

APPETIZERS

PEPPERONI & HOT HONEY FLATBREAD	14
ricotta, pepperoni, banana peppers, Parmesan-provolone blend, arugula, hot honey	
THE CAPTAIN'S WARM CRAB GUACAMOLE GF	22
chunky guacamole, lump crab, tortilla chips, served warm	
JUMBO SHRIMP COCKTAIL GF	15
poached and chilled, served with lemon and cocktail sauce	
OYSTERS ROCKEFELLER GF	18
local oysters, creamed spinach, Parmesan-panko crumbs	
PARMESAN FRIED CALAMARI	16
flash fried rings, hot banana peppers, Parmesan, black pepper, Siracha aioli	
TEMPURA BEEF & BROCCOLI	18
crispy sesame-tempura beef, fried red bell pepper, steamed broccoli, orange-ginger glaze	
TRUFFLE-PARMESAN STEAK FRIES	12
black truffle salt, grated Parmesan, truffle oil, roasted garlic aioli, smoked tomato ketchup	

SOUP & SALADS

CREAM OF CRAB GF	8/13
lump crab, cream, spices, scallion	
FRENCH ONION GF	10
caramelized sweet onions, rich vegetable broth, croutons, swiss and provolone cheese	
THE COBB GF	13
mixed greens, bacon, hard-boiled egg, chickpeas, pickled red onion, tomato, bleu cheese, avocado, white balsamic dressing	
CLASSIC CAESAR GF	7/13
chopped romaine hearts, house Caesar dressing, croutons, grated Parmesan	
ROMAINE WEDGE	13
1/2 romaine heart, pickled red onion, tomato, crumbled bleu cheese, warm smoked bacon, bleu cheese dressing, balsamic reduction	
DRESSINGS: white balsamic, italian, buttermilk ranch, house bleu cheese, Caesar	

SANDWICHES

all sandwiches served on a toasted brioche roll with lettuce and tomato, and served with french fries or coleslaw (substitute gluten free bun +2)

THE CAPTAIN'S CRAB CAKE SANDWICH GF	27
1/4 lb. jumbo lump crab cake, tartar sauce, coleslaw	
HOT CHICKEN SANDWICH	16
breaded and crispy - fried, Nashville hot sauce, pickles	
STEAKHOUSE BURGER GF	17
1/2 lb. ground steakburger, charbroiled to your liking, American cheese The Captain's Way: topped with our bacon-onion jam, and a panko fried onion ring (+2)	
FRENCH DIP	19
slow-cooked & thin-sliced roast beef, horseradish cream, swiss cheese, toasted sub roll, au jus	

ENTRÉES

THE BARN & THE BAY GF	42
chicken breast medallions, jumbo lump crab cake, imperial sauce, your choice of vegetable and starch	
PORK PORTERHOUSE CHOP	29
bone-in chop, pan roasted, orange-cranberry glaze, served with roasted apple mashed potatoes and green beans	
LEMON RISOTTO GF	22
creamy lemon & bell pepper risotto, artichoke hearts, sweet peas, blistered grape tomatoes, garlic-seared spinach	
FRENCH CHICKEN GF	24
sauteed chicken breast medallions, lemon-tarragon butter sauce, your choice of vegetable and starch	
STEAK FRITES	36
8oz sirloin cap steak, served sliced on shallot-butter fries, topped with our garlic herb compound butter and demi-glace	
SURF & TURF GF	66
charbroiled tenderloin medallions, two crab cake stuffed shrimp, creamy mashed potatoes, seared spinach, demi-glace	
TUSCAN CHICKEN & SAUSAGE GNOCCHI	28
chicken breast medallions, Italian sausage, and house-made potato gnocchi with spinach, roasted artichoke hearts, Parmesan cream, and sun-dried tomato pesto	
CAPTAIN'S FEAST FOR TWO (available with 24hr reservation) GF	204
the ultimate dinner combination for two featuring our colossal, cold-water lobster tail paired with our 48 oz. tomahawk ribeye	

THE STEAKS

USDA mid-western beef, cooked to your order, topped with our garlic-herb compound butter and served with your choice of vegetable and starch

THE TOMAHAWK (available with 24hr reservation) ^{GF}	115
the showstopper, 48oz long-bone ribeye steak, aged and cut in-house, charbroiled and oven-roasted, recommended medium rare or medium	
14OZ RIBEYE ^{GF}	47
house-cut, Certified Angus Beef	
14OZ NY STRIP ^{GF}	45
house center-cut, Certified Angus Beef	
8OZ FILET MIGNON ^{GF}	55
8oz, center-cut, and charbroiled to your liking	
8OZ SIRLOIN STEAK ^{GF}	36
top sirloin steak, charbroiled and served sliced with garlic-herb compound butter and demi-glace	
STEAK ADD-ONS:	+4
crumbled bleu cheese, roasted mushrooms, caramelized onions, bacon-onion jam, cowboy butter	
DRY RUBS:	+2
cajun spice, Kansas City dry rub, Tuscan spice: olive oil	

FROM THE SEA

LOBSTER TAIL ^{GF}	48
6oz South African rock lobster tail, roasted with Old Bay, lemon, and butter, served with coleslaw and your choice of starch	
FRIED JUMBO SHRIMP (7)	26
lightly fried in our cornmeal breading, served with French fries, coleslaw, house tartar sauce and our spicy cocktail sauce	
STUFFED SHRIMP ^{GF}	38
4 jumbo shrimp, crab cake stuffing, imperial sauce, served with your choice of starch and vegetable	
THE CAPTAIN'S CRAB CAKE ^{GF}	MKT
broiled 6oz jumbo lump crab cake, coleslaw, house tartar sauce and your choice of starch	
SEARED SHRIMP & SCALLOP RISOTTO ^{GF}	34
seared shrimp & jumbo scallops, lemon & red bell pepper risotto, sweet peas, artichoke hearts	
PAN SEARED ATLANTIC SALMON ^{GF}	29
zucchini noodles, warm tomato vinaigrette, crispy potato straws	
THE COLOSSAL TAIL (ask your server for availability) ^{GF}	MKT
1 lb. north Atlantic lobster tail, roasted with Old Bay, lemon, and butter, served with coleslaw and your choice of starch	
LOCAL CATCH (ask your server for availability)	MKT
Wild caught and landed in Delmarva	

SIDES, SAUCES, & ADD-ONS

VEGETABLES	6	SAUCES	4
creamed spinach		béarnaise	
buttered carrots		chimichurri	
sautéed zucchini		lemon & garlic cream	
garlic seared spinach		cowboy butter	
sautéed green beans & shallots		red wine demi-glace	
garden salad w/ choice of dressing		au poivre sauce	
grilled asparagus	+3	bacon-onion jam	
STARCHES	5	ADD-ONS	
baked potato		grilled chicken breast	+9
jasmine rice		grilled salmon	+14
house-cut steak fries		grilled jumbo shrimp (6)	+13
creamy mashed potato		jumbo lump crab cake	+25
garlic & rosemary roasted potatoes		South African lobster tail	+36
bacon and bleu cheese mashed potatoes	+3	seared scallops (5)	+23
loaded baked or mashed potato	+3		
truffle-parmesan steak fries	+3		