

CAPTAIN'S COVE

• MARINA RESTAURANT •

STARTERS & MORE

CRISPY LOCAL OYSTERS Single Fried Virginia Select Oysters, Crispy Onions, Fresh Lemon, Cajun Remoulade	11
STEAMED OLD BAY SPICED SHRIMP 1/2 Pound of Fresh Shrimp, Shaved Lemon, Onion, House Made Cocktail	10
"THE DAILY EGG" A Rotating Selection of Chef Inspired Deviled Eggs	8
SEARED SESAME TUNA Crispy Wontons, Wasabi Cream, Sesame Teriyaki	12
CHESAPEAKE BLUE CRAB BITES Classic Tartar Sauce, Old Bay	13
TOMATO, BASIL & MOZZARELLA Extra Virgin Olive Oil, Balsamic Reduction	9
CRISPY FRIED CALAMARI Jalapeno Peppers, Crispy Onions, Fresh Lemon, Cajun Remoulade	11
THE CAPTAIN'S NACHOS Jack Queso, Shredded Lettuce, Pico De Gallo, Jalapenos, Black Beans, Salsa, Sour Cream Add Grilled Chicken, Sirloin Steak or Sauteed Shrimp	4
EASTERN SHORE LUMP CRAB DIP Warm Pretzel Bread	12
FRESH JUMBO CHICKEN WINGS Mild Buffalo, Hot Buffalo, Tatanka, Garlic Parmesan, Old Bay, Dry Rubbed, Carolina Barbecue, Sesame Teriyaki w/ Celery & Ranch or Blue Cheese Dressing	11
ENGLISH FISH & CHIPS Beer Battered Cod, Hand Cut Steak Fries, Fresh Lemon, Tartar Sauce	13

SOUPS & SALADS

CHESAPEAKE BAY CREAM OF CRAB Lump Crab, Old Bay	4/7
SOUP OF THE DAY Today's House Made Specialty	3/6
GARDEN HOUSE Mixed Lettuces, Tomatoes, Carrots, Cucumbers, Herb Croutons	4/7
CLASSIC CAESAR Romaine Lettuce, Shaved Parmesan, Herb Croutons	4/7
BLUE CHEESE WEDGE Iceberg Lettuce, Grape Tomatoes, Hardwood Smoked Bacon, Blue Cheese, Crispy Onions, Blue Cheese Dressing	9
MEDITERRANEAN GREEK Mixed Lettuces, Cucumbers, Tomatoes, Red Onion, Crumbled Feta, Kalamata Olives, Pepperoncinis, Greek Vinaigrette	10
THE CHINCOTEAGUE CHEF Mixed Lettuces, Tomatoes, Cucumbers, Boiled Egg, Smoked Turkey, Virginia Ham, Hardwood Smoked Bacon, Cheddar, Swiss & Provolone Cheeses, Choice of Dressing	12
GRILLED SALMON COBB Romaine Lettuce, Hardwood Smoked Bacon, Boiled Egg, Avocado, Blue Cheese, Tomatoes, Red Onion, Green Goddess	13
SESAME TERIYAKI CHICKEN Mixed Lettuces, Red Bell Peppers, Julienne Carrots, Green Onions, Mandarin Oranges, Sliced Almonds, Chow-Mein Noodles, Sesame Teriyaki	13
SOUTHWESTERN STEAK Romaine Lettuce, Pico de Gallo, Black Beans, Avocado, Jack Cheese, Red Onion, BBQ Tortilla Strips, Chipotle Ranch	13
SALAD DRESSINGS: Ranch, Blue Cheese, Honey Mustard, Greek Vinaigrette, Caesar, Green Goddess, French, Chipotle Ranch, Italian, Balsamic Vinaigrette, Sesame Teriyaki, Oil & Vinegar	

SANDWICHES

All Sandwiches are Served w/ Choice of French Fries or Cole Slaw

Substitute a Side Salad or Onion Rings

HAND CRAFTED CLUBHOUSE BURGER Charbroiled 1/2 Pound of Fresh Ground Beef, Leaf Lettuce, Sliced Tomato, Onion, Pickles, Toasted Bun	9
Additions American, Sharp Cheddar, Provolone, Blue Cheese, Imported Swiss, Mozzarella, Pepper Jack, Feta, Hardwood Smoked Bacon, Grilled Onions, Grilled Peppers, Grilled Mushrooms	1
EASTERN SHORE LUMP CRAB CAKE Broiled or Fried, Leaf Lettuce, Sliced Tomato, Tartar Sauce, Toasted Bun	14
CAROLINA PORK BARBECUE Pulled Pork Shoulder, Carolina Barbecue Sauce, Toasted Bun	11
BIG CRISPY FLOUNDER Fresh Hand Battered Flounder Filet, Leaf Lettuce, Sliced Tomato, Tartar Sauce, Toasted Bun	12
CURRIED CHICKEN SALAD WRAP Tender Chicken Breast, Golden Raisins, Sliced Almonds Julienne Carrots, Sliced Cucumbers, Leaf Lettuce	10

FRESH GRILLED TUNA Fresh Grilled Tuna Filet, Leaf Lettuce, Sliced Tomato, Cajun Remoulade, Toasted Bun	13
CLASSIC CHEESE STEAK Sliced Angus Sirloin, Grilled Onions, Grilled Mushrooms, Provolone Cheese, Toasted Hoagie	11
ATLANTIC SALMON B - L - T Hardwood Smoked Bacon, Leaf Lettuce, Sliced Tomato, Lemon Aioli, Grilled Sour Dough	12
THE CAPTAIN'S CLUB Smoked Turkey, Virginia Ham, Hardwood Smoked Bacon Leaf Lettuce, Sliced Tomato, Swiss Cheese, Toasted Country White	10
CRISPY LOCAL OYSTER PO' BOY Single Fried Virginia Select Oysters, Shredded Lettuce, Sliced Tomato, Cajun Remoulade, Toasted Hoagie	13
MARINA FISH TACOS Blackened Mahi-Mahi, Lime & Cilantro Slaw, Avocado, Pico De Gallo, Chipotle Cream, Corn Tortillas	12

Consuming Raw or Under Cooked Meats, Seafood, Shellfish or Eggs,
Could Increase Your Risk of Food Borne Illness.

HOUSE-MADE PIZZAS

SMALL (12 INCH)	9
LARGE (18 INCH)	14
REGULAR TOPPINGS Peppers, Onions, Mushrooms, Olives, Jalapenos, Tomatoes, Black Beans, Pepperoncinis, Garlic, Pineapple	1
PREMIUM TOPPINGS Artichokes, Meatballs, Pepperoni, Sausage, Grilled Chicken, Ground Beef, Virginia Ham, Bacon, Avocado, Sharp Cheddar, Feta, Blue Cheese, Extra Cheese	2
BLACK N' BLUE STEAK Blackened Sirloin, Blue Cheese, Pickled Red Onions	19
CAROLINA PORK BARBECUE Pulled Pork Shoulder, Carolina Barbecue Sauce, Crispy Onions	18
CLASSIC MARGHERITA Roasted Tomatoes, Fresh Mozzarella, Basil, Olive Oil	17
CRISPY BUFFALO SHRIMP Crispy Shrimp, Buffalo Sauce, Blue Cheese	19
FLORENTINE ITALIA Ricotta Base, Fresh Mozzarella, Tomatoes, Spinach, Garlic	18
VEGETABLE FOR YOU Choice of Four Vegetable Toppings	17
EASTERN SHORE LUMP CRAB Lump Crab, Sharp Cheddar, Old Bay	19

CHILDREN'S CHOICES (12 & UNDER)

All Children's Meals Include a Beverage and Choice of French Fries, Rice Pilaf, or Seasonal Vegetable, Except Where Notated (*).

HAND-CRAFTED CHILDREN'S BURGER Charbroiled 1/4 Pound Of Fresh Ground Beef, Choice Of Cheese, Toasted Bun	6
GRILLED CHEESE SANDWICH Classic American Cheese, White Bread	6
HAND TOSSED PIZZA* Pepperoni Or Cheese	6
GRILLED HOT DOG All-Beef Frank	6
CHICKEN TENDERS Choice Of Dipping Sauce	6
BAKED MAC N' CHEESE	6

Consuming Raw or Under Cooked Meats, Seafood, Shellfish or Eggs,
Could Increase Your Risk of Food Borne Illness..

ENTREES & SIDE ITEMS (5 - 9 PM)

All Entrees Are Accompanied By a Choice of Two Freshly Prepared Sides, Except Where Notated (*).

Add a House or Caesar Salad to any Entree	2
EASTERN SHORE LUMP CRAB CAKE Broiled or Fried, Fresh Lemon, Classic Tartar Sauce, Additional Eastern Shore Lump Crab Cake	18 7
ANGUS SIRLOIN FILET Seared Eight Ounce Filet, Herb Butter, Crispy Onions	17
BIG CRISPY FLOUNDER Fresh Hand Battered Flounder Filet, Classic Tartar Sauce	16
VEGETABLE RISOTTO* Crispy Brussel Sprouts, Shiitake Mushrooms, Shaved Parmesan Add Grilled Chicken, Sirloin Steak or Sautéed Shrimp	13 5
CEDAR PLANK ATLANTIC SALMON Atlantic Salmon Filet, Whole Grain Mustard, Rosemary, Lemon	18
GRILLED PORK CHOPS Bone In Center Cut Chops, Rosemary, Garlic	17
SOUTHERN SHRIMP & GRITS* Fresh Shrimp, Hardwood Smoked Bacon, Garlic, Lemon	16
NEW YORK STRIP STEAK Grilled Twelve Ounce Filet, Herb Butter, Crispy Onions	19

FRESHLY PREPARED SIDES

Hand Cut Steak Fries	3
Creamy Mashed Potatoes	3
Seasoned Rice Pilaf	3
Baked Mac N' Cheese	3
Seasonal Vegetables	3
Crispy Brussel Sprouts	3
Garlic Spinach	3

DESSERTS

SMITH ISLAND CAKE Regionally Celebrated Iced Layer Cake	6
CREME BRULEE Seasonally Inspired w/ a Traditional Crunch	6
SOUTHERN PECAN PIE Crunchy Pecans, Decadent Sweet Filling	6
CHOCOLATE CAKE Rich Chocolate Fudge Layer Cake, Chocolate Icing	6
SODA COUNTER SUNDAE Island Creamery Ice Creams, Chocolate & Caramel Sauces w/ Whipped Cream, Cherry	6
ISLAND CREAMERY ICE CREAM Strawberry, Vanilla and Chocolate Add a Scoop of Ice Cream to Any Dessert	4 2

BEVERAGES

All Beverages Offer Refills, Except Where Notated (*).

FRESHLY BREWED SWEET AND UNSWEETENED TEA	2
ASSORTED SODAS Coca-Cola, Diet Coke, Root Beer, Sprite, Cherry Coke Lemonade, Fanta Orange, Mellow Yellow	2
FRESHLY BREWED COFFEE	2

ASSORTED HOT TEA*	2
WHOLE MILK*	2
BOTTLED WATER*	2
ASSORTED JUICES* Cranberry, Orange, Apple	3