



Captain's Table

Entrees

Served from 4 -10

Surf

Lobster Tail - One / Two	26 / 46	Atlantic Salmon Filet	27
6oz premium atlantic tail, old bay spiced, butter roasted, drawn butter side		classic flat grill roasted, lemon, dill cream	
Seafood Penne	38	Catch of the Day	MKT
shrimp, scallops, crab, penne pasta, in our house-made summer herb scampi butter		your choice of: brolied lemon butter with old bay, blackened with mango salsa, or macadamia nut crusted	
Coconut Shrimp	26	Shrimp and Grits	28
eight shrimp rolled in coconut flakes fried and served with a marmalade sauce		½ lb cajun spiced white shrimp, white cheddar garlic grits, green onion, red pepper, creole cream, andouille crumble, asparagus chunks	
Stuffed Shrimp	38	Captain's Crab Cake	32
four jumbo shrimp stuffed with maryland lump crab, topped with imperial sauce		fresh jumbo lump crab cake, buttered brioche pedestal, tartar sauce or bearnaise	

Turf

Delmonico	28	French Chicken	22
14oz house cut fresh USDA choice <i>served with garlic herb butter or bearnaise</i>		fresh chicken breast, lightly battered, sautéed, tarragon, citrus, butter, broth	
New York Strip	32	Tenderloin Steak & Frites	36
14oz House Cut Fresh USDA Choice <i>served with garlic herb butter or bearnaise</i>		center cut certified angus beef tenderloin <i>served with skinny fries</i>	
Duroc Chop	25	Creamy Vegetable Risotto	20
bone-in, house brined & frenched pork chop <i>served with cranberry orange glaze</i>		parmesan risotto with roasted vegetables and garlic seared spinach	

Surf & Turf

Surf & Turf	60	Barn & Bay	35
8 oz Filet 6 oz premium atlantic tail served with garlic and herb butter		fresh local chicken breast topped with jumbo lump crab finished with imperial sauce	

All entrees come served with a fresh vegetable and our starch of the day except for our pasta and grits (Please ask your server for daily selection)

**all menu items subject to product availability*

15th & Boardwalk in the Courtyard by Marriott | 410.289.7192 | captainstableoc.com