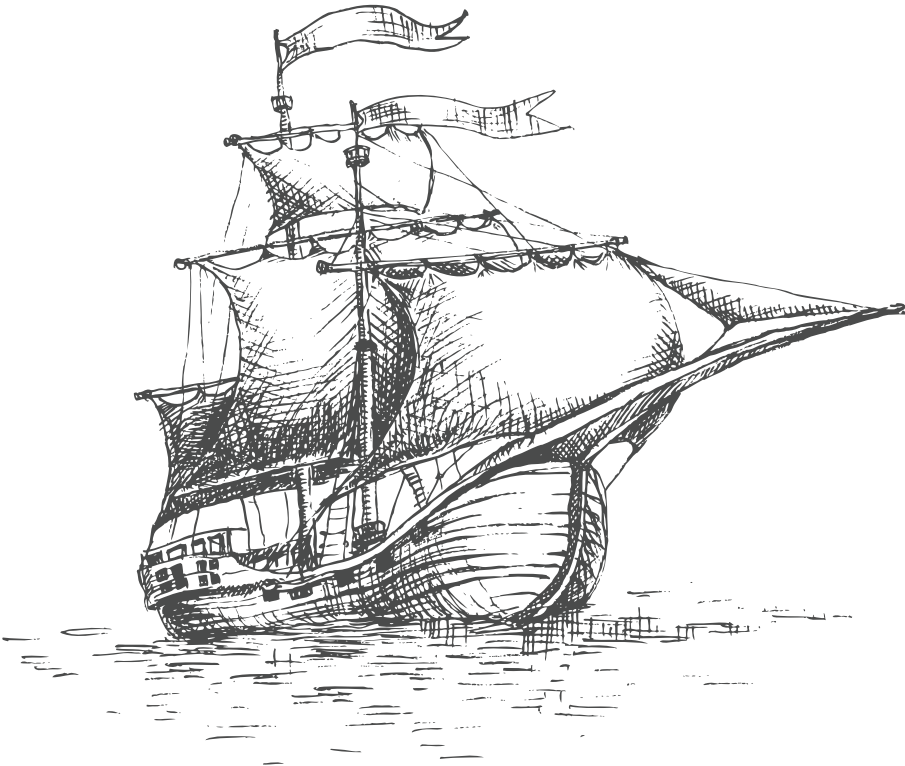
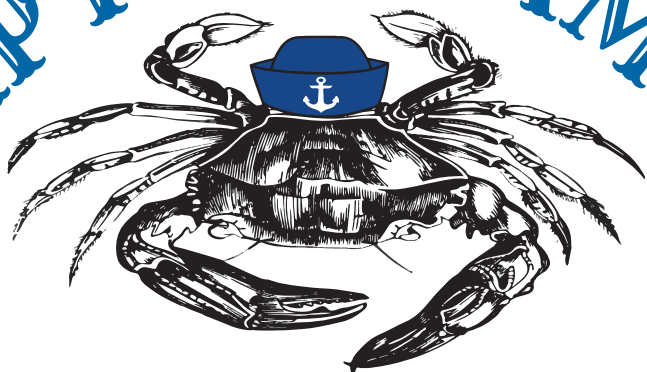


APPETIZERS

<b>CRAB SPANAKOPITA</b>	<b>MP</b>
Traditional spinach pie with delicious jumbo lump crab and a fresh village salad drizzled with EVOO and red wine vinegar	
<b>CALAMARI</b>	<b>13</b>
Old Bay flour dusted, fried with cherry peppers, served with house marinara	
<b>CAPTAIN'S WAFFLE FRIES</b>	<b>14</b>
Topped with crab dip, baked with jack cheese, served with ranch	
<b>WINGS</b>	<b>MP</b>
With celery, blue cheese dressing <i>Flavors:</i> Buffalo, Mild, Honey Old Bay, Spicy K-pop	
<b>CRISPY OCTOPUS</b>	<b>15</b>
White bean hummus, onion, caper berries, potatoes, citrus vinaigrette	
<b>SHRIMP SAMBUCA</b>	<b>15</b>
Sautéed in a garlic sambuca sauce, crostini	
<b>MUSSELS</b>	
<i>Garlic:</i> Lemon butter white wine sauce, toasted baguette	
<i>Belgian Style:</i> Chorizo, Shock Top® garlic butter sauce, toasted baguette	
<b>FRIED GREEN TOMATO CAPRESE</b>	<b>MP</b>
House stretched mozzarella, vincotto, jumbo lump crab, pickled tomato relish, cream sauce	
<b>BOSTON ST. CRAB DIP</b>	<b>15.50</b>
Our timeless recipe, baked with cheese, served with pretzel crostini	



CAPTAIN JAMES



SEAFOOD PALACE



SOUP & SALAD

<b>MD CRAB</b>	<b>7</b>
<b>CREAM OF CRAB</b>	<b>8</b>
<b>CHICKEN NOODLE</b>	<b>5</b>
<b>SEAFOOD STEW</b>	<b>8</b>
Scallops, fish, calamari, lump crab, spicy tomato broth	
<b>SOUP OF THE DAY</b>	<b>MP</b>
<b>CAESAR</b>	<b>HALF 8   FULL 12</b>
Classic dressing, croutons, parmesan crisp	
<b>GARDEN SALAD</b>	<b>HALF 6   FULL 9</b>
Mixed greens, tomatoes, onion, cucumber, croutons, tossed with lemon thyme vinaigrette	
<b>SURFIN' TURF SALAD</b>	<b>16</b>
Mixed greens, tomato, onion, feta, EVOO, balsamic glaze, grilled pita. Topped with 2 grilled shrimp and a 4 oz sirloin	
<i>Add to any salad:</i> Chicken (\$5) • 4 Grilled Shrimp (\$8) • Crabmeat (MP)	
<i>Dressings:</i> Balsamic Vinaigrette   Italian   Ranch   Blue Cheese   Lemon Vinaigrette   Oil & Vinegar	

LITE FARE

<b>EASTERN SHORE BLT</b>	<b>MP</b>
Fried green tomatoes, bacon, lettuce, mayo, jumbo lump crab, toasted baguette, fries	
<b>PO' BOY</b>	<b>15</b>
Fried oysters, coleslaw, onion, pickled veg, spicy remoulade served with fries	
<i>Blackened Shrimp or Grilled Steak</i>	<b>16</b>
<b>FISH TACOS (3 EACH)</b>	<b>14</b>
Pickled onions, chile lime slaw, chipotle crema, flour tortillas, salsa verde, tortilla chips	
<b>CJ'S CHEESE STEAK</b>	<b>9.5</b>
Chopped shaved ribeye, American, sautéed onion, toasted roll served with fries	
<b>TURKEY CLUB</b>	<b>10.5</b>
Home roasted breast, applewood bacon, white toast, L,T,M served with fries	
<b>DOUBLE GRIDDLED BURGER</b>	<b>10</b>
(2) 4oz smashed patties cooked medium well, sharp cheddar, pickled onion, ketchup, mustard, fries	
<b>CAPTAIN'S CRAB CAKE SANDWICH</b>	<b>MP</b>
Brioche bun, fried or broiled, fries	

RAW BAR & STEAMERS

<b>RAVEN'S NEST</b>	<b>65</b>
Shrimp cocktail, 8 oysters on the half shell, ceviche, snow crab legs	
<b>CHEF'S CEVICHE</b>	<b>MP</b>
Fresh seasonal ingredients prepared daily	
<b>SHRIMP COCKTAIL</b>	<b>14</b>
Chilled pineapple poached jumbo shrimp, served with spicy house cocktail	
<b>STEAMED SHRIMP</b>	<b>1 LB \$25   1/2 LB \$18</b>
The MD way with Old Bay, onions, and potatoes	
<b>SNOW CRAB LEGS</b>	<b>MP</b>
Served with lemon and butter	
<b>OYSTERS ON THE HALF SHELL</b>	<b>MP</b>
See server for seasonal availability. Also available grilled or fried	

FRESH CUTS

<b>BIG BOSS 14OZ NY STRIP</b>	<b>37</b>
Grilled, topped with peppers, mushrooms, and onions sautéed in a sherry garlic butter sauce, served with roasted potatoes	
<b>FILET MIGNON</b>	<b>(MP)</b>
10 oz center cut, grilled with rosemary, served with roasted potatoes and creamed spinach, finished with rosemary demi	
<b>LAMB CHOPS</b>	<b>37</b>
Herb marinated, grilled, served with mashed potatoes, seasonal veg, onion brûlée, finished with demi	
<b>RIBEYE</b>	<b>44</b>
16 oz cut with roasted potatoes and sautéed spinach	

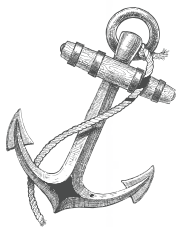
PASTA

<b>SEAFOOD ALFREDO</b>	<b>28</b>
Shrimp, scallop, lobster, fettuccini in a parmesan cream sauce	
<b>CRAB FRA DIAVOLO</b>	<b>(MP)</b>
Jumbo lump crab, spicy marinara, linguine	
<b>PESTO SALMON PASTA</b>	<b>23</b>
Onion, roasted red peppers, sautéed with fettuccine in a basil pesto cream sauce	
<b>MAC &amp; CHEESE</b>	<b>10</b>
Add Crabmeat (MP) • Add Shrimp (\$7) • Add Jalapeños (\$2)	



SIDES

<b>FRIED GREEN TOMATOES</b>	<b>7</b>
<b>HUSHPUPPIES</b>	<b>7</b>
<b>CORN ON THE COB</b>	<b>3</b>
<b>ROASTED POTATOES</b>	<b>4</b>
<b>MASHED POTATOES</b>	<b>4</b>
<b>BAKED POTATO</b>	<b>5</b>
<b>COLESLAW</b>	<b>3</b>
<b>CREAMED SPINACH</b>	<b>4</b>



<b>FRESH CUT FRIES</b>	<b>4</b>
<b>WAFFLE FRIES</b>	<b>5</b>
<b>RICE PILAF</b>	<b>4</b>
<b>VEG OF DAY</b>	<b>4</b>
<b>CHEDDAR GRITS</b>	<b>4</b>
<b>GARLIC BREAD</b>	<b>6</b>
<b>ASPARAGUS</b>	<b>MARKET PRICE</b>

FISH & SEAFOOD

<b>FRESH CATCH</b>	<b>MP</b>
See server for today's special.	
<b>PINEAPPLE BLUE CRAB FRIED RICE</b>	<b>MP</b>
Thai style fried rice, fried soft shell crab, crab ball, finished with Sriracha	
<b>STUFFED SHRIMP</b>	<b>MP</b>
(3) jumbo shrimp stuffed with crab imperial, served with cheddar grits and seasonal veg	
<b>IMPERIAL STUFFED CHICKEN</b>	<b>MP</b>
Pan seared breast, stuffed with our signature crab mix, topped with provolone cheese, finished with a roasted red pepper cream sauce, served with mashed potatoes and seasonal veg	
<b>CAPTAIN'S SIGNATURE CRAB CAKE</b>	<b>MP</b>
Seasonal jumbo lump crab, our famous blend, broiled to perfection, served with rice pilaf and seasonal veg	
<b>BROILED SEAFOOD PLATTER</b>	<b>37</b>
Fish, mini crab cakes, 2 jumbo shrimp, scallop, crab legs, served with rice pilaf and seasonal veg	
<b>SCALLOPS &amp; GRITS</b>	<b>28</b>
Pan seared scallops, cheddar grits, seasonal veg, pan jus	
<b>SOY GLAZED SALMON</b>	<b>25</b>
Finished with wasabi mayo, ginger soy glaze pickled veg, served with jasmine rice and seasonal vegetables	
<b>LOBSTER TAILS</b>	<b>45</b>
(3) 4 oz tails broiled with butter and old bay, served with roasted potatoes and steamed broccoli	
Stuffed with crab imperial	<b>MP</b>

BRUNCH

Available until 4 pm.

<b>SHRIMP &amp; CHORIZO PINTO</b>	<b>13</b>
Rice pilaf, 2 fried eggs, salsa verde, pico de gallo	
<b>BLUE CRAB FRITTATA</b>	<b>14</b>
Onion and potato cooked with eggs, served with dressed mixed greens	
<b>WAFFLES</b>	<b>7</b>
Add Glazed Strawberry & Cream (\$2) • Add fried chicken (\$6)	
<b>PANCAKES</b>	<b>6</b>
Add Chocolate Chips (\$2) • Add Blueberries (\$2) • Add Glazed Strawberry & Cream (\$2)	
<b>BRIOCHE FRENCH TOAST</b>	<b>7</b>
Add chocolate chips (\$2) • Add Glazed Strawberry & Cream (\$2)	
<b>BREAKFAST BURRITO</b>	<b>9</b>
Scrambled eggs, sausage, cheddar & jack, pico de gallo, chile sauce, home fries	
<b>HANGOVER DOUBLE BURGER</b>	<b>12</b>
(2) 4 oz griddled patties, A-1 steak sauce, sautéed onion, an over easy egg, American cheese, home fries	
<b>EGG SANDWICH</b>	<b>7</b>
Toast, eggs your way, cheese Add Bacon (\$2) • Add Sausage (\$2) • Add Scrapple (\$2)	
<b>EGGS YOUR WAY</b>	<b>9.5</b>
Toast, home fries, choice of bacon scrapple or sausage	
<b>BYO OMELET</b>	<b>6</b>
<i>Toppings (\$1 each):</i> American Cheese, Peppers, Cheddar, Tomato, Provolone, Sausage, Feta, Bacon, Spinach, Mushroom, Onion, Pepperoni, Ham Add Crab (MP) • Add Shrimp (\$8)	

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A gratuity of 18% will be added to parties of 5 or more and for checks over \$75. We do not separate checks.

Consuming raw or under cooked foods can increase the risk of food borne illness.