



Captain's Table

Entrees

The Barn & The Bay

lightly battered and sautéed chicken breast, baked with our jumbo lump crab cake and imperial sauce served with our daily vegetable and starch selections

Seafood Stroganoff

shrimp, scallops, and lump crab simmered with oyster and shiitake mushrooms in a light sherry cream sauce tossed with pappardelle pasta, and topped with sour cream and chives

Shrimp & Grits

cajun spiced shrimp and smoked andouille sausage simmered in a creole cream sauce; served with cheddar & garlic grits

Pan Seared Atlantic Salmon

served on sauteed zucchini noodles with a warm tomato vinaigrette and crispy potato straws

37

French Chicken

lightly battered and sauteed chicken breast in a lemon-tarragon butter sauce; served with our daily vegetable and starch selections

24

Seafood Risotto

seared shrimp and scallops with jumbo lump crab folded into in our creamy vegetable risotto

28

Creamy Parmesan Risotto

with grilled and roasted vegetables, seared mushrooms, blistered grape tomatoes, and garlic-seared spinach

20

36

Duroc Pork Chop

house-brined, bone-in pork chop, pan roasted served with our daily vegetable and starch selections and our orange-cranberry glaze

25

26

Steak Frites

8oz flat iron steak, charbroiled and served sliced over shallot-butter fries, topped with our garlic-herb compound butter and red wine demi-glace

26

29

From the Sea

served with our chef's daily vegetable and starch selections

Lobster Tail

6oz South African rock lobster tail, dusted with Old Bay seasoning and butter roasted; served with drawn butter

35

Stuffed Shrimp

four jumbo shrimp baked with our lump crab stuffing and imperial sauce

38

Coconut Shrimp

coconut breaded and fried shrimp served with a sweet marmalade sauce

26

Catch of the Day

our daily selection prepared to your liking:

MKT

- broiled with old bay, lemon, and butter
- macadamia-panko crusted
- pan blackened and served with mango salsa
- pan seared

The Captain's Crab Cake

our 6oz jumbo lump crab cake broiled and served with our house coleslaw and our house tartar sauce

29

The Steaks

USDA choice mid-western beef, cooked to your order, topped with our garlic-herb compound butter served with our chef's daily vegetable and starch selections

14oz Ribeye

house cut ribeye steak, charbroiled

36

8oz Filet Mignon

center-cut filet mignon, seared in a cast-iron skillet

38

14oz NY Strip

house cut, center-cut, charbroiled

34

Surf & Turf

our 8oz filet mignon paired with a 6oz Old Bay & butter roasted lobster tail

69