

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** 13
Traditional creamy Eastern Shore favorite served with toasted baguette & Carr's Table Water Crackers
- Smoked Salmon** 12
Accompanied by red onions, capers, dill aioli, fresh lemon, caviar & Carr's Table Waters
- Steamed Little Neck Clams** 13
Steamed in white wine, butter, fresh tomato, fresh herbs, & a touch of cayenne pepper, served with a toasted baguette
- Crab Balls** 14
Jumbo lump crab balls fried or broiled finished with cocktail sauce & fresh lemon

- Shrimp Cocktail** 11
Five jumbo chilled shrimp served with cocktail sauce & lemon
- Oysters** 14
Half shell oysters topped with jumbo lump crab & seafood cream, finished with garlic bread crumbs
- Fried Calamari** 11
Lightly fried to perfection, served with cocktail sauce & lemon
- Stuffed Mushrooms** 13
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** 7
- Garden Salad** 10
Mixed fresh lettuce topped with fresh vegetables, crisp croutons & your choice of salad dressing
- Caesar Salad** 10
Fresh romaine hearts tossed with our signature Caesar dressing & crisp croutons finished with Asiago cheese
- The Wedge** 12
Iceberg lettuce wedge topped with crisp applewood smoked bacon, pepper blue dressing finished with blue cheese crumbles
- The Captain** 12
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** 30
Jumbo lump crab, jumbo shrimp, dry pack scallops broiled in our signature scampi butter
- Scallops** 29
Tender dry pack scallops broiled to golden perfection
- Lobster** one tail 26
two tails 44
Tender 7oz coldwater lobster tail served atop the shell broiled in white wine & butter
Stuffed with jumbo lump crab imperial per tail 12
- Fried Shrimp** 26
Six panko encrusted jumbo shrimp fried to golden perfection, served with fresh lemon & cocktail sauce
- Stuffed Shrimp** 30
Three jumbo shrimp stuffed with jumbo lump crab imperial
- Crab Cakes** 30
Twin jumbo lump crab cakes fried or broiled, served with fresh lemon & your choice of cocktail or tartar sauce
- Broiled Crabmeat** 32
Jumbo lump crabmeat simply broiled in wine & butter
- Scallop & Crabmeat** 32
Jumbo lump crabmeat & dry pack scallops broiled in wine & butter
- Fresh Fish** Market Price
The chefs 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** 5
- Baked Sweet Potato** 5
- Onion Rings** 5
- Smoked Salmon Mashed Potatoes** 7
- 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** 14oz queen 26 / 18oz king 30
ADD **Scampi Style**
Topped with three jumbo shrimp baked in scampi butter 10
- ADD **Sautéed Garlic Mushrooms** 7
- ADD **7oz Lobster Tail** 18
- ADD **Jumbo Broiled Crab Meat** 12
- ADD **Jumbo Lump Crab Cake** 12
- Filet Mignon** 34
8 oz Filet Mignon finished with roasted shallot balsamic demi-glace
- Surf & Turf** 44
14 oz ribeye steak accompanied by a 7 oz coldwater lobster tail
- Steak & Cake** 38
14 oz ribeye steak accompanied by 4oz jumbo lump crab cake, fried or broiled
- Imperial Filet** 44
8 oz Filet Mignon topped with jumbo lump crab imperial

POULTRY & OTHER FAVORITES

- Pan Seared Half Chicken** 22
Boneless half chicken pan seared to crisp golden perfection
With broiled jumbo lump crabmeat or crab cake 34
- Chicken & Artichokes** 26
Pan seared chicken breast served with a baby artichoke cream sauce over basmati rice
- Garlic Chicken & Shrimp** 26
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** 34
Roasted garlic mustard crusted rack of New Zealand lamb served over mashed potatoes, finished with savory roasted garlic veal gloss
- Seasonal Vegetable Toss** 24
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

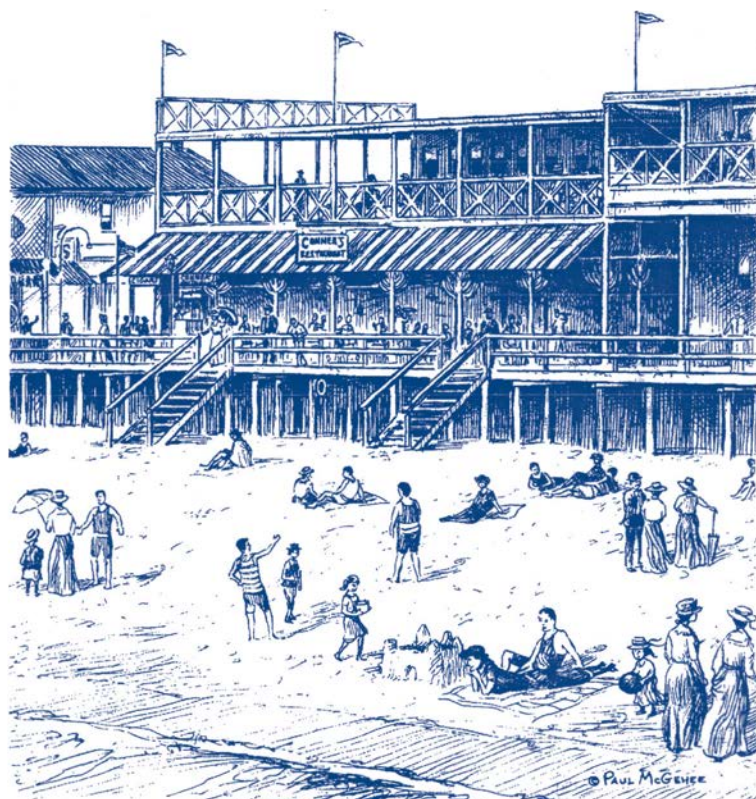
Room Service dial ext. 4942 / Office & Catering 410-289-7191

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	10.50
Half Grapefruit Ripe ruby red, sectioned for you	3.50
Fresh Melon A selection of fresh seasonal melon	5.50
Sliced Bananas A favorite for all	3.00
Stewed Prunes Six of Sun's sweets 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 Add fresh strawberries or bananas to your cereal	4.00 3.00

BAKERY

New York Style Bagels Plain, Sesame, Poppy Seed, Everything or Cinnamon Raisin, served with regular or light cream cheese	3.25
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Jumbo Blueberry Muffin	3.75
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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 1.50
Substitute Eggbeaters	1.00

GRIDDLE

Malted Belgian Waffle	6.50
Hotcakes Stack of three	5.95
Blueberry Hotcakes Stack of three	6.50
Cinnamon Vanilla French Toast	6.50

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	13.95
Eggs Norwegian English muffin topped with smoked salmon, poached eggs, finished with Hollandaise sauce	12.50
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	14.95
Creamed Chipped Beef Served on toast, biscuit or English muffin	8.50
Steak & Eggs 8 oz sirloin steak served with two eggs & toast	15.95
Lox & Bagel Toasted bagel, red onions, cream cheese, tomato slices & a generous portion of smoked salmon	11.50
Fish & Eggs Fresh fish of the day, broiled & served with two eggs & your choice of toast	15.95

OMELETS

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

Plain	4.95
ADD Cheddar, Swiss, American, Provolone, Tomato,	each 1.50
Green Pepper, Onion, Mushroom, Baby Spinach	each 1.00
ADD Bacon, Ham, Scrapple, Sausage	each 2.00
Spanish Tomato, Green Pepper & Onion	8.50
Western Ham, Tomato, Green Pepper & Onion	9.50
Jumbo Lump Crabmeat	13.95
Smoked Salmon & Sautéed Onions	12.95

SIDES

Ham, Apple Wood Smoked Bacon, Scrapple, Hatfield Sausage large link	3.50
Country Biscuits	1.75
Thomas English Muffin	1.95
Toast white, wheat & rye	1.95
Fresh Home Fries	2.95
Hominy Grits	1.95
Corned Beef Hash	3.50
One Egg Any Style	2.50
One Hot Cake	2.50
One Blueberry Hot Cake	3.00

BEVERAGES

Freshly Squeezed Orange Juice	3.25	Hot Chocolate	2.50
Chilled Juices	3.25	Chocolate Milk 16 oz	3.50
Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8		Hot Tea Lipton regular or decaffeinated	2.50
Milk	2.50	Iced Tea unsweetened or sweetened	2.75
Fresh Brewed Coffee	2.75	Coke Products	2.95

LUNCH

Served 11:30 am - 4 pm

SOUP & SALAD

Soup of the Day	8.00
Maryland Crab Chowder	7.00
Caesar Salad Fresh romaine hearts tossed with our signature Caesar dressing & crisp croutons finished with Asiago cheese	10.00
Garden Salad Mixed fresh lettuce topped with fresh vegetables, crisp croutons & your choice of salad dressing	10.00
Chef's Salad Garden salad topped with roast turkey breast, ham, crisp bacon, hard boiled egg, Swiss & cheddar cheese	13.95
The Captain Fresh baby mixed greens, blue cheese crumbles, candied pecans, red onions, Fuji apples, finished with a raspberry vinaigrette	12.00
ADD Chicken Breast grilled or blackened	7.00
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	9.95
Oriental tossed in our signature oriental glaze	10.95
Shrimp Cocktail Five jumbo chilled shrimp served with cocktail sauce & a lemon wedge	11.00
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	14.00
Smoked Salmon Accompanied with red onions, capers, dill aioli, fresh lemon, caviar & Carr's Table Water Crackers	12.00
Cheese Fries Blend of cheddar & provolone with ranch dressing	9.00

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	10.95	O.C. Hot Dog All beef quarter pound grilled dog with or without cheese	5.95
Crab Cake Jumbo lump crab cake fried or broiled, served on a toasted kaiser roll with lettuce, tomato & tartar sauce	14.95	Grilled Cheese Your choice of bread & cheese grilled to perfection ADD ham or bacon \$3.50 or tomato \$1.50	5.50
Turkey Breast Wrap Tender sliced turkey breast 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	11.95
BLT Crisp bacon, lettuce, tomato & mayo on your choice of toast	8.50	Veggie Wrap Muenster cheese, carrots, onions, cucumbers, mushrooms, spinach, tomato, avocado, red & yellow bell peppers with oil & vinegar served on lightly toasted French bread	10.50
Blackened Chicken Breast Served on a Kaiser roll with bacon & provolone cheese	10.50	Hot House Sub Turkey or ham, bacon & white cheddar cheese, baked on French bread, with lettuce, tomato & special sauce	10.95
Fish & Chips Tender Red Hook battered halibut fillet & crisp fries	13.95	Chicken Salad Wrap Homemade with all white meat	10.50
Shore Burger Half pound Black Angus burger, served on a toasted kaiser roll with lettuce and tomato	9.95		
ADD cheddar, American, Swiss or provolone	1.50		
ADD blue cheese or bacon	3.50		
Tuna Salad Wrap All white meat tuna seasoned perfectly with lettuce & tomato	8.95		
Shrimp Salad Wrap Tender 31/40 shrimp delicately spiced, with lettuce & tomato	13.95		

LUNCH SIDES

French Fries	6.00
Onion Rings	7.00
Cole Slaw	3.00

DESSERT

Warm Brownie topped with vanilla ice cream	6.50	Crème Brulee	7.00
Carnegie Deli Cheese Cake With fresh strawberries	6.50	Forest Berry Pie with vanilla ice cream	6.50
Key Lime Pie	6.50	Rum Cake With vanilla ice cream & caramelized pineapple	6.50