

Appetizers

Make any appetizer into a Boat which includes French Fries and sample Cole Slaw for \$2.99 more.

Captain Joe's Shrimp	Market
For 30 years, Ocean City's only fresh shrimp served with the head on to keep in the juice and flavor.	
Sautéed Clams	\$12.99
Virginia clams sautéed in chardonnay, garlic and butter.	
Shrimp Quesadilla	\$13.99
Fresh shrimp combined with Monterrey Jack cheese and homemade pico de gallo.	
Prince Edward Island Mussels	\$9.99
Prince Edward Island is the place for the best mussels on Earth. The only thing better is having them sautéed in our butter, wine, and garlic sauce.	
Fried Clam Strips	\$6.99
Beer battered clams that won't leave you looking for the clam.	
Crab Dip	\$13.99
Handpicked crab meat blended in creamy cheese. Served on a tomato and herb focaccia bread.	
Fried Green Tomatoes	\$6.99
Be a kid again! Local farm fresh green tomatoes sliced daily, lightly dredged, and served with our special dipping sauce.	
Grouper Bites	\$10.99
Hand cut grouper, lightly dusted with our special Shrimp Boat Breeding, and served with the now famous Grouper Sauce.	
Single-Dipped Fried Oysters	\$12.99
Fresh local oysters lightly dusted with our special Shrimp Boat Breeding.	
Soft Crab Nuggets	\$13.99
Eastern Shore favorite – lightly breaded and fried.	
Boneless Wings	\$10.99
Choice of dipping sauce: BBQ, hot, Shrimp Boat Spice, ranch, or honey mustard.	
Eastern Shore Sampler	\$14.99
Fried shrimp, fried clams, single dipped oyster & handmade hush puppies.	
Basket of Hand Cut French Fries	\$4.49
An OC Tradition is hand cut every day and tossed with sea salt or Shrimp Boat Spice. Prepared without gluten and fried in gluten-free oil.	

Steamed Clams **\$11.99**
Fresh clams steamed open using our butter, wine, and garlic sauce.

Soups & Salads

All soups and salads are made daily from scratch using ingredients from seafood market and produce stands.

Jumbo Lump Cream of Crab **\$7.99**
Voted one of the best soups in Ocean City our homemade specialty is full of fresh crab meat.

Spicy Seafood Gumbo **\$7.99**
A spicy blend of shrimp, clams, crab, and real Andouille Sausage in a tomato base and served with rice.

House Salad **\$7.99**
Mixed greens, carrots, tomatoes, cucumbers, and onions from our produce stand served with our Shrimp Boat Vinaigrette.
Top With: Chicken \$4.99 | Yellowfin Tuna \$6.99 | Sautéed Shrimp \$5.99 | Shrimp Salad \$6.99

Samiches By Sea

Choice of homemade side with any samich or sub-sweet potato fries, clam strips or fried green beans for \$2 more.

Shrimp Sliders **\$13.99**
Featured in the Baltimore Sun... fresh shrimp blended with our secret ingredients then pan seared to perfection. This unique samich is served on slider rolls with our Slider Sauce.

Tuna Tacos **\$13.99**
Two soft tortilla filled with grilled yellow fin tuna, fresh shredded cabbage, homemade pico de gallo, topped with Monterrey Jack cheese and hot or mild sauce.

Shrimp Salad **\$13.99**
This is simply fresh shrimp in a light but tangy dressing that won't hide the shrimp.

Shrimp Tacos **\$13.99**
Two soft tortillas filled with garlic sautéed shrimp, fresh shredded cabbage, homemade pico de gallo, topped with Monterrey Jack cheese and hot or mild sauce.

Po' Boy Samich (Fried Shrimp or Oysters) **\$14.99**
Homemade seafood delights served on a hoagie and dressed with lettuce and tomato.

Fried Oyster Tacos **\$14.99**
Two soft tortillas filled with single-dipped oysters, homemade pico de gallo, topped with Monterrey Jack cheese and our homemade sauce.

Captain Joe's Crab Cake **\$18.99**
Known locally as the best crab cake, our signature samich is made with fresh hand-picked jumbo lump crab meat then pan seared to perfection.

Lobster Roll **\$18.99**
Fresh lobster pieces blended with a light, but tangy dressing that doesn't hide the lobster flavor stuffed into a split roll. (when available)

Soft Shell Samich **\$13.99**
A jumbo fresh softshell is lightly dredged and pan seared in butter and served on white bread.

Chesapeake Burger **\$16.99**
Our fresh handmade burger topped with our incredible crab dip. It will be love at first bite!

½ Lb Burgers

Served with hand-cut fries.

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Our fresh handmade burger topped with our incredible crab dip. It will be love at first bite.

Smoked Bacon and Cheddar Burger **\$13.49**
Our famous handcrafted burger topped with premium smoked bacon and smoked cheddar for a deep rich flavor.

½ Lb Hand Craft Cheeseburger **\$10.99**
Fresh ground beef and secret ingredients made daily.

Kids Menu

All kids menu items are designed for kids 10 and under. Served with hand cut fries or applesauce. Chocolate milk available as a drink substitute.

Mini Burgers

Our handcrafted burgers made just the right size for our little mates.

Chicken Bites

Boneless chicken bites served with choice of sauce.

Hot Dog

All beef hot dog grilled.

Seafood Entrees and Steak

All entrees served with fresh vegetable of the day and garlic smashed potatoes.

Wild Caught Grilled Salmon **\$24.99**

10oz. wild-caught Norwegian salmon fillet grilled medium.

Crab Imperial **\$29.99**

Jumbo lump crab meat broiled to perfection with a golden layer of rich imperial sauce.

Fresh Flounder **\$17.99**

Broiled or lightly breaded and fried.

Crab Cake Entrée **\$19.99**

Our famous 5oz. jumbo lump crab cakes will keep you coming back for more! Add a second crab cake for \$12 more!

Soft Crab Platter **\$29.99**

Local soft crabs brought in daily; lightly hand breaded and sautéed golden brown.

Tenderloin Filet **\$28.99**

6oz. certified Angus beef grilled fresh.

Fresh Catch of the Day **Market**

Locally caught and filleted fresh – your choice of blackened, broiled, or grilled.

Crab Cake Stuffed Flounder **\$34.99**

5oz. crab cake stuffed into a whole flounder fillet and broiled.

Surf & Turf Combination **\$38.99**

Our famous 5oz. broiled jumbo lump crab cake and grilled 6oz. certified Angus tenderloin filet.

Land & Sea Signature Dinner Specials

All entrees served with side salad.

Blackened Chicken Pasta **\$19.99**

Grilled blackened chicken served in a garlic butter cream sauce over linguini.

Grilled Shrimp **\$26.99**

Our signature fresh shrimp, grilled and coated in our homemade chimichurri and served over dirty rice.

Shrimp Scampi **\$28.99**
Big shrimp sautéed in a white wine & butter cream sauce with garlic.

Sea Scallop Chetti **\$32.99**
Sautéed local dry sea scallop in a garlic butter & cream sauce, served over linguine.

Sides

Homemade Potato Salad **\$3.49**
Red skin potatoes, light dressing, and shrimp boat seasonings make this a side to remember.

Fresh Green Beans **\$3.49**
Picked daily and sautéed with garlic and butter. More kids eat their green beans here than anywhere else.

Tangy Coleslaw **\$3.49**
Southern style with vinegar and fresh shredded cabbage. This side has some bite and crunch.

Corn on the Cob **\$3.49**
White sweet corn picked every day just before sunrise.

Cuke Mater Onion Salad **\$3.49**
Cucumber, tomato, and yellow onions in a tangy vinegar to create our #1 summer side and served only during the season.

Chef's Fresh Vegetable of the Day **\$3.49**
Seasonal selections coming from our local grower.

Sweet Potato Fries **\$5.99**
Perfectly cooked to be crunchy on the outside and creamy on the inside. Prepared without gluten and fried in gluten-free oil.

Hand Cut Fries **\$4.49**
An OC Tradition tossed with sea salt or Shrimp Boat Spice. Prepared without gluten and fried in gluten-free oil.

Hush Puppies **\$4.49**
Homemade sweet bites sprinkled with powdered sugar. Almost dessert!

Fried Green Beans **\$5.99**
This technically counts as eating your vegetables and served with a special dipping sauce.

Drinks

Fountain Sodas

\$2.49

Coke, Diet Coke, Sprite, Root Beer, Pink Lemonade, Fanta Orange

Iced Teas

\$2.49

Southern Style Sweet or Unsweet

Draft Beer

Miller Lite	Blue Moon	Bud Light	Coors Light
Fin City	Summer Shandy	Yuengling	Dog Fish Head
Big Oysters	Rubber Soul		

Bottles & Specialty Brews

Angry Orchard	Angry Orchard Rose	Blue Moon	Dog Fish Head 60 Minute
Summer Shandy	Tropicannon	Fin City	Red Headed Stepchild
Miller Lite	Coors Light	Corona	Corona Light
Yuengling	Natural Light Can	Natty Boh Can	Big Oyster Can
Rubber Soul Can	Dogfish Head Can		

Wine – Bottle

Dream Fish Chardonnay
Sparkling Moscato
Doce Vita Proccoco

Wine by the Glass

Cop di Vina – White Zinfandel
Cop di Vina – Chardonnay
Cop di Vina – Pinot Grigio
Cop di Vina – Pinot Noir
Cop di Vina – Moscato
Pupoloco Sangria

Frozen & Mixed Drinks

Orange Crush
Watermelon Crush
Margarita
Daquari
Pina Colada
Rum Runner
Other featured frozen and mixed libations available!

**Menu items and pricing is subject to change.*