

DINNER

Served 4-10 pm / Early Bird & Daily Specials

ALL ENTREES SERVED WITH A SALAD OR THE FRESH VEGETABLE OF THE DAY & YOUR CHOICE OF POTATO

APPETIZERS

JUMBO LUMP CRAB DIP 12
Traditional creamy Eastern Shore favorite served with
toasted baguette & Carr's Table Water Crackers

SMOKED SALMON 11
Accompanied by red onions, capers, dill aioli, fresh lemon,
caviar & Carr's Table Waters

STEAMED LITTLE NECK CLAMS 12
Steamed in white wine, butter, fresh tomato, fresh herbs,
& a touch of cayenne pepper, served with a toasted baguette

CRAB BALLS 13
Jumbo lump crab balls fried or broiled finished with
cocktail sauce & fresh lemon

HOUSE SELECTED CHEESE ASSORTMENT 15
Today's selection of at least three cheeses with fresh fruit,
baguette, crackers & assorted accoutrements

SHRIMP COCKTAIL 10
Five jumbo chilled shrimp served with cocktail sauce
& lemon

OYSTERS 12
Half shell oysters topped with jumbo lump crab &
seafood cream, finished with garlic bread crumbs

FRIED CALAMARI 10
Lightly fried to perfection, served with cocktail sauce
& lemon

STUFFED MUSHROOMS 12
Sautéed silver dollar mushroom caps stuffed with
jumbo lump crab imperial

SOUP & SALAD

SOUP OF THE DAY 8

MARYLAND CRAB CHOWDER 7

FRENCH ONION SOUP 6

GARDEN SALAD 9
Mixed fresh lettuce topped with fresh vegetables,
crisp croutons & your choice of salad dressing

CAESAR SALAD 9
Fresh romaine hearts tossed with our signature Caesar
dressing & crisp croutons finished with Asiago cheese

THE WEDGE 11
Iceberg lettuce wedge topped with crisp apple wood
smoked bacon, pepper blue dressing finished with
blue cheese crumbles

THE CAPTAIN 11
Fresh baby mixed greens, blue cheese crumbles,
candied pecans, red onions, Fuji apples, finished with
a raspberry vinaigrette

Dressings: House Crumbled Blue Cheese with Balsamic Vinaigrette,
Blue Cheese, Honey Mustard, Pepper Parmesan, Ranch, French,
1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Light Italian



Captain's Table
RESTAURANT

SEAFOOD

SCAMPI 28
Jumbo lump crab, jumbo shrimp, dry pack scallops
broiled in our signature scampi butter

SCALLOPS 27
Tender dry pack scallops broiled to golden perfection

LOBSTER ONE TAIL 24 TWO TAILS 40
Tender 7oz cold water lobster tail served
atop the shell broiled in white wine & butter
Stuffed with jumbo lump crab imperial PER TAIL 10

FRIED SHRIMP 25
Six panko encrusted jumbo shrimp fried to golden
perfection, served with fresh lemon & cocktail sauce

STUFFED SHRIMP 29
Three jumbo shrimp stuffed with jumbo lump crab imperial

CRAB CAKES 29
Twin jumbo lump crab cakes fried or broiled, served
with fresh lemon & your choice of cocktail or tartar sauce

BROILED CRABMEAT 30
Jumbo lump crabmeat simply broiled in wine & butter

SCALLOP & CRABMEAT 29
Jumbo lump crabmeat & dry pack scallops
broiled in wine & butter

FRESH FISH MARKET PRICE
The chef's at the Captain's Table are constantly sourcing for the
highest quality fresh fish available on the market. Our daily
special menu reflects today's selection & preparations. You
may choose any fish broiled, blackened, grilled or pan seared.

SIDE DISHES A LA CARTE

MASHED POTATOES 5

FRESH VEGETABLE OF THE DAY 5

BAKED POTATO 5

FRENCH FRIES 6

BAKED SWEET POTATO 5

ONION RINGS 6

SMOKED SALMON MASHED POTATOES 6

SAUTÉED BABY SPINACH 6

Consuming raw or undercooked animal/shellfish may increase your risk
of contracting a food borne illness, especially if you have certain
medical conditions.

BEEF

Our beef is U.S.D.A Choice Black Angus sourced for the
highest quality & charbroiled to your specifications

RIBEYE 14 oz queen 26/18 oz king 30

ADD SCAMPI STYLE
Topped with three jumbo shrimp baked in scampi butter 10

ADD SAUTÉED GARLIC MUSHROOMS 5

ADD 7OZ LOBSTER TAIL 16

ADD JUMBO BROILED CRAB MEAT 10

ADD JUMBO LUMP CRAB CAKE 10

FILET MIGNON 32
8 oz Filet Mignon finished with roasted shallot
balsamic demi-glace

SURF & TURF 42
14 oz ribeye steak accompanied by a
7 oz cold water lobster tail

STEAK & CAKE 36
14 oz ribeye steak accompanied by
4 oz jumbo lump crab cake, fried or broiled

IMPERIAL FILET 42
8 oz Filet Mignon topped with jumbo lump crab imperial

POULTRY & OTHER FAVORITES

PAN SEARED HALF CHICKEN 19
Boneless half chicken pan seared to
crisp golden perfection

With broiled jumbo lump crabmeat or crab cake 29

CHICKEN & ARTICHOKE 22
Pan seared chicken breast served with a baby artichoke
cream sauce over basmati rice

GARLIC CHICKEN & SHRIMP 24
Panko crusted chicken breast pan seared, topped with
three jumbo seared shrimp, finished with a roasted
garlic cream sauce

MAPLE LEAF HALF ROASTED DUCK 28
A semi boneless crispy half of farm raised duck
accompanied by your choice of raspberry demi-gloss
or orange sauce

SPRING LAMB 32
Roasted garlic mustard crusted rack of New Zeal &
lamb served over mashed potatoes, finished with savory
roasted garlic veal gloss

SEASONAL VEGETABLE TOSS 20
The season's freshest vegetables sautéed with shallots,
garlic, roasted red peppers, white wine & vegetable
stock tossed with fresh pasta



Captain's Table
RESTAURANT

Third floor of Courtyard® by Marriott®

15th Street & Boardwalk, Ocean City, Maryland 21842

RESERVATIONS 410-289-7192

Room Service dial ext. 4942 / Office & Catering 410-289-7191

SERVING BREAKFAST, LUNCH & DINNER

CHILDREN'S MENU AVAILABLE

BAR OPENS 10 AM • HAPPY HOUR 3-7 PM

RESTAURANT HOURS MAY BE ADJUSTED SEASONALLY

PRICES SUBJECT TO CHANGE



Conner's Restaurant, Ocean City's first, where our family tradition began

BREAKFAST

The best breakfast in town! Served 6:30 am-1:00 pm

FRESH FRUIT

FRUIT CUP A selection of the season's finest fresh fruits	9.50
HALF GRAPEFRUIT Ripe ruby red, sectioned for you	3.00
FRESH MELON A selection of fresh seasonal melon	4.50
SLICED BANANAS A favorite for all	3.00
STEWED PRUNES Six of Sunsweets best	3.00

CEREAL

COLD CEREAL WITH MILK Cheerios, Raisin Bran, Frosted Flakes, Special K	3.50
QUAKER OATMEAL A classic accompanied by brown sugar	3.50
Add fresh strawberries or bananas to your cereal	2.00

BAKERY

NEW YORK STYLE BAGELS Plain, Sesame, Poppy Seed, Everything or Cinnamon Raisin, served with regular or light cream cheese	2.95
DANISH Your choice of Cheese, Bear Claw, Apple	3.50
JUMBO BLUEBERRY MUFFIN	3.50

EGGS

Our eggs are extra large AA served with hash browns or grits & your choice of toast (white, wheat or rye), English muffin or biscuits	
ONE EGG	3.50
TWO EGGS	4.95
ADD Cheddar, American, Swiss, Provolone	EACH 1.00
Substitute Eggbeaters	1.00

GRIDDLE

MALTED BELGIAN WAFFLE	5.95
HOTCAKES Stack of three	4.50
BLUEBERRY HOTCAKES Stack of three	5.50
CINNAMON VANILLA FRENCH TOAST	5.50

SPECIALITIES

EGGS BENEDICT English muffin topped with Canadian bacon & poached eggs finished with Hollandaise sauce	10.95
EGGS CHESAPEAKE English muffin topped with jumbo lump crab, poached eggs finished with Hollandaise sauce	12.95
EGGS NORWEGIAN English muffin topped with smoked salmon, poached eggs, finished with Hollandaise sauce	11.50
JUMBO LUMP CRAB HASH A local favorite! Tender potatoes cooked with jumbo lump crabmeat, onions, peppers & tomatoes, topped with eggs any style & melted provolone cheese with your choice of toast	13.95
CREAMED CHIPPED BEEF Served on toast, biscuit or English muffin	7.95
STEAK & EGGS 8 oz sirloin steak served with two eggs & toast	14.95
LOX & BAGEL Toasted bagel, red onions, cream cheese, tomato slices & a generous portion of smoked salmon	10.50
FISH & EGGS Fresh fish of the day, broiled & served with two eggs & your choice of toast	14.95

OMELETS

All omelets are three eggs served with hash browns or grits & your choice of toast (white, wheat, rye), English muffin or biscuits

PLAIN ADD Cheddar, Swiss, American, Provolone, Tomato, Green Pepper, Onion, Mushroom, Baby Spinach	4.95 EACH 1.00
ADD Bacon, Ham, Scrapple, Sausage	EACH 2.00
SPANISH Tomato, Green Pepper & Onion	7.95
WESTERN Ham, Tomato, Green Pepper & Onion	8.95
JUMBO LUMP CRABMEAT	12.95
SMOKED SALMON & SAUTÉED ONIONS	11.95

SIDES

HAM, APPLE WOOD SMOKED BACON, SCRAPPLE, HATFIELD SAUSAGE large link	3.00
COUNTRY BISCUITS	1.75
THOMAS ENGLISH MUFFIN	1.95
TOAST white, wheat & rye	1.95
FRESH HOME FRIES	2.95
HOMINY GRITS	1.95
CORNE D BEEF HASH	3.00
ONE EGG ANY STYLE	2.00
ONE HOT CAKE	2.00
ONE BLUEBERRY HOT CAKE	2.50

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE	2.75	HOT CHOCOLATE	1.95
CHILLED JUICES Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8	2.75	CHOCOLATE MILK 16 oz	2.95
MILK	1.95	HOT TEA Lipton regular or decaffeinated	1.95
FRESH BREWED COFFEE	2.25	ICED TEA unsweetened or sweetened	2.25
		COKE PRODUCTS	2.50

LUNCH

Served 11:30 am - 4 pm

SOUP & SALAD

SOUP OF THE DAY	7.95
MARYLAND CRAB CHOWDER	6.95
CAESAR SALAD Fresh romaine hearts tossed with our signature Caesar dressing & crisp croutons finished with Asiago cheese	8.50
GARDEN SALAD Mixed fresh lettuce topped with fresh vegetables, crisp croutons & your choice of salad dressing	8.50
CHEF'S SALAD Garden salad topped with roast turkey breast, ham, crisp bacon, hard boiled egg, Swiss & cheddar cheese	12.95
THE CAPTAIN Fresh baby mixed greens, blue cheese crumbles, candied pecans, red onions, Fuji apples, finished with a raspberry vinaigrette	9.50
ADD Chicken Breast grilled or blackened	5.00
Dressings: House Crumbled Blue Cheese with Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Pepper Parmesan, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Light Italian	

LIGHTER SIDE

WINGS Ten jumbo wings fried crisp tossed in a hot, mild or garlic sauce, served with blue cheese dressing	9.50
ORIENTAL tossed in our signature oriental glaze	10.50
SHRIMP COCKTAIL Five jumbo chilled shrimp served with cocktail sauce & a lemon wedge	9.50
SPICY TENDERS Five all white meat tenders tossed in hot or mild sauce with blue cheese dressing	9.95
CRAB BALLS Four jumbo lump crab balls, fried or broiled	12.95
SMOKED SALMON Accompanied with red onions, capers, dill aioli, fresh lemon, caviar & Carr's Table Water Crackers	10.95
CHEESE FRIES Blend of cheddar & provolone with ranch dressing ADD bacon \$3	8.00

SANDWICHES

All sandwiches served with chips & pickle. Substitute fries \$2

CLUB SANDWICH Classic combination of turkey breast, ham, crisp bacon & mayo, served with lettuce & tomato on your choice of toast	9.95	O.C. HOT DOG All beef quarter pound grilled dog with or without cheese	5.50
CRAB CAKE Jumbo lump crab cake fried or broiled, served on a toasted kaiser roll with lettuce, tomato & tartar sauce	12.95	GRILLED CHEESE Your choice of bread & cheese grilled to perfection ADD ham or bacon \$3 or tomato \$1	4.95
TURKEY BREAST Tender sliced turkey breast on your choice of bread with roasted garlic mayonnaise, avocado, crisp bacon, lettuce & tomato	9.95	CRAB MELT Jumbo lump crab, white cheddar cheese baked open-faced on French Baguette	9.95
BLT Crisp bacon, lettuce, tomato & mayo on your choice of toast	7.95	VEGGIE SUB Muenster cheese, carrots, onions, cucumbers, mushrooms, spinach, tomato, avocado, red & yellow bell peppers with oil & vinegar served on lightly toasted French bread	9.95
BLACKENED CHICKEN BREAST Served on a Kaiser roll with bacon & provolone cheese	8.95	HOT HOUSE SUB Turkey or ham, bacon & white cheddar cheese, baked on French bread, with lettuce, tomato & special sauce	9.95
FISH & CHIPS Tender Red Hook battered halibut fillet & crisp fries	12.95	BRIE & TOMATO Baked brie with tomato on French bread	9.95
SHORE BURGER Half pound Black Angus burger, served on a toasted kaiser roll with lettuce and tomato	8.95	BAKED BRIE & FRESH FRUIT With French bread	9.95
ADD cheddar, American, Swiss or provolone	1.00	HOMEMADE CHICKEN SALAD All white meat	8.95
ADD blue cheese or bacon	2.00		
TUNA SALAD All white meat tuna seasoned perfectly, served on your choice of bread with lettuce & tomato	8.95		
SHRIMP SALAD Tender 31/40 shrimp delicately spiced, served on your choice of bread with lettuce & tomato	12.95		

LUNCH SIDES

FRENCH FRIES	5.00
ONION RINGS	6.00
COLE SLAW	2.00

DESSERT

WARM BROWNIE topped with vanilla ice cream	6.00	CRÈME BRULEE	6.00
CARNEGIE DELI CHEESE CAKE With fresh strawberries	6.00	FOREST BERRY PIE with vanilla ice cream	6.00
KEY LIME PIE	6.00	RUM CAKE With vanilla ice cream & caramelized pineapple	6.00