

# SEAWORTHY SOUPS & SALADS

**DRESSING CHOICES:** FRENCH, BALSAMIC VINAIGRETTE, CHUNKY BLUE CHEESE, BUTTERMILK RANCH, HONEY DIJON MUSTARD, RASPBERRY WALNUT VINAIGRETTE & CLASSIC CAESAR.

<b>THE GARDEN SALAD</b> FRESH MIXED GREENS & ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, TOMATOES, ONIONS, PEPPERS & CROUTONS.	<b>THE CLASSIC CAESAR SALAD</b> CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS AND OUR CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE.	<b>SHE CRAB SOUP</b> A CREAMY FAVORITE THAT IS LEGENDARY AT THIS POINT. LUMP CRAB IN A CREAMY BROTH THAT IS ENJOYED YEAR ROUND. WE GIVE IT 3 THUMBS UP! <i>cup // bowl</i>	<b>SHRIMP FEST GUMBO</b> WE CELEBRATE THE LOCAL SHRIMP SEASON EACH YEAR OCTOBER THRU DECEMBER, BUT HAD TO KEEP THIS SPECIAL AROUND ALL YEAR LONG! WE TAKE OUR TIME SIMMERING SHRIMP & SAUSAGE WITH CAJUN SPICES. <i>cup // bowl</i>
<b>JAKE SHAKE SALAD</b> WILD AMERICAN SHRIMP, GRILLED WITH OUR VERY OWN JAKE SHAKE SEASONING OVER MIXED GREENS, SWEET CRANBERRIES, CANDIED PECANS, FETA CHEESE & HEIRLOOM TOMATOES. SERVED WITH BALSAMIC VINAIGRETTE.	<b>SEALED AHI TUNA SALAD*</b> FRESH AHI TUNA, SEALED RARE & CHILLED, SERVED OVER A CRISP BED OF ROMAINE, WITH WAKAME SEAWEED SALAD, CUCUMBER & TOMATOES TOPPED WITH TERIYAKI GLAZE & WASABI CUCUMBER DRESSING ON THE SIDE.	ADD CHEDDAR, PARMESAN, FETA OR BLUE CHEESE CRUMBLES // \$1 ADD CHICKEN <b>\$6</b> // ADD SHRIMP <b>\$8</b> // ADD FRESH CATCH <b>MARKET</b>	

## WEEKLY DINNER SPECIALS

ALL SPECIALS // **\$25**

<b>WEDNESDAY</b> CHEF JOSH'S THREE COURSE CHEF MENU	<b>THURSDAY</b> CHEF JORDAN'S CHEF'S MIXED GRILL	<b>FRIDAY</b> FRY-DAY	<b>SATURDAY</b> A SOUTHERN TREAT! LOWCOUNTRY BOIL	<b>SUNDAY</b> KEY WEST INSPIRED NIGHT
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GALLEY SPECIALTIES	
ADD A HOUSE OR CAESAR SIDE SALAD \$5	
<b>SHRIMP &amp; GRITS</b>	A LOW COUNTRY STAPLE. STONE GROUND GRITS TOPPED WITH SAUTEED WILD CAUGHT AMERICAN SHRIMP & FINISHED WITH CREAMY ANDOUILLE SAUSAGE & BACON GRAVY. CHADWICK'S FAVORITE.
<b>SEAFOOD POT PIE</b>	WILD CAUGHT AMERICAN SHRIMP, SCALLOPS, FRESH FISH & VEGETABLES SMOTHERED IN OUR DELICIOUS CREAM SAUCE, TOPPED WITH A FLUFFY PUFF PASTRY CRUST & BAKED GOLDEN BROWN. YOU CAN HAVE PIE FOR DINNER.
<b>FISHERMAN'S PASTA</b>	WILD CAUGHT AMERICAN SHRIMP, LOBSTER & LUMP CRAB MEAT SAUTÉED IN A LOBSTER CREAM SAUCE OVER PENNE PASTA. FINISHED WITH SHREDDED PARMESAN CHEESE. THIS DISH GETS YOU READY FOR A LONG NIGHT OUT ON THE SEA.
<b>PAPRIKASH SALMON*</b>	PAN SEALED ATLANTIC SALMON WITH PAPRIKA-PARMESAN CRUST, TOPPED WITH LOWCOUNTRY LOBSTER CAVIAR AND FINISHED WITH A CITRUS AIOLI. SERVED WITH ISLAND RICE AND FRESH VEGETABLES.
<b>CRAB CAKE DINNER</b>	LUMP IS THE WORD. TWO OF OUR CHEF'S FRESHLY PREPARED MARYLAND-STYLE LUMP CRAB CAKES WITH HOMEMADE REMOULADE SAUCE. SERVED WITH CAPTAIN'S MASHED POTATOES AND SEASONAL VEGETABLE MEDLEY.
<b>TRUFFLED LOBSTER MAC</b>	HUGE CHUNKS OF MAINE LOBSTER MEAT TOSSED IN A CREAMY PARMESAN, SWISS & ROMANO CHEESE BLEND OVER CAVATAPPI PASTA & FINISHED WITH TRUFFLE OIL.

SEAFOOD STANDARDS	
ADD A HOUSE OR CAESAR SIDE SALAD \$4	
<b>FRESH CATCH*</b>	WE WENT OUT & FOUND THE FRESHEST FISH POSSIBLE. NOW TELL US HOW YOU WANT IT PREPARED. CHOOSE FROM GRILLED, BLACKENED, BROILED OR CHESAPEAKE STYLE WITH OLD BAY CITRUS BUTTER. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLES. <b>MARKET</b>
<b>SOUTHERN FISH CAMP COMBO</b>	A FRESH GARDEN SALAD WITH FRENCH DRESSING, FOLLOWED BY A GIANT PORTION OF SOUTHERN FRIED FLOUNDER, FRENCH FRIES, COLESLAW AND HUSHPUPPIES. SERVED TRADITIONALLY WITH MALT VINEGAR, LEMON WEDGE AND CAPTAIN JOHN'S TARTAR SAUCE
<b>SNOW CRAB LEG DINNER</b>	FULL POUND OF ALASKAN CRAB LEGS PILED HIGH & STEAMED TO PERFECTION WITH LEMON & DRAWN BUTTER. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY.
<b>JAKE'S LOWCOUNTRY BOIL</b>	WILD CAUGHT AMERICAN PEEL & EAT SHRIMP, ALASKAN SNOW CRAB, ANDOUILLE SAUSAGE, RED POTATOES & CORN ON THE COB. STEAMED UP WITH OLD BAY BUTTER.
<b>SALTY DOG SHRIMP PLATTER</b>	CHOOSE GRILLED, BLACKENED, CHESAPEAKE STYLE WITH OLD BAY CITRUS BUTTER OR CALYPSO STYLE FEATURING MATOUK'S HOT SAUCE (CAUTION: HOT LIKE FIRE!). SERVED WITH PARMESAN TRUFFLE FRIES & SEASONAL VEGETABLE MEDLEY.
<b>THE CAST NET*</b>	CRISPY FRIED WILD CAUGHT AMERICAN SHRIMP, SCALLOPS & FLOUNDER WITH FRIES & COLESLAW. // ADD FRIED OYSTERS

# LANDLUBBERS

<b>NEW YORK STRIP STEAK*</b>	12 OZ BLACK ANGUS STRIP STEAK SEASONED & GRILLED TO YOUR LIKING. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY. SEA BELOW & ADD SOME SURF.
<b>FILET MIGNON*</b>	A 7 OZ CENTER CUT BLACK ANGUS FILET MIGNON SEASONED AND GRILLED TO YOUR LIKING. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY. GOES GREAT WITH OUR CRAB CAKE!
<b>MEDITERRANEAN BIRD</b>	BONELESS, SKINLESS CHICKEN BREAST MARINATED IN EXTRA VIRGIN OLIVE OIL AND FRESH ROSEMARY, GRILLED AND TOPPED WITH FETA, TOMATO AND ARTICHOKES. SERVED WITH CAPTAIN'S MASHED POTATOES AND VEGETABLES
<b>VEGGIE PENNE PASTA</b>	PENNE PASTA TOPPED WITH SAUTÉED SEASONAL VEGGIES & SERVED WITH YOUR CHOICE OF CREAMY ALFREDO OR MARINARA. FRESH FROM THE GARDEN OUT BACK.
<b>ADD SOME SURF</b> ADD GRILLED OR FRIED SHRIMP // ADD A LUMP CRAB CAKE <b>\$</b> ADD ALASKAN SNOW CRAB	

## ALL BUNS ON BOARD

SALTY DOG SANDWICHES ARE SERVED ON A TOASTED ARTISANAL ROLL WITH LETTUCE, TOMATO, ONION & A DILL PICKLE SPEAR WITH A CHOICE OF SIDE.

**STEP ONE // PICK YOUR PATTY**  
A HALF-POUND PRIME BEEF BURGER\*  
MARYLAND-STYLE LUMP CRAB CAKE  
FRIED FLOUNDER  
GRILLED CHICKEN BREAST  
HOMEMADE BLACK BEAN BURGER  
TURKEY BURGER  
FRESH CATCH\* **MARKET**

**STEP TWO // LOAD IT UP!**  
AMERICAN, CHEDDAR, PROVOLONE, SWISS CHEESE  
PIMENTO CHEESE OR BLUE CHEESE CRUMBLES **\$1**  
CRISPY FRIED ONION STRAWS **\$1**  
HICKORY SMOKED BACON **\$1.5**  
SUBSTITUTE A PRETZEL ROLL **\$1**

**STEP THREE // ENJOY!**



# PORT & STARBOARD (SIDES)

ISLAND RICE	SEASONAL VEGETABLE MEDLEY
STONE GROUND GRITS	PARMESAN TRUFFLE FRIES
MASHED POTATOES	BASKET OF FRIES

# KNOT YOUR AVERAGE DESSERTS

KEY LIME PIE // <b>\$7</b>	PEANUT BUTTER CUP PIE // <b>\$7</b>
SCOOP OF HOMEMADE ICE CREAM // <b>\$4</b>	
SELECTIONS MAY VARY.	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.