



est. 1979

CAPTAIN JAMES SEAFOOD

APPETIZERS

ESCARGOT BOURGUIGNON

French snails baked in roasted garlic butter and parsley \$10.99

SEAFOOD NACHOS

Shrimp and scallops paired with our signature crab dip, layered over fresh tri-colored tortilla chips, served with pico de gallo and sour cream \$10.99

CRISPY CALAMARI

Marinated in Old Bay, flash fried, served with fresh lemon and our signature marinara \$10.95

⊕ SAUTÉED SHRIMP AND GARLIC

Tender gulf shrimp sautéed in garlic-lemon butter, served with homemade garlic bread \$12.50

CRAB MAC AND CHEESE

Cavatappi pasta tossed with hickory smoked bacon, Parmesan, Monterey Jack, cheddar, Old Bay and lump crab in a creamy alfredo sauce. Baked to a bubbly golden brown \$11.99

CJ CRISSCUTS

Seasoned waffle fries topped with crab dip, shredded cheese, bacon and scallions. Finished with Parmesan cheese and served with ranch for dipping \$11.99

CRAB QUESADILLA

Lump crab, corn, black beans, Monterey Jack and cheddar cheese stuffed in a toasted flour tortilla. Finished with our Southwest sauce, sour cream and pico \$13.95

SOUPS

⊕ CREAM OF CRAB

A rich, velvety and creamy soup infused with flavors of the Chesapeake, finished with fine sherry and jumbo lump crab meat \$7.99

CHICKEN NOODLE

Roasted chicken, egg noodles, chicken stock, carrots, onions and celery \$4.49

SEAFOOD STEW

A blend of shrimp, scallops and fresh fish in a rich and flavorful tomato broth \$6.99

SHELLFISH

NEW ORLEANS STYLE MUSSELS

PEI Mussels sautéed with bell peppers, garlic, onion, and andouille sausage. Finished with a light tomato crème with Parmesan cheese and herbs. \$13.99

SWEET AND SALTY GRILLED OYSTERS

Full or half dozen / Market Price

⊕ CLASSIC ROCKEFELLER \$13.49

ROASTED GARLIC MUSSELS

PEI mussels sautéed with grape tomato, garlic and red onion, deglazed with sherry and finished in a roasted garlic butter sauce, topped with Parmesan \$9.99

CRAB STUFFED POTATO SKINS

Toasted potato skins filled with our crab dip and topped with Monterey Jack and cheddar cheese \$13.79

CRAB FRITTERS

Our signature mini crabcake dusted in panko and flash fried. Served with our Old Bay aioli \$13.95

⊕ BOSTON STREET CRAB DIP

Our signature dip of seasoned cream cheese layered with lump crab meat, served with toasted pita and mini baguettes \$13.99

CRAB STUFFED MUSHROOMS

Our famous crab imperial stuffed in jumbo mushroom caps and glazed with our imperial sauce. A must try! \$13.99

HUSHPUPIES

Traditional corn and onion fritter. Served with honey butter \$5.99

CRAB PRETZEL

A Maryland classic. Our CJ crab dip stuffed into a soft pretzel. Topped with Monterey Jack-cheddar cheese and cooked to a golden brown. \$14.99

CHICKEN WINGS

Jumbo chicken wings cooked to a golden brown, tossed in your choice of sauce \$10.95
Hot • Mild • Asian Sweet Chili •
BBQ • Wheelhouse Sauce • Jamaican Soy

MARYLAND CRAB

A hearty soup with fresh vegetables, lump and claw crab meat simmered in an Old Bay tomato broth \$6.99

⊕ FRENCH ONION

Tender sweet caramelized onions in a rich flavorful broth with cream sherry, garlic crouton and provolone cheese \$5.99

SOUP OF THE DAY

Priced Daily

CHESAPEAKE MUSSELS

Tender PEI mussels sautéed with shrimp, peppers, onions and garlic. Finished in a light tomato broth with lump crab. \$14.95

OYSTERS ON THE HALF SHELL

Full or half dozen / Market Price

SNOW CRAB LEGS

Steamed with lemon and butter. Market Price

CLAMS

Steamed with butter and garlic \$9.99

STEAMED SHRIMP

Peel and Eat Shrimp steamed with Old Bay, red potato and onions. 1/2 lb \$16.99 - 1 lb \$22.99

JAMAICAN JERK CRAB LEGS

Steamed crab legs and tossed with roasted peppers, onions and Caribbean spiced herbed butter. Finished with a dusting of romano cheese and grilled bread! \$24.99

SALADS

THE "WEDGE"

Crisp iceberg topped with smoked bacon, grape tomato, crumbled bleu cheese, Parmesan and topped with creamy bleu cheese dressing \$7.99

⊕ TRADITIONAL VILLAGE SALAD

Vine ripened tomatoes, Romaine lettuce, English cucumbers, crisp capers, imported Greek Feta cheese, red onions, Kalamata olives, dressed in extra virgin Greek olive oil and red wine vinegar \$9.99

HOUSE SALAD

Fresh greens, tomatoes, cucumbers, onions, bell peppers and croutons with your choice of dressing. Side \$4.49 | Entrée \$6.99

CAESAR SALAD

Romaine, Parmesan, croutons and homemade Caesar dressing tossed together to make this classic salad. Side \$6.99 | Entrée \$9.99

SOUTHWEST CHICKEN CHOPPED SALAD

Fresh greens, pico, black beans, avocado, corn, cucumber, cheddar, Monterey Jack cheeses, tossed in our Southwest lime ranch. Topped with blackened chicken breast and tortilla chips \$13.99

CAPTAIN'S SEAFOOD SALAD

Tender shrimp, clams, mussels, scallops, sweet bell peppers, red onions, grape tomato + lump crab tossed in a balsamic vinaigrette scented with Old Bay and fresh herbs. Served with grilled pita \$13.99

⊕ SPANAKOPITA

Fresh seasoned spinach and Feta cheese filling encased with phyllo dough, baked to a golden brown, served with a small Greek salad and house dressing \$8.49

HOMEMADE DRESSING:

Blue Cheese • Golden Italian •
House • Ranch •
Balsamic • Oil and Vinegar

SALAD TOPPERS:

Grilled Chicken \$4 • Grilled
Shrimp, Jumbo Lump Crab or
Salmon \$8 • Grilled Steak \$7

For your convenience, a gratuity of 18% will be added to parties of 6 or more and for checks over \$75.00. No Separate Checks • Consuming raw or under cooked foods can increase your risk of foodborne illness

⊕ Captain James Specialties

ENTREES



CATCH OF THE DAY

Ask your server for today's selection. Market Price

BROILED LOBSTER TAILS

Brazilian lobster tails and drawn butter, served with a roasted tomato stuffed with potato and cheese \$39.99 | Stuffed Tails \$49.99

STUFFED SHRIMP

Tender gulf shrimp stuffed with jumbo lump crab and topped with our classic imperial topping, served with cheddar bacon grits and fresh vegetable \$25.99

⊕ BROILED SEAFOOD PLATTER

Fresh fish, gulf shrimp, scallop, mini crab cakes, crab legs, imperial stuffed oyster served with a roasted stuffed tomato \$29.99
Add a warm water lobster tail for \$42.99

FILET MIGNON

8 oz. Center cut filet, topped with a wild mushroom demi, served with red skin mashed potatoes and a fresh vegetable \$29.99

IMPERIAL STUFFED CHICKEN

Tender breast of chicken stuffed with our seasoned crab mixture and baked to a golden brown, topped with imperial sauce, provolone cheese, Old Bay-pimento cream, served with roasted red potatoes and fresh vegetable \$24.99

NEW YORK STRIP

16 oz. Striploin of beef seasoned and grilled, topped with a cabernet demi glace, served with fresh vegetable and red skin mashed potatoes \$27.99

NEW ZEALAND LAMB CHOPS

New Zealand lamb chops marinated in EVOO, garlic, shallots, rosemary, thyme and lemon, grilled to medium rare, served over red skin mashed potatoes with a fresh vegetable, topped with a cabernet Demi-glace \$29.99

⊕ CRAB IMPERIAL

Jumbo lump crabmeat dressed and baked in Captain James imperial sauce, served with roasted red potatoes and fresh vegetable \$25.99

STUFFED FLOUNDER

Delicate filet of flounder seasoned and stuffed with our crab imperial. Topped with our classic imperial sauce. Served with asparagus and a roasted tomato stuffed with potato and cheese. \$32.99

⊕ CAPTAIN'S CLASSIC CRAB CAKE

A Captain James original! Plenty of jumbo lump crab mixed with our classic seasoning blend and baked to a golden brown, served with rice pilaf and fresh vegetable \$18.95

⊕ BROILED SEA SCALLOPS

Pan seared sea scallops seasoned and lightly broiled in lemon butter, served with cheddar bacon grits and fresh vegetable. Market Price

ST. LOUIS BBQ RIBS

Slow cooked ribs flavored with our special seasoning blend and glazed with our honey BBQ sauce, served with red skin mashed potatoes and a fresh vegetable
Half Rack - \$16.99 | Full Rack - \$24.99
Add snow crab legs \$36.99

SLOW ROASTED PRIME RIB

12 oz. Prime rib seasoned and slow roasted, topped with our signature demi glace served with a fresh vegetable and red skin mashed potatoes \$26.99

ATLANTIC SALMON FILET

Grilled salmon filet topped with lemon dill reduction, served with rice pilaf and fresh vegetable \$18.99

BURGERS

Our burgers are served on a grilled artisan roll with boardwalk style fries.
No substitutions on Specialty Burgers.

CAPTAIN'S CLASSIC

Our classic 8 oz Ground chuck burger. \$7.99
Add cheese for \$1.00
American • Provolone • Swiss • Cheddar

ULTIMATE CHEESE BURGER

Our 8 oz. Ground chuck burger between two grilled cheese sandwiches \$9.99

SURF AND TURF BURGER

8 oz. Ground chuck topped with 2 grilled shrimp, Southwest sauce, bacon and Swiss \$11.95

CRAB MAC AND CHEESE BURGER

8 oz. Ground chuck topped with our signature crab mac and cheddar cheese \$12.95

⊕ BOSTON STREET BBQ BURGER

8 oz. Ground chuck with honey BBQ sauce, topped with caramelized onions and Provolone cheese \$9.99

CHEDDAR AND BACON

8 oz. Ground chuck with crispy cooked bacon and melted cheddar cheese \$8.99

ATHENS BURGER

8 oz. Ground chuck, roasted tomato, Kalamata olives, spinach, red onion, and Feta Cheese. Topped with Tzatziki sauce \$10.99

Pastas

GRILLED CHICKEN & SHRIMP POMODORO

Grilled chicken over fettuccini topped with sautéed shrimp in a light tomato sauce with olive oil, garlic, onion, tomato and basil pesto \$23.95

MEAT LASAGNA

Trio of mozzarella, ricotta and Romano cheeses with fresh basil and tomato sauce \$12.75

SEAFOOD ALFREDO

Shrimp, scallops and lobster tossed with fettuccini, Parmesan and cream \$26.99

CHICKEN MARSALA

Pan sautéed chicken breast, mushrooms and marsala wine Demi-reduction over spaghetti \$15.99

⊕ SHRIMP SCAMPI

Sautéed gulf shrimp, roasted garlic tossed with spaghetti in a white wine sauce \$23.99

BAYOU SHRIMP CAVATAPPI

Old Bay scented jumbo shrimp paired with a Cajun crème with andouille sausage, bell peppers, mushrooms, spinach, onion, garlic and cavatappi pasta. \$24.99

MEDITERRANEAN SALMON

Blackened salmon filet served over fettuccini tossed in a tomato cream with red onions, garlic, Kalamata olives, tomatoes and baby spinach, topped with crumbled Feta cheese \$21.99

SANDWICHES

All sandwiches served on an artisan roll or tortilla wrap with boardwalk style French Fries.

⊕ CHEESE STEAK

Fresh chopped rib eye steak and American cheese on a toasted roll \$7.99

SHRIMP SALAD

Tender gulf shrimp with celery, mayo and Old Bay \$11.99

JUMBO LUMP CRAB CAKE

A Captain James specialty, fried or broiled \$17.95

PUB STYLE FISH SANDWICH

Fresh flounder flash-fried and stacked with cole slaw on a toasted artisan roll, served with fries and malt vinegar \$8.99

BLACKENED CHICKEN CAESAR WRAP

Blackened chicken sliced and tossed with Caesar dressing, tomato, Parmesan cheese and romaine \$8.99

TURKEY CLUB

Fresh breast of turkey stacked on bread of your choice, with bacon, lettuce, tomato + mayo \$8.99

GRILLED CHICKEN SANDWICH

Fresh seasoned grilled chicken breast with provolone cheese and bacon \$8.75

EASTERN SHORE CLUB

Delicate soft crab and crab cake layered into a classic club sandwich with bacon \$16.50

SANTA FE SHRIMP WRAP

Fresh greens, pico, black beans, avocado, corn, cheddar all tossed in our Southwest lime ranchero dressing in a grilled tortilla \$10.99

REUBEN

Corn beef brisket, sauerkraut, Russian dressing and melted Swiss between toasted rye \$9.95

SIDES

French Fries \$2.99
Waffle Fries \$3.50
Asparagus \$4.49
Broccoli Cluster \$2.99
Sweet Potato \$3.50

Fresh Vegetable \$2.99
Baked Potato \$2.99
Rice Pilaf \$2.99
Baked Zucchini \$2.99
Cole Slaw \$1.99

Pasta Salad \$1.99
Creamed Spinach \$3.99
Red Skin Mashed Potato \$3.49
Cheddar Bacon Grits \$2.99
Roasted Red Potatoes \$2.99