



DINNER MENU

5PM - 10PM

SPECIALTY COCKTAILS 11

FRENCH KISS

ketel one botanical vodka, chambord, pineapple, prosecco

COSMOPOLITAN

tito's handmade vodka, cranberry, cointreau, lime

EL DIABLO

milagro silver tequila, crème de cassis, lime, q ginger beer

ISLAND TIME

bacardi superior rum, pineapple, simple syrup, lime, bitters

SPICY PALOMA

don julio blanco tequila, habaero, lime, q sparkling grapefruit

TOM COLLINS

hendrick's gin, lemon, simple syrup, soda water

KENTUCKY BUCK

old forester bourbon, strawberry, lemon, q ginger beer

WHISKEY SMASH

high west american prairie bourbon, mint, simple syrup, lemon

MANHATTAN

bulleit rye, sweet vermouth, bitters

NEGRONI

bombay sapphire gin, campari, sweet vermouth

BEER

BOTTLES/CANS DRAFT

- | | |
|---------------------------------|----------------------------|
| Budweiser 5 | Bud Light 5 |
| Michelob Ultra 5 | Lagunitas 6 |
| Miller Lite 5 | Pacifico 6 |
| Stella Artois 6 | Blue Moon Belgian Wheat 6 |
| Heineken 6 | Sam Adams Seasonal 6 |
| Corona Extra 6 | Flying Dog Snake Dog IPA 6 |
| Corona Light 6 | |
| Modelo Especial 6 | |
| Stone IPA 7 | |
| Heineken 0.0 6 | |
| Flying Dog Raging Bitch IPA 7 | |
| Dogfish Head Hazy - O IPA 7 | |
| Dogfish Head Blue Hen Pilsner 7 | |
| Strongbow Cider 6 | |
| Truly Hard Seltzer 6 | |

Ask about our rotating, local selection

SOUPS & SALADS

MARYLAND CRAB SOUP 10 ④

east shore spices, tomato broth, garden vegetables, fresh crab meat

CREAM OF CRAB SOUP 10

cream, sherry, crab meat

CAESAR SALAD 11

hearts of romaine, croutons, parmesan, classic dressing

HORIZONS SALAD 10 ④

field greens, tomatoes, cucumbers, pickled red onions, goat cheese

THE OCEAN CLUB SALAD 12 ④

field greens, blue cheese, avocado, tomatoes, cucumbers, bacon, grilled corn, scallions

add to any salad: *grilled chicken* +9, *grilled shrimp* +10, *salmon* +12, *steak* +10,

APPETIZERS

SHRIMP COCKTAIL 18 ④

four jumbo gulf shrimp, lemon, cocktail sauce

CRAB DIP 26

jumbo lump crab meat, three cheeses, cream fresh herbs, choice of tortilla chips or grilled bread

OLD BAY FRIED OYSTERS 16

five oysters, cucumber, lemon, herbs

FRIED CALAMARI 16

marinara sauce

TWO OC TACOS 14

flour tortillas, fried fish fillets, cabbage, pico de gallo, guacamole, ob aioli *sub grilled shrimp* +2

ENTRÉES

all entrees come with two sides

JUMBO LUMP CRAB CAKE 30 | 59

broiled or deep fried, with lemon, tartar, cocktail sauce

ORANGE ROUGHY CHESAPEAKE 24 ④

old bay, lemon pepper | *crowned with crab imperial* +20

HORIZONS CRAB IMPERIAL 44 ④

eastern shore imperial sauce, fresh jumbo lump crab meat

GRILLED SALMON FILLET 24 ④

herb and old bay crust, grilled lemon

SIDES 7

TODAY'S SEASONAL VEG ④

MACARONI & CHEESE

BAKED POTATO ④

OLD BAY FRIES

NY STRIP STEAK 46 ④

house steak sauce

BROILED MAINE LOBSTER TAIL 46 ④

drawn butter, lemon | *crowned with crab imperial* +20

BUTTERMILK FRIED CHICKEN 22

home made gravy

21-DAY DRY AGED FILET MIGNON 34 | 52 ④

house steak sauce

WINE

SPARKLING

- | | |
|---|---------|
| Caposaldo Prosecco, Veneto, Italy | gls/btl |
| Chandon Brut Rosé, California | 10/45 |
| Mumm Napa Brut Prestige, CA | 15/55 |
| Veuve Clicquot Yellow Label Brut, Champagne, France | 13/60 |
| | 160 |

WHITE & SKIN CONTACT

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|--|-------|
| Studio by Miraval Rosé, France | 12/46 |
| Matua Sauvignon Blanc, NZ | 10/38 |
| Banfi Le Rime Pinot Grigio, Italy | 9/34 |
| Simi Chardonnay, Burgundy, France | 13/50 |
| Famille Hugel Riesling, Alsace, France | 17/66 |

RED

- | | |
|--|-------|
| Cloudfall Pinot Noir, CA | 9/34 |
| Kings Ridge Pinot Noir, OR | 12/46 |
| Skyside Cabernet Sauvignon, CA | 13/50 |
| Mercer Cabernet Sauvignon, Columbia Valley, WA | 10/38 |
| Rodney Strong Upshot Red Blend, CA | 12/46 |
| Alamos Seleccion Malbec, Argentina | 11/42 |
| Robert Hall Merlot, Paso Robles, CA | 11/42 |

HORIZONS LINGUINE

all linguine come with garlic bread

Add: chicken +7, *shrimp* +8

LINGUINE & MARINARA 15

parmesan, basil

LINGUINE & CLAMS 16

white wine, garlic, parsley

LINGUINE & GARLIC SAUCE 15

fried garlic, scallions

LINGUINE ALFREDO 15

creamy alfredo, parmesan

STEAMED SPECIALTIES

MUSSELS 16

one pound black mussels, coconut curry, grilled bread

MANILA CLAMS 15 ④

garlic, white wine, herb butter

SNOW CRAB LEGS MP ④

drawn butter, lemon, corn on the cob

PEEL & EAT SHRIMP half #, 16 | full #, 30 ④

old bay, lemon, corn on the cob