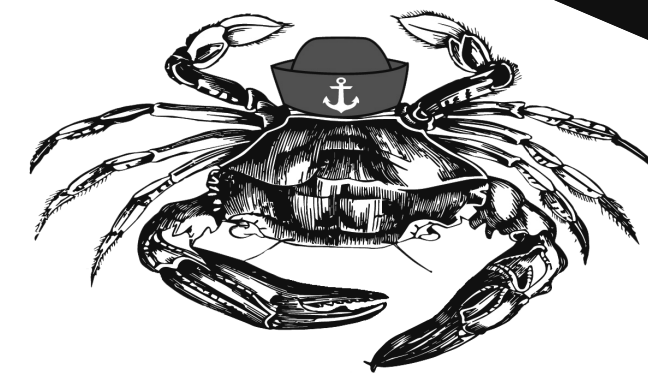




"Voted Best Crab House"

Baltimore Magazine
2010, 2011, 2012, 2013, 2014



Est. 1979

CAPTAIN JAMES CRAB HOUSE

BALTIMORE'S MOST UNIQUE RESTAURANT



Why are we so unique? For starters we are the only restaurant in Baltimore shaped like a merchant vessel!

Five brothers created a restaurant in the 1970s with the goal of providing quality service to the residents of Baltimore as well as the thousands of tourists that visit Charm City year after year!

Captain James Landing Restaurant and Crab House provides the one spot in the city where you can eat steamed crabs with true waterfront seating!

Our menu is created with the greatest thought to ensure a memorable experience.



CRAB HOUSE HOURS:

Mon - Thurs: 4 pm - 10 pm
Friday: 4 pm - 11 pm
Saturday: Noon - 11 pm
Sunday: Noon - 10 pm

RESTAURANT & BAYVIEW CARRYOUT:

Sun - Thurs: 9 am - 10 pm
Fri & Sat - 9 am - 11 pm

OPRAH VISITS OUR RESTAURANT

The billionaire media magnate, whose career took off after a stint as an anchor on WJZ in Baltimore, came back to the city Wednesday for a dinner of crabs and

crab cakes in a private dining area of Captain James Landing in Canton, according to the restaurant's owner Bill Tserkis.

Oprah posted a picture on Instagram with her partner, Stedman Graham, smiling and holding up crabs.

"Crab feast in Baltimore! #CaptainJames," read the caption.

Tserkis said the couple arrived around 8:30 p.m. and spent more than an hour at the restaurant.

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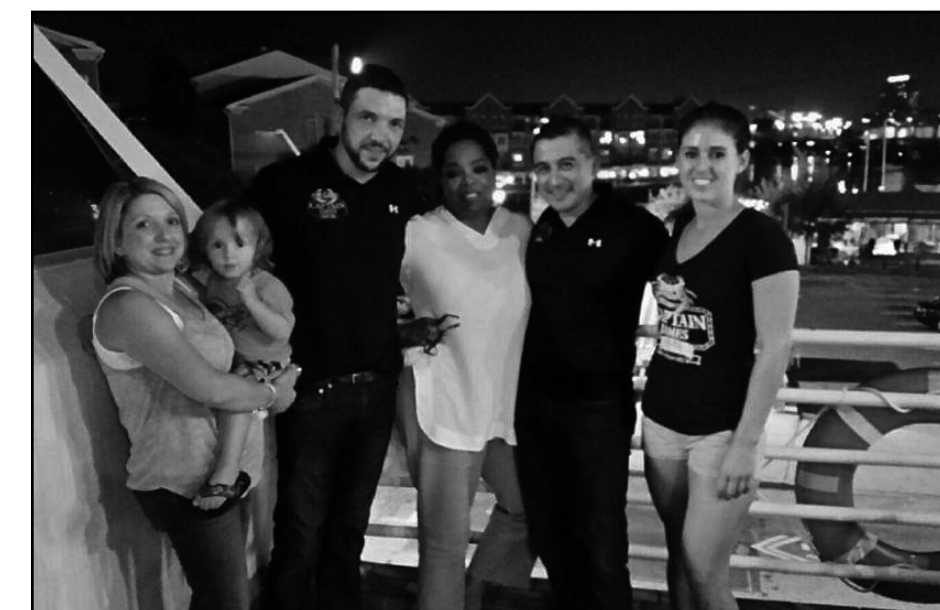


Image courtesy of Captain James Landing

LET US CATER YOUR NEXT SPECIAL EVENT!

For details please fill out our online form or email us at:

events@captainjameslanding.com



@captainjamesbaltimore



Captain James Landing Seafood Restaurant and Crab House

“BALTIMORE’S BEST”

Steamed Crabs

2016, 2017 and 2018

Our crabs are steamed fresh and delivered daily from various states: Louisiana, Texas and world famous Maryland Blue Crab.

**ALL YOU
CAN EAT
CRABS!**

**ALL YOU CAN EAT
CRABS FOR 2 HOURS!!**

This includes an ear of silver queen white sweet corn and a cup of homemade Maryland crab soup.

\$43.95 Per Person

MON - THURS • 4 PM - 9 PM

(subject to availability)



CRAB CAKE

Plenty of jumbo lump crab mixed with our classic seasoning blend and baked to a golden brown. 8 oz. crab cake served with cocktail sauce.

SOUPS

All of our homemade soups are prepared daily with the finest ingredients possible!

Maryland Crab

Our traditional, homemade tomato-based soup with crabmeat and vegetables

Cream of Crab

Our famous lump crab meat soup with a sprinkle of Old Bay® Seasoning

Half & Half

Half Cream of Crab and Half Maryland Crab



SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Orange Soda, Iced Tea, Lemonade, Bottled Water

Cans, Buckets or Pitchers

CRUSHES

O’s Crush

Skyy O Vodka, Triple Sec, Fresh Oranges and Sierra Mist

Crushing Waters

Skyy Watermelon Vodka, Fresh Watermelon and Sierra Mist

Deep Crush

Skyy Grapefruit, Fresh Grapefruit, Triple Sec and Sierra Mist

WINES

Proudly serving CK Mondavi

Ask your server for selections

SHELL-LESS SIDES

Wings

BBQ, Hot, Mild, Asian Spice, Old Bay® or Wheel House

Ocean Fries

Traditional hand-cut Boardwalk style (Just add Old Bay®)

Calamari

Salt and pepper fried calamari served with our homemade marinara sauce

Hush Puppies

A Maryland tradition made with corn and onion and served with honey butter

Homemade Coleslaw

Traditional style

Pasta Salad

Tossed in a light and zesty vinaigrette with tomato, onion, bell peppers and cucumber

Corn on the Cob

Locally grown silver queen corn steamed in the husk

Sweet Potato Fries

Sweet and salty, crisped to perfection

STEAMED CRABS

Steamed fresh crabs served in **full** and **half** dozen portions.

Crab Sizes: Medium, Large, Extra Large, Jumbo and XX-Jumbo



STEAMERS

Mussels

PEI Mussels served two ways:

- Garlic and Butter
- New Orleans Style with Andouille Sausage

Clams

Fresh Little Neck Clams served two ways:

- Garlic and Butter
- New Orleans Style with Andouille Sausage

Snow Crab Legs

1 LB of the ***Deadliest Catch*** as seen on TV!

Steamed Shrimp

Served in full or half pound portions



Try our delicious, crispy, golden Funnel fries!

COCKTAILS

The Real Mojito

Bacardi Light Rum, Sugar, Lime, Mint and Club Soda

CJ's Hurricane

Bacardi Light and Black, OJ, Mango, Sour, Grenadine and Bitters

Pink Panther

Skyy Strawberry Vodka, Lemonade and Cranberry Juice

La Margarita

Espolòn Reposado, Triple Sec, Lime and Agave Nectar

Fiery Margarita

Habanero Infused Reposado, Triple Sec, Lime and Agave Nectar

Pirate Pick

Skyy Peach Vodka and Iced Tea

Sangria *(Red or White)*

CK Mondavi, Brandi, Fresh Fruits and Juices **White Sangria available in 3 flavors:** Strawberry, Peach or Mango

Bayview Breeze

Malibu, Blue Curacao and Pineapple

The Fishbowl

1/2 gallon of spiked punch with delicious squishy, fishy candy



**JOIN US FOR
HAPPY HOUR
MONDAY-FRIDAY
4 PM - 7 PM**

*Subject to Change at Any Time
Subject to Availability*

ROCK THE BOAT!

Get your exclusive Captain James Crab House gear!



Men's T-Shirt



Women's T-Shirt



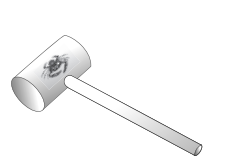
Women's Tank



“Hoodie” Sweatshirt



Kid's T-Shirt



Crab Mallet



Baseball Caps

Ask for colors, sizes and availability for each item

**** 18% gratuity may be added to parties of 5 or more guests and, checks greater than \$75.***

***** No Separate Checks***