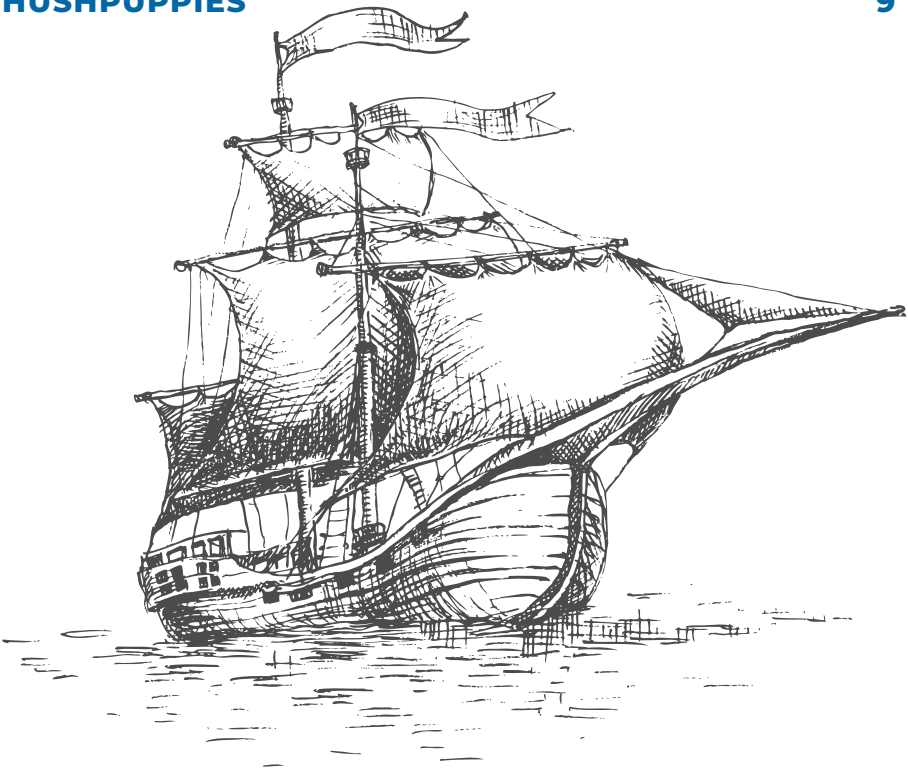
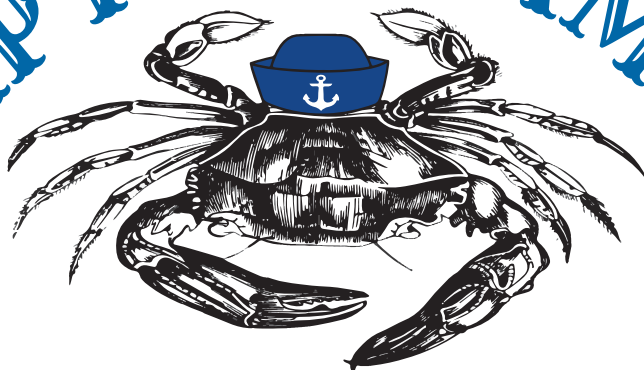


APPETIZERS

CRAB SPANAKOPITA Traditional spinach pie with delicious jumbo lump crab and a fresh village salad drizzled with EVOO and red wine vinegar	20
CALAMARI Buttermilk Old Bay® flour dusted, fried with cherry peppers, served with house marinara	15
CAPTAIN'S WAFFLE FRIES Topped with crab dip, baked with jack cheese, served with ranch	16
WINGS With celery, blue cheese dressing <i>Flavors:</i> Buffalo, Mild, Honey Old Bay®, Spicy K-pop	18
GRILLED OCTOPUS White bean hummus, onion, caper berries, potatoes, citrus vinaigrette	17
SHRIMP AND GARLIC Sautéed with lemon, butter, white wine, herbs and spices	16
MUSSELS <i>Garlic:</i> Lemon butter white wine sauce, toasted baguette <i>Belgian Style:</i> Chorizo, Shock Top® garlic butter sauce, toasted baguette <i>Sweet Chili:</i> Sautéed with butter, shallots and sweet chili	15
BOSTON ST. CRAB DIP Our timeless recipe, baked with cheese, served with pretzel crostini	18
HUSHPUPPIES	9



CAPTAIN JAMES



SEAFOOD
PALACE



SOUP & SALAD

MD CRAB	8
CREAM OF CRAB	9
CHICKEN NOODLE	5
SEAFOOD STEW Scallops, fish, calamari, lump crab, spicy tomato broth	9
SOUP OF THE DAY	MP
CAESAR SALAD Classic dressing, croutons, parmesan	HALF 8 FULL 14
GARDEN SALAD Mixed greens, tomatoes, onion, cucumber, croutons, tossed with lemon thyme vinaigrette	HALF 6 FULL 9
SURFIN' TURF SALAD Mixed greens, tomato, onion, feta, EVOO, balsamic glaze, grilled pita. Topped with a 6 oz sirloin and 2 grilled shrimp	21
<i>Add to any salad:</i> Chicken (\$6) · 4 Grilled Shrimp (\$10) Jumbo Lump (MP)	
<i>Dressings:</i> Balsamic Vinaigrette Italian Ranch Blue Cheese Lemon Vinaigrette Oil & Vinegar	

HANDHELDS

BLACKENED MAHI SANDWICH Blackened and grilled, lettuce, tomato, white onion and tartar on toasted brioche. Served with fries.	19
PO' BOY Fried oysters, coleslaw, onion, pickled veg, spicy remoulade. Served with fries <i>Steak, blackened or fried shrimp</i>	16
SHARK TACOS Pickled onions, chile lime slaw, chipotle crema, flour tortillas, salsa verde	17
CJ'S CHEESE STEAK Chopped shaved ribeye, American, sautéed onion, toasted roll served with fries	14
TURKEY CLUB Home roasted breast, applewood bacon, white toast, L,T,M served with fries	12
CJ'S BURGER Lettuce, tomatoes, Captain's sauce	14
LOBSTER ROLL Tender knuckle and claw in warm garlic butter with Old Bay® and shallots. Served with home made Old Bay® chips	37
CAPTAIN'S CRAB CAKE SANDWICH Brioche bun, fried or broiled, fries	41.50

RAW BAR & STEAMERS

RAVEN'S NEST Shrimp cocktail, 8 oysters on the half shell, ceviche, snow crab legs	65
CHEF'S CEVICHE Fresh seafood in lime, tomato juice, onion, jalapeno, tomato, cilantro and spices	17.50
SHRIMP COCKTAIL Chilled pineapple poached jumbo shrimp, served with spicy house cocktail	15
STEAMED SHRIMP The MD way with Old Bay®, onions, and potatoes	1 LB \$32 1/2 LB \$18
SNOW CRAB LEGS Served with lemon and butter	MP
OYSTERS ON THE HALF SHELL See server for seasonal availability. Also available grilled or fried	MP
OYSTERS ROCKEFELLER	22.50

FRESH CUTS

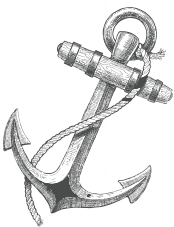
12OZ NY STRIP	39
Topped with a compound butter, served with roasted red potatoes and seasonal veg	
FILET MIGNON	45
8 oz center cut, grilled with rosemary, served with roasted potatoes and creamed spinach, finished with rosemary demi	
LAMB CHOPS	39
Herb marinated, grilled, served with mashed potatoes, seasonal veg, finished with rosemary demi	
RIBEYE	46
14 oz cut with roasted potatoes and sautéed spinach, topped with compound butter	

PASTA

SEAFOOD ALFREDO	31
Shrimp, scallop, lobster in a parmesan cream sauce over fettucini	
JUMBO LUMP RIGATONI	39
Sautéed in delicate vodka and tomato cream sauce with Calabrian peppers	
PESTO SALMON PASTA	26
Onion, roasted red peppers, sautéed in a basil pesto cream sauce over fettucini	
MAC & CHEESE	10
Add Crabmeat (MP) • Add Shrimp (\$7) • Add Jalapeños (\$2)	

SIDES

SAUTÉED BROCCOLINI	6
CORN ON THE COB	3.50
ROASTED POTATOES	4.50
MASHED POTATOES	4.50
BAKED POTATO	5.50
COLESLAW	3.50
CREAMED SPINACH	4.50
FRESH CUT FRIES	4.50



WAFFLE FRIES	5.50
RICE PILAF	4.50
VEG OF DAY	4.50
CHEDDAR GRITS	4.50
GARLIC BREAD	6.50
ASPARAGUS	7

FISH & SEAFOOD

FRESH CATCH	MP
See server for today's special.	
PINEAPPLE BLUE CRAB FRIED RICE	42
Thai style fried rice, fried soft shell crab, jumbo lump crab, finished with Sriracha	
STUFFED SHRIMP	40
(3) jumbo shrimp stuffed with crab imperial, served with cheddar grits and seasonal veg	
IMPERIAL STUFFED CHICKEN	40
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	
CAPTAIN'S SIGNATURE CRAB CAKE	MP
Seasonal jumbo lump crab, our famous blend, broiled to perfection, served with rice pilaf and seasonal veg	
BROILED SEAFOOD PLATTER	44
Fish, mini crab cakes, 2 jumbo shrimp, scallop, crab legs, served with rice pilaf and seasonal veg	
SCALLOPS & GRITS	32
Pan seared scallops, cheddar grits, seasonal veg, pan jus	
SOY GLAZED SALMON	27
Finished with wasabi mayo, ginger soy glaze pickled veg, served with jasmine rice and seasonal vegetables	
LOBSTER TAILS	48
(3) 4 oz tails broiled with butter and Old Bay®, served with roasted potatoes and steamed broccoli	
Stuffed with crab imperial	MP

BRUNCH

Available all day everyday

CHILAQUILES	12
Crispy tortillas simmered in salsa, topped with red onion, avocado, queso fresco and sunny up eggs. Add shrimp and chorizo (\$10) • Add asada (\$12)	
BLUE CRAB FRITTATA	15
Onion and potato cooked with eggs, served with dressed mixed greens	
CRAB BENEDICT	28
Spinach, mini crab cake, hollandaise, served with roasted reds	
WAFFLES	8
Add Glazed Strawberry & Cream (\$2) • Add fried chicken (\$6)	
PANCAKES	7
Add Chocolate Chips (\$2) • Add Blueberries (\$2) • Add Glazed Strawberry & Cream (\$2)	
BRIOCHE FRENCH TOAST	8
Add chocolate chips (\$2) • Add Glazed Strawberry & Cream (\$2)	
BREAKFAST BURRITO	11
Scrambled eggs, chorizo, rice, salsa verde and home fries	
HANGOVER BURGER	14
A-1 steak sauce, sautéed onion, a sunny up egg, American cheese, home fries	
EGG SANDWICH	8
Toast, eggs your way, cheese Add Bacon (\$2.50) • Add Sausage (\$2.50) • Add Scrapple (\$2.50)	
EGGS YOUR WAY	11
Toast, home fries, choice of bacon scrapple or sausage	
BYO OMELET	7.50
Toppings (\$1 each): American Cheese, Peppers, Cheddar, Tomato, Provolone, Sausage, Feta, Bacon, Spinach, Mushroom, Onion, Pepperoni, Ham Add Crab (MP) • Add Shrimp (\$10)	
PANCAKE TACOS	12
Scrambled eggs, choice of bacon or sausage	

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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.