables. 15

### Fish and Chips

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

### Pan Seared Scallops

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

### Chicken Parmesan

Seasoned, breaded chicken cutlets, parmesan and provolone cheese, marinara sauce over fresh Pappardelle pasta. 15

### 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

### 14 oz. Angus New York Strip

Baked potato, mixed vegetables. 26

**\$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*

### Mediterranean Chicken Sandwich

Roasted red pepper, feta cheese, black olives, red onion, tomato, lettuce, seasoned Mediterranean garlic oil, fries. 12

### Crab Cake Sandwich

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

### Pirates Cove's Signature Dexter Burger

Irish-bred beef pasture-raised in Westminster, MD. Lean meat cook medium (no exceptions). Shredded lettuce, Spanish onion, American cheese, Chef's special sauce, fries. 15

### Black Beard's Burger

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

### Pecan-Smoked B.L.T.

On white toast with fries. 10

### Gabby Crabby

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

DEXTER  
No.  
4817

## 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.

## 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

### New York Creme Brulee

Cheese Cake 8

Choose from four sauces available:  
Chocolate | Rum Caramel  
Melba | Strawberry Compote

### Homemade Bread Pudding

with Pyrat Rum caramel sauce 7

### Key Lime Pie 6

### Flourless Chocolate Torte 7