

Appetizers

Make any appetizer into a Boat which includes french fries and sample of cole slaw for \$2.99 more

CAPTAIN JOE'S SHRIMP

market

For 25 years, Ocean City's only fresh shrimp served with the head on to keep in the juice and flavor.

Shrimp Quesadilla

\$ 7.99

Fresh Shrimp combines with Monterrey Jack Cheese and Homemade Pico de Gallo.

Crab Dip

\$ 10.49

Hand picked crab meat blended in creamy cheese. Served on a tomato and herb focaccia bread

Sea Scallop Chetti

\$ 13.99

Fresh sea scallops sauteed in our butter, wine, garlic sauce.

Grouper Bites

\$ 8.99

Hand cut Grouper, lightly dusted with our special Shrimp Boat Breading, and served with the now Famous Grouper Sauce.

Fried Shrimp

\$ 9.99

Fresh Shrimp lightly dusted with our Shrimp Boat Breading and served with our house cocktail sauce.

Basket of Hand Cut French Fries

\$ 4.99

An OC Tradition is hand cut everyday and tossed with sea salt or Shrimp Boat Spice. Prepared without gluten and fried in gluten free oil.

Sauteed Clams

\$ 8.99

Fresh Clams steamed open using our butter, wine, garlic sauce.

Fried Clam Strips

\$ 7.99

Beer battered clams that won't leave you looking for the clam.

Prince Edward Island Mussels

\$ 7.99

Prince Edward Island is the place for the best mussels on Earth. Only thing better is having them sauteed in our butter, wine, garlic sauce.

Fried Green Tomatoes

\$6.99

Be a kid again. Local farm fresh green tomatoes sliced daily, lightly dredged, and served with our special dipping sauce. (seasonal)

Stone Crab Claws

Market

A local secret we like to call "The Potato Chip of the Sea". Don't forget the Captain's Stoney Mustard Sauce!!

Chincoteague Oysters

\$ 13.99

Served by the dozen on the half shell or grilled, these are the best oysters on Earth.

Single-Dipped Fried Oysters

\$ 8.99

Fresh local oysters lightly dusted with our special Shrimp Boat Breading.

Eastern Shore Sampler

\$ 11.99

Try a few of our favorites on one plate. Served with fried shrimp, fried clams, single dipped oysters, and hush puppies.

Consuming raw or under cooked foods may cause illness.

Soups and Salads

All soups and salads made daily from scratch using ingredients from seafood market and produce stand

Jumbo Lump Cream of Crab

Voted one of the best soups in Ocean City our homemade specialty is full of fresh crab meat. \$ 7.99/ bowl

House Salad

\$4.99

Mixed greens, carrots, tomatoes, cucumbers, and onions from our produce stand served with our Shrimp Boat Vinaigrette.

Spicy Seafood Gumbo

Spicy blend of shrimp, clams, crab, and real Andouille Sausage in a tomato base and served with rice. \$ 7.99/ bowl

as a side salad \$2.99 top with chicken add \$3.99; top with yellow fin tuna add \$5.99

Spinach Salad

\$ 5.99

Baby spinach greens, boiled egg, and red onion served with our Hot Bacon Dressing

as a side salad \$3.49

Samiches by Sea

Choice of Homemade Side with any Samich or sub Sweet Potato Fries or Fried Green Beans for \$1.99 more

Shrimp Sliders

\$ 11.99

Featured in the Baltimore Sun... Fresh Shrimp blended with our secret ingredients then pan seared to perfection. This unique samich is served on slider rolls with our Slider Sauce.

Shrimp Salad

\$ 11.99

This is simply fresh shrimp is a light, but tangy dressing that won't hide the shrimp.

Captain Joe's Crab Cake

\$ 14.99

Kown locally as the best crab cake, our signature samich is made with fresh hand-picked jumbo lump crab meat then pan seared to perfection.

Soft Shell Samich

\$ 11.99

A jumbo fresh softshell is lightly dredged and pan seared in butter and served on white bread.

Tuna Tacos

\$ 11.99

Soft tortilla filled with grilled yellow fin tuna, fresh shredded cabbage, homemade pico de gallo, topped with Monterrey Jack cheese and hot or mild sauce.

Shrimp Tacos

\$ 11.99

Soft tortilla filled with garlic sauteed shrimp, fresh shredded cabbage, homemade pico de gallo, topped with Monterrey Jack cheese and hot or mild sauce.

Lobster Roll

\$ 16.99

Fresh lobster pieces blended with a light, but tangy dressing that doesn't hide the lobster flavor stuffed into a split roll.
(When available)

Chesapeake Burger

\$ 11.99

Our fresh hand made burger topped with our incredible crab dip. It will be love at first bite.

Seafood Entrees and Steak

all entrees served with fresh vegetable of the day or other homemade side sub (sweet potato fries and fried greenbeans add \$1.99)

Eastern Shore Platter

\$ 22.99

Catch of the day, Crab Cake, and Shrimp pan fried or broiled.

Fresh Catch of the Day

market

Experience the freshest variations of what our local water men are catching each day broiled or pan fried.

Yellow Fin Tuna

\$ 17.99

Seared on the grill, this local treat is our most popular fish dishes.

Grilled Sirloin 6oz. or 12 oz.

Using only the culotte cut for its superior tenderness, our sirloin will be a unique experience for our landlubbers. \$

9.99/ \$14.99

Whole Lobster

market

North Atlantic Cold Water Lobster, made famous in Maine, are caught daily right here in Ocean City.

Crab Cake Twins

\$24.99

2 of our Famous Jumbo Lump Creations.

Soft Crab Twins

\$ 19.99

A pair of the best Soft Crabs in Ocean City

Surf and Turf

market

Selections vary based on the fresh catch and seasonal favorites

add a side House Salad for just \$2.99

Sides

Homemade Potato Salad

\$ 2.49

Red skin potatoes, light dressing, and shrimp boat seasonings make this a side to remember.

Tangy Coleslaw

\$ 2.49

Southern style with vinegar and fresh shredded cabbage. This side has some bite and crunch.

Cuke Matter Onion Salad

\$ 2.49

Cucumber, tomato, and yellow onions in a tangy vinegar to create our # 1 summer side and served only during the season.

Hush Puppies

\$ 2.99

Homemade sweet bites sprinkled with powdered sugar. Almost dessert!

Hand Cut Fries

\$ 2.99

An OC Tradition tossed with sea salt or Shrimp Boat Spice. Prepared without gluten and fried in gluten free oil.

Fresh Green Beans

\$ 1.99

Picked daily and sauteed with garlic and butter. More kids eat their green beans here than anywhere else.

Corn on the Cob

\$ 1.99

White sweet corn picked everyday just before sunrise.

Chef's Fresh Vegetable of the Day

\$ 1.99

Seasonal selections coming from our local growers

Sweet Potato Fries

\$ 3.99

Perfectly cooked to be crunchy on the outside and creamy on the inside. Prepared without gluten and fried in gluten free oil.

Fried Green Beans

\$ 3.99

This technically counts as eating your vegetables and served with a special dipping sauce.

Land Lubbers

all entrees served with fresh vegetable of the day or other homemade side sub (sweet potato fries and fried greenbeans add \$1.99)

Boneless Chicken Wings

\$ 10.99

Crispy boneless chicken bites tossed in mild, hot, honey bbq, or Shrimp Boat spices. Prepared without gluten and fried in gluten free oil.

Hand Craft Burgers

\$ 8.99

Fresh ground beef and secret ingredients made daily.

Smoked Bacon and Cheddar Burger

\$ 10.99

Our famous handcrafted burger topped with premium smoke bacon and smoked cheddar for a deep rich flavor.

Kids Menu

all kids menu items are designed for kids 10 and under served with hand cut fries or apple sauce. Chocolate milk available as a drink substitute.

Mini Burgers

\$ 5.99

Our handcrafted burgers made just the right size for our little mates

Chicken Bites

\$ 5.99

Boneless chicken bites served with choice of sauce.

Hot Dog

\$ 4.99

All beef hotdog grilled.

Desserts

Seasonal Choices

\$ 7.99

Daily creations of cakes and cobblers using locally available fruits such as strawberries, blueberries, and peaches.

Traditional Smith Island Baby Cake

\$ 9.99

Thin layers of yellow cake and chocolate frosting.

Coconut Smith Island Baby Cake

\$ 9.99

Iced with sweet coconut and white frosting.

Reese's Peanut Butter Smith Island Baby Cake

\$ 9.99

Rich peanut butter flavor from icing to cake.

Drinks

BOTTOMLESS DRINKS

Fountain Sodas

\$ 2.49

Coke, Diet Coke, Sprite, Root beer, Pink Lemonade, Ginger Ale

Iced Teas

\$ 2.49

Southern Style Sweet or Unsweet

DRAFT BEER

Miller Lite

\$ 3.5

Bud Light

\$ 3.5

Coors Light

\$ 3.5

Yuengling

\$ 4

Landshark

\$ 4

Fat Tire

\$ 5

Summer Shandy

\$ 5

BOTTLES AND SPECIALTY BREWS

Angry Orchard

\$ 4.5

Blue Moon

\$ 5

Bud Light

\$ 3.5

Budweiser

\$ 3.5

Coors Light

\$ 3.5

Corona

\$ 4

Corona Light

\$ 4

Dog Fish Head 60 Minute

\$ 5

Evolution IPA (Evo)

\$ 5

Michelob Ultra

\$ 3.5

Miller Lite

\$ 3.5

Natural Light Can

\$ 2

Seagrams Sangria

\$ 4

Yuengling

\$ 3.5

WINE- GLASS/BOTTLE

Bordelaux Pinto Grigilo

\$ 8/\$ 22

Bordelaux Saugivnon Blanc

\$ 8/\$ 22

Bordelaux Wicomico Red

\$ 8/\$ 22

Oak Hollow Carbernet Saugivnon

\$ 6/\$ 19

Oak Hollow Chardonnay

\$ 6/\$ 19

Oak Hollow Merot

\$ 6/\$ 19

Oak Hollow White Zinfadel

\$ 6/\$ 19