



# Captain's Table

## Entrees

Served from 4 -10

### Surf

|  |                |  |            |
|--|----------------|--|------------|
| <b>Lobster Tail - One / Two</b><br>6oz premium atlantic tail, old bay spiced,<br>butter roasted, drawn butter side | <b>26 / 46</b> | <b>Atlantic Salmon Filet</b><br>classic flat grill roasted, lemon, dill cream  | <b>27</b>  |
| <b>Seafood Penne</b><br>shrimp, scallops, crab, penne pasta, in our<br>house-made summer herb scampi butter        | <b>38</b>      | <b>Catch of the Day</b><br>your choice of: brolied lemon butter<br>with old bay, blackened with mango salsa,<br>or macadamia nut crusted                                   | <b>MKT</b> |
| <b>Coconut Shrimp</b><br>eight shrimp rolled in coconut flakes fried<br>and served with a marmalade sauce          | <b>26</b>      | <b>Shrimp and Grits</b><br>½ lb cajun spiced white shrimp,<br>white cheddar garlic grits, green onion,<br>red pepper, creole cream, andouille crumble,<br>asparagus chunks | <b>28</b>  |
| <b>Stuffed Shrimp</b><br>four jumbo shrimp stuffed with maryland<br>lump crab, topped with imperial sauce          | <b>38</b>      | <b>Captain's Crab Cake</b><br>fresh jumbo lump crab cake, buttered<br>brioche pedestal, tartar sauce or bearnaise  | <b>32</b>  |

### Turf

|   |           |   |           |
|---|-----------|---|-----------|
| <b>Delmonico</b><br>14oz house cut fresh USDA choice<br><i>served with garlic herb butter or bearnaise</i>      | <b>28</b> | <b>French Chicken</b><br>fresh chicken breast, lightly battered,<br>sautéed, tarragon, citrus, butter, broth            | <b>22</b> |
| <b>New York Strip</b><br>14oz House Cut Fresh USDA Choice<br><i>served with garlic herb butter or bearnaise</i> | <b>32</b> | <b>Tenderloin Steak &amp; Frites</b><br>center cut certified angus beef tenderloin<br><i>served with skinny fries</i>   | <b>36</b> |
| <b>Duroc Chop</b><br>bone-in, house brined & frenched pork chop<br><i>served with cranberry orange glaze</i>    | <b>25</b> | <b>Moroccan Cauliflower Steak</b><br>pan roasted, turmeric spiced, sumac pickled<br>mustard seed, caramelized lemon oil | <b>20</b> |

### Surf & Turf

|   |           |   |           |
|---|-----------|---|-----------|
| <b>Surf &amp; Turf</b><br>8 oz Filet 6 oz premium atlantic tail served<br>with garlic and herb butter | <b>60</b> | <b>Barn &amp; Bay</b><br>fresh local chicken breast topped with<br>jumbo lump crab finished with imperial sauce | <b>35</b> |
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**All entrees come served with a fresh vegetable and our starch of the day except for our pasta and grits  
(Please ask your server for daily selection)**

*\*all menu items subject to product availability*

15<sup>th</sup> & Boardwalk in the Courtyard by Marriott | 410.289.7192 | captainstableoc.com