SHELLFISH

NEW ORLEANS STYLE MUSSELS
PEI Mussels sautéed with bell peppers, garlic, onion, and andouille sausage. Finished with a light tomato creme with Parmesan cheese and herbs. $12.99

SWEET AND SALTY GRILLED OYSTERS
Full or half dozen / Market Price

CLASSIC ROCKFELLER $3.99
ROASTED GARLIC MUSSELS
PEI mussels sautéed with grape tomatoes, garlic, and red onion, deglazed with sherry and finished in a roasted garlic butter sauce, topped with Parmesan cheese $9.99

OYSTERS ON THE HALF SHELL
Full or half dozen / Market Price

SHOW CRAB LEGS
Steamed with lemon and butter. Market Price

CLAMS
Steamed with butter and garlic $4.99

STEAMED SHRIMP
Po’-Boy and Eat Shrimp steamed with Old Bay, red potato and onions. 1/2 lb $4.99 - 1 lb $22.99

APPETIZERS

ESCARGOT BOURGUIGNON
French snails baked in roasted garlic butter and parsley $10.99

SEAFOOD NACHOS
Shrimp and scallops paired with our signature crab dip, layered over fresh tri-colored tortilla chips, served with pico de gallo and sour cream. $10.99

CRISPY CALAMARI
Marinated in Old Bay, flash fried, served with fresh lemon and our signature marinara. $10.95

SAUTÉED SHRIMP AND GARLIC
Tender Gulf shrimp sautéed in garlic-lemon butter, served with homemade garlic bread $12.90

CRAB MAC AND CHEESE
Casatappi pasta tossed with lobster smoked bacon, Parmesan, Montery Jack, cheddar, Old Bay and lump crab in a creamy Alfredo sauce. Baked to a bubbly golden brown. $14.99

CRAB STUFFED POTATO SKINS
Toasted potato skins filled with our crab dip and topped with Montery Jack and cheddar cheese. $3.99

CRAB FRITTERS
Our signature mini crab cake dusted in panko and flash fried. Served with our Old Bay aioli. $3.95

BOSTON STREET CRAB DIP
Our signature dip of seasoned cream cheese layered with lump crab meat, served with toasted pita and mini baguettes. $15.99

CRAB STUFFED MUSHROOMS
Our famous crab imperial stuffed in jumbo mushroom caps and glazed with our imperial sauce. A must try!!! $22.99

HUSHPUDDIES
Traditional corn and onion fritter. Served with honey butter. $5.99

SPANAKOPITA
Fresh seasoned spinach and Feta cheese filling encased with phyllo dough, baked to a golden brown, served with a small Greek salad and house dressing. $8.99

CHICKEN WINGS
Jumbo chicken wings cooked to a golden brown, tossed in your choice of sauce. $9.95
Hot • Mild • Asian Sweet Chili • BBQ • Wheelhouse Sauce

CREAM OF CRAB
A rich, velvety and creamy soup infused with flavors of the Chesapeake, finished with fine sherry and jumbo lump crab meat $4.99

CHICKEN NOODLE
Roasted chicken, egg noodles, chicken stock, carrots, onions and celery $4.99

SEAFOOD STEW
A blend of shrimp, scallops and fresh fish in a rich and flavorful tomato broth $4.99

MARYLAND CRAB
A hearty soup with fresh vegetables, lump and claw crab meat simmered in an Old Bay tomato broth. $6.99

FRENCH ONION
Tender sweet caramelized onions in a rich flavorful broth with cream sherry, garlic crouton and provolone cheese. $5.99

SOUP OF THE DAY
Priced Daily

PRETZELS

LOBSTER PRETZEL
Soft pretzel stuffed with our creamy lobster mac and cheese. Topped with carmelized provolone cheese. $6.99

CRAB PRETZEL
A Maryland classic. Our CJ crab dip stuffed into a soft pretzel. Topped with Montery Jack-cheddar cheese and coated to a golden brown $14.99

For your convenience, a gratuity of 18% will be added to parties of 6 or more and for checks over $75.00. No Separate Checks • Consuming raw or under cooked foods can increase your risk of foodborne illness.
ENTREES

**CATCH OF THE DAY**
Ask your server for today's selection. Market Price

**BROILED LOBSTER TAILS**
Brazilian lobster tails and drawn butter, served with a roasted tomato stuffed with potato and cheese $34.99 | Stuffed Tails $49.99

**STUFFED SHRIMP**
Tender Gulf shrimp stuffed with jumbo lump crab and topped with our classic imperial topping, served with cheddar bacon grits and fresh vegetable $25.99

**BROILED SEAFOOD PLATTER**
Fresh fish, Gulf shrimp, scallop, mini crab cakes, crab legs, imperial stuffed oyster served with a roasted stuffed tomato $27.99
Add a warm water lobster tail for $42.99

**FILET MIGNON**
10 oz. Center cut filet, topped with a wild mushroom demie, served with red skin mashed potatoes and a fresh vegetable $24.99

**IMPERIAL STUFFED CHICKEN**
Tender breast of chicken stuffed with our seasoned crab mixture and baked to a golden brown, topped with imperial sauce, provolone, cheese, Old Bay-pimento cream, served with roasted red potatoes and fresh vegetable $24.99

**NEW YORK STRIP**
16 oz. Striploin of beef seasoned and grilled, topped with a cabernet demi glace, served with fresh vegetable and red skin mashed potatoes $27.99

**NEW ZEALAND LAMB CHOPS**
New Zealand lamb chops marinated in EV00, garlic, shallots, rosemary, thyme and lemon, grilled to medium rare, served over red skin mashed potatoes with a fresh vegetable, topped with a cabernet Demi-glace $29.99

**CRAB IMPERIAL**
Jumbo lump crabmeat dressed and baked in Captain James imperial sauce, served with roasted red potatoes and fresh vegetable $25.99

**STUFFED FLOUNDER**
Delicate fllet of flounder seasoned and stuffed with our crab imperial. Topped with our classic imperial sauce. Served with asparagus and a roasted stuffed tomato stuffed with potato and cheese. $24.95

**CAPTAIN'S CLASSIC CRAB CAKE**
A Captain James original. Plenty of jumbo lump crab mixed with our classic seasoning blend and baked to a golden brown, served with rice pilaf and fresh vegetable $38.95

**BROILED SEA SCALLOPS**
Pan seared sea scallops seasoned and lightly broiled in lemon butter, served with cheddar bacon grits and fresh vegetable. Market Price

**ST. LOUIS BBQ RIBS**
Slow cooked ribs flavored with our special seasoning blend and glazed with our honey BBQ sauce, served with red skin mashed potatoes and a fresh vegetable.
Add snow crab legs $5.99

**SLOW ROASTED PRIME RIB**
12 oz. Prime rib seasoned and slow roasted, topped with our signature demi glace served with a fresh vegetable and red skin mashed potatoes $35.99

**ATLANTIC SALMON FILET**
Grilled salmon filet topped with lemon dill reduction, served with rice pilaf and fresh vegetable $27.99

**Cheese Steak**
Fresh chopped rib eye steak and American cheese on a toasted roll $17.99

**Shrimp Salad**
Tender Gulf shrimp with celery, mayo and Old Bay $11.99

**Jumbo Lump Crab Cake**
A Captain James specialty, fried or broiled $17.95

**Pub Style Fish Sandwich**
Fresh flounder flash-fried and stuffed with cole slaw on a toasted artisian roll, served with fries and malt vinegar $8.99

**Blackened Chicken Caesar Wrap**
Blackened chicken sliced and tossed with Caesar dressing, tomato, Parmesan cheese and romaine $8.99

**Grilled Chicken Sandwich**
Fresh seasoned grilled chicken breast with provolone cheese and bacon $8.99

**Eastern Shore Club**
Delicate soft crab and crab cake layered into a classic club sandwich with bacon $16.90

**Reuben**
Corn beef brisket, sauerkraut, Russian dressing and melted Swiss between toasted rye $8.99

**sandwiches**

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**Pastas**

**Grilled Chicken & Shrimp Pomodoro**
Crispy chicken over fettuccine topped with sautéed shrimp in a light tomato sauce with olive oil, garlic, onion and basil pesto $25.95

**Meat Lasagna**
Tire of mozzarella, ricotta and Romano cheeses with fresh basil and tomato sauce $12.75

**Seafood Alfredo**
Shrimp, scallops and lobster tossed with fettuccine, Parmesan and cream $25.99

**Chicken Marsala**
Pan sautéed chicken breast, mushrooms and marsala wine Demi-reduction over spaghetti $18.95

**Shrimp Scampi**
Sautéed Gulf shrimp, roasted garlic tossed with spaghetti in a white wine sauce $22.99

**Bayou Shrimp Cavatappi**
Old Bay seasoned jumbo shrimp paired with a Cajun cream with andouille sausage, bell peppers, mushrooms, spinach, onion, garlic and crawfish paste $23.99

**Mediterranean Salmon**
Blackened salmon filet served over fettuccini tossed in a tomato cream with red onions, garlic, Kalamata olives, tomatoes and baby spinach, topped with crumbled Feta cheese $27.99

**Burgers**

Our burgers are served on a grilled artisan roll with boardwalk style fries. No substitutions on Specialty Burgers.

**Captain's Classic**
Our classic 8 oz. Ground chuck burger. $7.99
Add cheese for $1.00
American - Provolone • Swiss • Cheddar

**Ultimate Cheese Burger**
Our 8 oz. Ground chuck burger between two grilled cheese sandwiches $14.99

**Surf and Turf Burger**
8 oz. Ground chuck topped with 2 grilled shrimps, Southwest sauce, bacon and Swiss $11.95

**Crab Mac and Cheese Burger**
8 oz. Ground chuck topped with our signature crab mac and cheddar cheese $52.95

**Boston Street BBQ Burger**
8 oz. Ground chuck with honey BBQ sauce, topped with caramelized onions and Provolone cheese $14.99

**Cheddar and Bacon**
8 oz. Ground chuck with crispy cooked bacon and melted cheddar cheese $3.99

**Athens Burger**
8 oz. Ground chuck, roasted tomatoes, Kalamata olives, spinach, red onion, and Feta Cheese. Topped with Tzatziki sauce $10.99