



*A Baltimore landmark since 1978,  
Captain James Landing Restaurant has earned the name as the  
“most unique eatery in Baltimore City.”*

*Unique? Yes!*

*We're the only restaurant in  
Baltimore shaped like a merchant vessel.*

*Our seating arrangements overlook the harbor!  
It's our pleasure to serve the citizens of Baltimore,  
and the thousands of tourists from all over the country  
that come to visit our Monumental City!*

*Captain James Landing Restaurant is a great  
place for breakfast, lunch or dinner!*

*Come by land or by sea.*

## *Appetizers*

### *Stuffed Jumbo Lump Crab Skins*

*Potato skins, stuffed with jumbo lump crab meat.*

*Topped with mozzarella cheese.*

**13.50**

### *Shrimp Cocktail*

*Five jumbo gulf shrimp,  
steamed and chilled served  
with our cocktail sauce.*

**9.50**

### *Clams Casino*

*Six fresh whole clams in a  
classic presentation baked  
with casino butter and bacon.*

**8.75**

### *Captain's Calamari*

*Sectioned calamari,  
pan-fried to perfection with  
selected herbs and spices.*

**9.75**

### *Sautéed Shrimp and Garlic*

*Six jumbo gulf shrimp  
sautéed in our garlic  
and butter sauce.*

**10.75**

### *Escargots Bourguignon*

*Imported snails,  
baked in a garlic  
and butter sauce,  
creating the  
perfect appetizer.*

**9.75**

### *Artichoke & Spinach Dip*

*Artichoke hearts,  
spinach, shallots, garlic  
and cheeses, served with  
bruschette.*

**8.75**

### *Jumbo Lump Crab Meat Cocktail*

*One quarter pound of our  
freshest chilled crab meat  
served with our cocktail sauce.*

**13.75**

### *Stuffed Mushrooms*

*Fresh mushrooms  
stuffed with jumbo lump  
crab meat, broiled with  
wine and spices.*

**12.75**

**15% Gratuity will be Added to Your Check.**

## Soups

### *French Onion*

*Caramelized onions served in a rich beef broth, topped with garlic crumbs and Swiss cheese then baked to a golden brown.*

5.75

### *Chicken Noodle*

*A flavorful chicken broth combined with fresh chicken, egg noodles, carrots, celery, and onions.*

3.25

### *Maryland Crab*

*A mixture of crab meat, prepared in a tomato based broth married perfectly with fresh vegetables.*

6.25

### *Cream of Crab*

*A classic veloute garnished with lump crab meat and pimentos.*

6.75

## Salads

### *Aegean Salad*

*Vine ripened tomatoes, cucumbers, capers and imported Greek feta, tossed delicately in vinaigrette dressing.*

8.25

### *Greek Salad*

*Imported Greek feta cheese, cucumbers, vine ripened tomatoes, red onions, pepperoncinis and Kalamata olives tossed in Greek house dressing served on a bed of lettuce.*

7.75

### *Caesar Salad*

*Our classic combination of fresh romaine lettuce, homemade croutons and shredded parmesan cheese. Tossed in our Caesar dressing.*

7.75

*With Grilled Chicken...11.75*

*With Grilled Shrimp...14.50*

### *Garden Salad*

*Cucumbers, vine ripened tomatoes, red onions, green peppers on a bed of iceberg lettuce.*

5.25

**15% Gratuity will be Added to Your Check.**

## Fish & Seafood

### *Chesapeake Bay Country Crab Cakes*

Two of our famous jumbo lump crab cakes baked to a golden brown, served with seasonal vegetables.

22.75

### *Broiled Combination Seafood Platter*

One filet of flounder, imperial stuffed oyster, clam casino, jumbo gulf shrimp, scallops and crab cake. Served with seasonal vegetables.

25.75

w/ lobster tail ... 38.25

### *Shrimp Scampi*

Six jumbo gulf shrimp sautéed in garlic butter and sherry. Served over a bed of linguine.

23.00

### *Lobster Tails*

Two 6-oz. Brazilian warm water lobster tails. Served with seasonal vegetables.

39.75

with crab imperial stuffing...48.75

### *Soft Shell Crabs*

Two soft shell crabs, pan fried. Served with rice pilaf and seasonal vegetables.

Market Priced

## Steaks & Chops

### *Filet Mignon*

10-oz. Black Angus filet, served with red skin mashed potatoes and seasonal vegetables.

23.75

### *Tenderloin Kabob*

Marinated cubes of beef tenderloin skewered with peppers and onions, served on a bed of rice.

18.75

### *Land & Sea*

10-oz. Black Angus filet accompanied by two jumbo stuffed shrimp giving you a taste of both worlds. Served w/red skin mashed potatoes.

29.75

### *Stuffed Shrimp*

Jumbo gulf shrimp butter-fried and stuffed with our jumbo lump crab imperial. Served with seasonal vegetables.

23.75

### *Filet of Flounder*

Fresh filet of flounder sautéed in a lemon, wine and butter sauce. Served with fresh asparagus.

21.75

with crab imperial stuffing ...29.50

### *Broiled Fresh Salmon Filet*

Fresh salmon filet, topped with a béarnaise sauce, broiled to perfection. Served with fresh asparagus.

16.75

### *Grilled New Zealand Lamb Chops*

Lamb chops marinated in olive oil and herbs, broiled and served over fresh vegetables and red skin mashed potatoes.

22.50

### *New York Strip Steak*

16-oz. Choice New York Strip Steak, served with seasonal vegetables and red skin mashed potatoes.

22.25

### *Center Cut Pork Chops*

2-8 oz. Broiled. Served with seasonal vegetables, red skin mashed potatoes.

16.50

## Chicken Entrees

### *Chicken Marsala*

Tender chicken breast sautéed with fresh mushrooms in a sweet Marsala wine sauce. Served over farfelle.

16.75

### *Chicken & Shrimp*

Strips of chicken breast, sautéed shrimp, prosciutto and parmesan cheese in a white wine sauce.

18.75

### *Chicken Milano*

Chicken breast with broccoli florets in Alfredo sauce. Served over fettuccine.

16.95

### *Imperial Stuffed Chicken*

Boneless chicken breast stuffed with crab imperial, sautéed in a light cream port sauce.

23.75

### *Chicken Parmigiana*

Lightly breaded chicken breast, fried and topped with marinara sauce and mozzarella cheese. Served over spaghetti.

11.50

## Pasta Dishes

### *Seafood Alfredo*

Shrimp, scallops and lobster in a creamy Alfredo sauce over fettuccine.

22.75

### *Shrimp & Crab Sofia*

Jumbo lump crab meat in a pink Alfredo sauce. Served over a bed of linguine.

19.75

### *Mussels Ala Captain James*

New Zealand mussels, in 1/2 shell, sautéed, in garlic sauce. Served over linguine.

16.75

### *Pasta Primavera*

Fresh sautéed vegetables in a rich marinara sauce. Served over farfalle.

11.50

### *Classico Lasagna*

Layers of pasta, meat sauce, mozzarella, ricotta and romano cheeses.

9.75

### *Spaghetti with Meat Sauce*

Traditional meat sauce, with garlic and herbs. Served over spaghetti.

9.50

## Side Orders

Baked Potato...3.75 / Broccoli Florets...2.50 / Asparagus...3.50  
French Fries...2.75 / Garlic Red Skin Mashed Potatoes...3.50  
California Vegetable Medley...2.50 / Baked Zucchini...2.50  
Rice Pilaf...2.75 / Garlic Bread...3.50 / Feta Cheese and Olives...5.75