



**RESTAURANT
SEAFOOD MARKET**

Route 611 • West OCMD

410-213-0448

"SEAFOOD HAPPENS!"



Local Steamed Crabs

Sold by the dozen *gf* **Market Price**



Appetizers

Captain Joe's Fresh Shrimp *gf***Market Price**
Fresh off the boat - by the pound

Homemade Crab Dip **15.99**
Handpicked crabmeat & melted cheeses - served with house made tortilla chips

Sautéed Clams *gf* **14.99**
Virginia clams sautéed in chardonnay, garlic & butter served with a toasted roll

Prince Edward Island Mussels *gf* **12.99**
A full pound of Canada's best sautéed in chardonnay, garlic & butter served with a toasted roll

Soft Crab Nuggets **14.99**
Eastern Shore favorite - lightly breaded & fried

Bone-In Wings **15.99**
Choice of dipping sauce: BBQ, Hot or Shrimp Boat spice

Eastern Shore Sampler **17.99**
Fried shrimp, fried clams, single-dipped oysters & hand-made hush puppies

Seaside Salt Oysters
From Hog Island, VA

(6) **12.99**
(12) **22.99**

House Salads

gf = Tell your server, "No Croutons Please!"

Entree Salad *gf* **8.99**
Mixed greens, carrots, tomatoes, homemade croutons with our "Shrimp Boat" vinaigrette, ranch or blue cheese

Topped with tuna *gf* add **6.99**
Topped with shrimp salad *gf* add **6.99**
Topped with sautéed shrimp *gf* add **5.99**
Topped with salmon *gf* add **5.99**
Topped with chicken *gf* add **5.99**
Side salad *gf* **5.99**

Soups

"Jumbo Lump" Cream of Crab
Jumbo pieces of Maryland blue crab in creamy broth

Maryland Crab Soup
Fresh crabmeat in tomato broth

cup **5.99**
bowl **7.99**
quart **27.99**

Homemade Sides

Tangy Coleslaw *gf* **3.99**

Red Skin Potato Salad **3.99**

Garlic Smashed Potatoes **3.99**

Mac & Cheese **3.99**

Fresh Green Beans *gf* **3.99**

Corn-on-the-Cob (2) in season *gf* **3.99**

Cuke, Mater, Onion Salad in season *gf* **3.99**

Side Baskets

Hush Puppies **4.49**

Hand-Cut Fries *gf* **4.49**

Sweet Potato Fries *gf* **5.99**

Fried Green Beans **6.99**

Drinks

Fountain Drinks **3.29**
With complimentary refills!
Coke, Diet Coke, 7-Up, Orange, Root Beer, Lemonade

House-Brewed Tea & Sweet Tea **2.99**

Bottled Spring Water **1.99**

Samiches

Served with your choice of coleslaw, potato salad, garlic smashed potatoes, green beans, corn, cucumbers, hush puppies or french fries.
Upgrade to sweet potato fries or fried green beans for \$2.50.
Add tomato or onion for 50¢.

Jumbo Lump Crab Cake **Market Price**
Fresh handpicked crabmeat broiled golden brown

Shrimp Sliders **14.99**
2 little samiches with our special sauce as featured in *The Baltimore Sun*

Lobster Roll *gf* **22.49**
4 oz. fresh local lobster served on traditional New England roll with lettuce & tomato. Make it a 7 oz. jumbo for \$34.99

Soft Crab Samich **15.99**
Local favorite sautéed crispy in butter

Fresh Tacos shrimp or tuna **14.99**
Fresh shrimp or yellow-fin tuna served with fresh pico, cheese & our homemade sauce on flour tortilla

Fried Oyster Tacos **16.99**
2 tacos with single-dipped oysters, fresh pico, cheese & our homemade sauce on flour tortilla

Shrimp Salad Samich *gf* **15.99**
Fresh shrimp, light mayo, lemon & Shrimp Boat spice make this the best shrimp salad around

Flounder Samich **14.99**
Whole filet flash-fried or broiled

Blackened Chicken Club Samich **13.99**
Served with bacon, cheese, lettuce & tomato

1/2 lb. Burgers

Served with hand-cut fries

Handmade Cheeseburger **12.99**
With 100% American or smoked cheddar cheese

Smokehouse Burger **15.49**
With bacon, cheddar & barbecue sauce

Chesapeake Burger **17.99**
Topped with our tasty crab dip

Desserts

Homemade Brownie Sundae **6.99**

Key Lime Pie "Key Lime Pie Company" as seen on CNBC's *The Profit* **6.99**

Ask your server for any other selections

Entrées

All served with garlic smashed potatoes & chef's vegetable.
Add a side house salad for \$3.99.
Upgrade to sweet potato fries or fried green beans for \$2.50.

Single Crab Cake Entrée **Market Price**
Jumbo lump - using only fresh handpicked crabmeat

Double Crab Cake Entrée **Market Price**
Two of our famous jumbo lump crab cakes

Eastern Shore Platter **34.99**
Fish of the day, crab cake & shrimp prepared broiled or fried

Baked Salmon with mango sauce *gf* **24.99**
Wild-caught Norwegian salmon fillet grilled medium

Fresh Flounder **18.99**
Broiled or lightly breaded & fried

Fried Oyster Dinner **27.99**
6 single-dipped, lightly breaded oysters

Soft Crab Dinner **34.99**
3 lightly breaded and sautéed

Blackened Chicken **19.99**
2 boneless chicken breasts, blackened & grilled

Baskets

Served with hand-cut fries & small coleslaw

Fried Shrimp hand-breaded here daily **17.99**

Beer-Battered Clam Strips **15.99**

Single-Dipped Oysters (5) lightly breaded ... **21.99**

Fish Boat flounder or fish of the day **14.99**

Chicken Tenders **13.99**

*gf = Gluten free menu item available.
All items are prepared in a kitchen near gluten.
Please advise your server of any food allergies.*



Eating raw or undercooked fish, seafood or beef may lead to foodborne illness.



Our Story...



Captain Joe is celebrating **32** years of selling fresh seafood in West Ocean City.

Fresh head on shrimp: When you cook shrimp with the heads on, it keeps all the juices and flavor inside the shrimp and enhances the flavor. We can offer suggestions on how to cook, or we can cook it for you...

A little history...Joe started selling out of the back of a truck in 1989. In 1990 he started selling out of the back of a boat. "I've owned fifteen boats in my lifetime and this is the only one that has ever made me money," Joe jokes.

He started with shrimp only then added clams and now has a full line of fresh seafood. The Shrimp Boat has always been a family operation. Joe has turned the day to day operation over to Joe White...who has worked at the boat since he was a teenager. Joe has brought a new fresh look to the dining room and **BIG FAT CRABS**...and lots of them to the boat so now we have the **FRESHEST SHRIMP AND CRABS**.

Captain Joe's Restaurant remains a favorite place for locals and tourists alike to enjoy the freshest seafood, a cold beer or a glass of wine in OC.

Captain Joe says: "Try it before you buy it. I want people to know they are getting the freshest product possible."

Come Visit and try it...you'll love it!