

CLANCY'S BY THE SEA

STARTERS

STEAMED CLAMS Fresh Clams sautéed in Garlic, White Wine, Butter and our Special Seasonings (Red or White Sauce) (GF)	13.95
STEAMED MUSSELS Fresh Mussels sautéed in Garlic, White Wine, Butter and our Special Seasonings (Red or White Sauce) (GF)	11.95
FRIED MOZZARELLA (5) Breaded and lightly fried, served with Marinara Sauce (V)	6.95
CALAMARI FRITTO Lightly coated Squid, Cherry and Banana Peppers, fried to Golden Brown, served with a Marinara Sauce	12.95
CHICKEN QUESADILLA Grilled Chicken Breast with Onions, Peppers, and Jack Cheese, all served in a toasted Flour Tortilla, accompanied with Salsa and Sour Cream	11.95
TUNA CRISPERS Sesame encrusted Ahi Tuna, Fried Wontons, Wasabi Cream, Wakame Salad and Sweet Soy Sauce	12.95

HOMEMADE SOUP

CLANCY'S ORIGINAL CHOWDER Sweet & Spicy cream based Soup with the addition of Flaked Cod, Pollack and Haddock, finished with Yellow Corn and diced Pimentos	Cup 4.50 Bowl 5.25
THREE CHEESE FRENCH ONION SOUP	6.50
OCEAN CITY CLAM CHOWDER (RED)	Cup 4.50 Bowl 5.50

SALAD

BOARDWALK HOUSE SALAD Baby Mixed Greens, Red Onions, Cucumbers, Shredded Carrots, and Tomatoes with Choice of Dressing (GFV)	9.95
ORIENTAL CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Spicy Cashews, Crispy Wontons, and Classic Caesar Dressing (V)	11.95
SESAME TUNA SALAD Sesame coated Ahi Tuna, pan seared, served Medium Rare over a bed of Baby Greens, with Cucumbers, Tomatoes, and Oriental Noodles, with a Teriyaki Vinaigrette Dressing	13.95
SALMON SALAD Pepper seared Salmon Fillet served Medium Rare over a bed of Mixed Lettuce and Diced Tomatoes, Red Onions, Buffalo Mozzarella, Capers, Cucumbers, highlighted with a Honey Dijonaise Dressing (GF)	14.95
SPINACH AND ROMAINE SALAD Mixed Baby Leaf Spinach and Romaine tossed with Apples, Plump Grapes, Candied Walnuts, and Feta Cheese finished in a Balsamic Vinaigrette Dressing (GFV)	13.95
CRAB CAKE SALAD Pan seared Crab Cake, Roasted Corn, Pico de Gallo, over Mixed Greens, garnished with Blue Corn Tortilla Strips, finished in a Cajun Ranchero Dressing	16.95

Add Chicken 4.00 Add Shrimp (4) 6.00 Add Crabmeat 8.00 Add Avocado 3.50

SNACKS

CHICKEN TENDERS AND FRIES 11.95

FRENCH FRIES 4.95	CHEESE FRIES 5.95	OLD BAY FRIES 5.50
OLD BAY CHEESE FRIES 6.50		ONION RINGS 5.95
SWEET POTATO FRIES 6.95 Sprinkled with Brown Sugar and Cinnamon		

BREAKFAST SPECIALS

Available til 9:30 am

7.99

2 Eggs, Bacon or Sausage, Home Fries, Toast and Beverage

Tall Stack of Buttermilk Pancakes or French Toast and Beverage

**** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs may increase your risk of foodborne illness****

GF = Gluten Free V = Vegetarian

SANDWICH SPECIALTIES

BLACK ANGUS BURGER ½ Lb. Burger grilled to perfection, served with Lettuce and Tomato on a House Roll	12.50
REUBEN Corned Beef, Swiss Cheese, Sauerkraut and Russian Dressing, grilled and served on Rye Bread	11.95
LOBSTER CRAB CAKE SANDWICH Chef's Signature Cake served with Lettuce, Tomato and Tartar Sauce on a House Roll	16.50
ROAST BEEF AU JUS Thinly sliced House Roasted Sirloin, served on a Kaiser Roll with a side of Horseradish Sauce	12.95
FISH TACO (3) Soft Tacos with breaded Fresh Fluke, shredded Lettuce, Pico de Gallo, Chipotle Ranch, and Lime	11.50
BBQ PULLED PORK SANDWICH Shredded BBQ Pork on a Kaiser Roll with zesty Cherry Peppers	11.50
CHICKEN CAESAR WRAP Marinated Chicken Breast paired with our Caesar Dressing and Romaine Lettuce, wrapped in a Garlic Herb Tortilla	11.50
BUFFALO CHICKEN WRAP Chicken Tenders, Lettuce, and Tomato with Hot Wing Sauce, wrapped in a Flour Tortilla	11.50
CRAB WRAP Pan seared Crab Cake, Lettuce, Tomato, and our Own Old Bay Tartar Sauce wrapped in a Flour Tortilla	14.95
CRABACADO Our House made Crab Cake grilled and served with Lettuce and Avocado, served on a House Roll	17.95

(Add Cheese to any Sandwich.....\$1.00)

ENTRÉES

ISLAND SHRIMP Lightly fried, served with Tropical BBQ Sauce, French Fries and Coleslaw	20.95
SOUTHERN FLOUNDER Fillet broiled with Lemon Chive Butter served over Rice with Vegetable of the Day (GF)	Market Price
MACARONI & CHEESE Home-style Elbow Macaroni baked in a creamy blend of Gruyere and Sharp Cheddar Cheese served in a Casserole Dish (V)	15.95
BABY BACK RIBS Slow Roasted Pork Ribs brushed with our Special BBQ Sauce, served with Coleslaw and French Fries	Full Rack 31.95 ½ Rack 19.95
LOBSTER CRAB CAKE Chef's Signature Blend of Seasonings mixed with Lobster and Jumbo Lump Crabmeat, pan seared with a zesty Lobster Cognac Sauce, served over Rice with Vegetable of the Day	26.95
RAVIOLI Cheese Ravioli served with Lump Crabmeat in a Tomato Basil Cream Sauce	20.95
STUFFED FLOUNDER Fillet broiled with Lemon Chive Butter, stuffed with Chef's Signature Lobster Crab mix, served with Rice and Vegetable of the Day	Market Price
FISHERMAN'S TREAT Clams, Mussels, Shrimp, and Scallops with a dash of Crabmeat, sautéed with fresh Garlic, White Wine, and Butter, served over Linguini in Red or White Sauce	27.95
CHICKEN POT PIE Boneless Chicken Breast prepared in a Cream Sauce with Fresh Vegetables, baked in a flaky crust and topped with lightly browned Mashed Potatoes	17.95
TERIYAKI SALMON Boneless Salmon Fillet seared with a traditional Teriyaki Glaze, served with Maple Sweet Potatoes and Vegetable of the Day	23.95
CHICKEN PARMIGIANA Lightly breaded Cutlet topped with Marinara and Provolone Cheese, served with Pasta	20.95

Add a Small House Salad with any Entrée.... 2.75 Add a Small Oriental Caesar Salad with any Entrée.... 3.25

KID'S MENU

(AGE 10 AND UNDER)

Macaroni & Cheese * Hot Dog and Fries
Ravioli * Grilled Cheese and Fries
Chicken Tenders (3) with fries
8.50

BEVERAGES

Soda, Coffee, Decaf, Hot Tea, Bottled Water 2.75
Lemonade, Iced Tea 3.00
Milk 3.00 Chocolate Milk 4.00 Hot Chocolate 4.00
Assorted Juices 3.50

(One Refill on Coffee - Refills on Hot Tea, Iced Tea, and Soda 1.00)

EARLY BIRD SPECIALS

Daily 3:00 pm to 5:00 pm

****Must be Seated by 5:00 pm****

**All Entrées will include Soup or Salad, Beverage and Dessert
Available July 1st thru Labor Day**

GF = Gluten Free V = Vegetarian