

APPETIZERS

Jumbo Lump Crab Dip

Traditional creamy Eastern Shore favorite served with toasted baguette and Carr's Table Water Crackers 13

Smoked Salmon

Accompanied by red onions, capers, dill aioli, fresh lemon, caviar, and Carr's Table Water Crackers 12

Steamed Little Neck Clams

Steamed in white wine, butter, fresh tomato, fresh herbs, and a touch of cayenne pepper served with a toasted baguette 13

Crab Balls

Jumbo lump crab balls fried or broiled with cocktail sauce and fresh lemon 14

Shrimp Cocktail

Five jumbo chilled shrimp served with cocktail sauce and lemon 11

Oysters

Half shell oysters topped with jumbo lump crab and seafood cream, finished with garlic bread crumbs 14

Fried Calamari

Lightly fried to perfection served with cocktail sauce and lemon 11

Stuffed Mushrooms

Sautéed silver dollar mushroom caps stuffed with jumbo lump crab imperial 13

SOUP

Soup of the Day 8

Maryland Crab Chowder 7 French Onion Soup 7

SALAD

Garden

Mixed fresh lettuce topped with fresh vegetables, crisp croutons and your choice of salad dressing 10

Caesar

Fresh romaine hearts tossed with our signature Caesar salad dressing and crisp croutons finished with Asiago cheese 10

The Wedge

Iceberg lettuce wedge topped with crisp apple wood smoked bacon, pepper blue cheese dressing finished with blue cheese crumbles 12

The Captain

Fresh baby mixed greens, blue cheese crumbles, candied pecans, red onions, Fuji apples, finished with a raspberry vinaigrette 12

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 30

Scallops

Tender dry pack scallops broiled to golden perfection 29

Lobster

Tender 7 oz cold water lobster tail served atop the shell, broiled in white wine and butter one tail 26 two tails 42
stuffed with jumbo lump crab imperial per tail 12

Fried Shrimp

Six panko encrusted jumbo shrimp fried to golden perfection served with fresh lemon and cocktail sauce 26

Stuffed Shrimp

Three jumbo shrimp stuffed with jumbo lump crab imperial 30

Crab Cakes

Twin jumbo lump crab cakes, fried or broiled and served with fresh lemon and your choice of cocktail or tartar sauce 30

Broiled Crabmeat

Jumbo lump crabmeat simply broiled in wine and butter 32

Scallop and Crabmeat

Jumbo lump crabmeat and dry pack scallops broiled in wine and butter 32

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 7 7oz Lobster Tail 18
Jumbo Broiled Crab Meat 12 Jumbo Lump Crab Cake 12

Filet Mignon

8 oz Filet Mignon finished with roasted shallot balsamic demi-glacé 34

Surf and Turf

14 oz Rib-Eye steak accompanied by a 7 oz cold water lobster tail 44

Steak and Cake

14 oz Rib-Eye steak accompanied by 4 oz jumbo lump crab cake fried or broiled 38

Imperial Filet

8 oz Filet Mignon topped with jumbo lump crab imperial 44

Boursin Filet

8 oz Filet Mignon topped with boursin cheese served with a roasted shallot balsamic demi-glacé 46

OTHER FAVORITES

Pan Seared Half Chicken

Boneless half chicken pan seared to crisp golden perfection 22

With broiled jumbo lump crabmeat or crab cake 34

Chicken and Artichokes

Pan seared chicken breast served with a baby artichoke cream sauce over basmati rice 24

Garlic Chicken & Shrimp

Panko-crusted chicken breast, pan seared, topped with three jumbo seared shrimp finished with a roasted garlic cream sauce 26

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 34

Seasonal Vegetable Toss

The season's freshest vegetables sautéed with shallots, garlic, roasted red peppers, white wine and vegetable stock tossed with fresh pasta 24

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	5
Baked Sweet Potato	5	Onion Rings	5
Smoked Salmon Mashed Potatoes	7	Sautéed Baby Spinach	6

Suggested gratuity charge of 18% 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

