

APPETIZERS

Jumbo Lump Crab Dip

Traditional creamy Eastern Shore favorite served with toasted baguette and Carr's Table Water Crackers 12

Smoked Salmon

Accompanied by red onions, capers, dill aioli, fresh lemon, caviar, and Carr's Table Water Crackers 11

Steamed Little Neck Clams

Steamed in white wine, butter, fresh tomato, fresh herbs, and a touch of cayenne pepper served with a toasted baguette 12

Crab Balls

Jumbo lump crab balls fried or broiled with cocktail sauce and fresh lemon 13

House Selected Cheese Assortment

Today's selection of at least three cheeses with fresh fruit, baguette, crackers and assorted accoutrements 15

Shrimp Cocktail

Five jumbo chilled shrimp served with cocktail sauce and lemon 10

Oysters

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

Fried Calamari

Lightly fried to perfection served with cocktail sauce and lemon 10

Stuffed Mushrooms

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

SOUP

Soup of the Day 8

Maryland Crab Chowder 7 French Onion Soup 6

SALAD

Garden

Mixed fresh lettuce topped with fresh vegetables, crisp croutons and your choice of salad dressing 9

Caesar

Fresh romaine hearts tossed with our signature Caesar salad dressing and crisp croutons finished with Asiago cheese 9

The Wedge

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

The Captain

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

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

SEAFOOD

Seafood Scampi

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

Scallops

Tender dry pack scallops broiled to golden perfection 27

Lobster

Tender 7 oz cold water lobster tail served atop the shell, broiled in white wine and butter one tail 24 two tails 40
stuffed with jumbo lump crab imperial per tail 10

Fried Shrimp

Six panko encrusted jumbo shrimp fried to golden perfection served with fresh lemon and cocktail sauce 25

Stuffed Shrimp

Three jumbo shrimp stuffed with jumbo lump crab imperial 29

Crab Cakes

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

Broiled Crabmeat

Jumbo lump crabmeat simply broiled in wine and butter 30

Scallop and Crabmeat

Jumbo lump crabmeat and dry pack scallops broiled in wine and butter 29

BEEF

Our beef is USDA Choice Black Angus sourced for the highest quality and charbroiled to your specifications

Rib-Eye Steak 14 oz Queen 26 18 oz King 30

Scampi Style, topped with three jumbo shrimp baked in scampi butter 10

Sautéed Garlic Mushrooms 5 7oz Lobster Tail 16

Jumbo Broiled Crab Meat 10 Jumbo Lump Crab Cake 10

Filet Mignon

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

Surf and Turf

14 oz Rib-Eye steak accompanied by a 7 oz cold water lobster tail 42

Steak and Cake

14 oz Rib-Eye steak accompanied by 4 oz jumbo lump crab cake fried or broiled 36

Imperial Filet

8 oz Filet Mignon topped with jumbo lump crab imperial 42

OTHER FAVORITES

Pan Seared Half Chicken

Boneless half chicken pan seared to crisp golden perfection 19
With broiled jumbo lump crabmeat or crab cake 29

Chicken and Artichokes

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

Garlic Chicken & Shrimp

Panko-crusted chicken breast, pan seared, topped with three jumbo seared shrimp finished with a roasted garlic cream sauce 24

Maple Leaf Half Roasted Duck

A crispy semi boneless duck, accompanied by your choice of raspberry demi-glace or orange sauce 28

Spring Lamb

Roasted garlic mustard crusted rack of New Zealand lamb served over mashed potatoes finished with savory roasted garlic veal demi-glace 32

Seasonal Vegetable Toss

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

SIDE DISHES A LA CARTE

All entrees served with a salad or the fresh vegetable of the day and your choice of potato

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

18% gratuity charge is added to parties of 6 or more
A \$6.00 plate charge for shared meals.

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

Our chefs at the Captains Table Restaurant strive to create unique and inspired culinary specialties featuring the freshest and highest quality of seafood available

The Captain's Table Restaurant is privately owned and operated by the Conner and Taylor families for over 55 years