



Restaurant Week 2017

\$35 per person Dinner (taxes, liquor and gratuity not included)

FIRST COURSE

(CHOICE OF ONE)

GRILLED OCTOPUS

Seasoned, braised Spanish octopus tossed with roasted peppers, capers, roasted tomatoes, shaved red onion and extra virgin olive oil.

LOADED ONION RINGS

Crispy onion rings topped with our signature crab Dip and topped with bacon, scallions, cheddar cheese and parmesan. Finished with a drizzle of spiced ranch.

BALTIMORE SEAFOOD CHOWDER

Gulf shrimp, crab, potatoes, celery and onion in a old bay flavored stock. Finished with cream and sherry.

MARYLAND CRAB SOUP

A hearty soup with fresh vegetables, lump and claw crab simmered in an Old Bay tomato broth.

GRILLED SWEET AND SMOKEY OYSTER

Fresh local oysters grilled and topped with our sweet and salty bell pepper relish with double smoked bacon. Dusted with Asiago cheese.

HARVEST APPLE SALAD

Fresh apples, dried cranberries, glazed pecans, feta, shaved red onion, apple cider vinaigrette, wild greens

GRILLED CAESAR SALAD

Whole Romaine seasoned and grilled. Topped with shaved parmesan and a drizzle of our homemade Caesar dressing.

CAPTAINS CRAB FRITTERS

A mini version of our signature crab cake coated with crushed crackers and flash fried. Served with a citrus aioli and Pico de Gallo.

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SECOND COURSE

(CHOICE OF ONE)

CRAB CAKE

Traditional Jumbo Lump crab cake baked to a golden brown. Served with roasted potato and fresh vegetable.

GRILLED DELMONICO

Tender ribeye steak cooked over an open flame, topped with a roasted shallot/cabernet butter. Paired with red mash potato and fresh vegetables.

STUFFED LOBSTER

Grilled half of a lobster stuffed with crab imperial. Paired with drawn butter, grilled asparagus and rice pilaf.

JAMAICAN JERK SNOW CRAB

Snow crabs sautéed with onions, garlic and bell peppers. Finished in a jerk seasoned butter sauce.

CITRUS SOY BBQ SALMON

Grilled salmon, laquered with our soy bbq. Placed over sesame seaweed. Topped with lemon scented shrimp.

ENHANCEMENTS

LOBSTER TAIL.....\$13
GRILLED SHRIMP.....\$8
CRAB LEGS.....\$8
GRILLED SCALLOPS.....\$10
CRAB CAKE..... \$13

JAMBALAYA

Shrimp, scallop, clam and mussels in a rich Cajun tomato broth with Andouille sausage over rice pilaf.

BAYOU SOFT SHELL

Blackened soft shell crab. Topped with a bayou sauce of tasso, andouille, garlic, onion, lump crab and cream. Paired with our house grits.

SEAFOOD FRIED RICE

Shrimp, scallops, mussels and clams sautéed in olive oil with roasted peppers, garlic, onion, roasted tomatoes. Tossed with saffron rice. Topped with a old bay aioli.

THIRD COURSE

(CHOICE OF ONE)

CHOCOLATE SOUFFLE

Rich chocolate confection with a warm molten center. Whipped cream and chocolate drizzle.

GREEK YOGURT CAKE

Goat's milk yogurt cake topped with fresh seasonal fruit

VANILLA BEAN BANANA SUNDAE

Vanilla bean ice cream topped with sliced bananas, chocolate and caramel sauce. Finished with whipped cream.