

# The Captain's Table Restaurant

Just a sample from our menus

## BREAKFAST

**Fruit Cup** a selection of the season's finest fruits

**Eggs Chesapeake** English muffin topped with jumbo lump crabmeat finished with Hollandaise sauce

**Jumbo Lump Crab Hash (local's favorite)** Tender potatoes cooked with Jumbo Lump Crabmeat, Onions

, Peppers and Tomatoes topped with Provolone cheese & and eggs made to order

**Steak and Eggs** 8oz Sirloin Steak served with two eggs and your choice of toast

**Malted Belgian Waffle**

## LUNCH

**Caesar Salad** Crisp Romaine Hearts tossed with our signature Caesar dressing and croutons finished with Asiago cheese Add Chicken breast Grilled or Blackened

**Chopped Salad** A classic, tomatoes, avocados, olives, hard boiled eggs, onions, cucumbers, cheese and crisp bacon with your choice of dressing

**Turkey Breast** Tender sliced turkey breast on your choice of bread with roasted garlic mayo, avocado, crisp bacon, lettuce and tomato

**Crab Cake** 4oz jumbo lump crab cake fried or broiled served on a toasted Kaiser roll with lettuce, tomato and tartar sauce

**French Dip** Thinly sliced roast beef warmed in a rich au jus served on a hoagie roll topped with melted provolone cheese

## Dinner

**Steamed Little Neck Clams**

Steamed in white wine, butter, fresh tomato, fresh herbs, and a touch of cayenne pepper served with a toasted baguette

**House Selected Cheese Assortment**

Today's selection of at least three chesses with fresh fruit, baguette, crackers, and assorted accoutrements

**Oysters**

Half shell oysters topped with jumbo lump crab, seafood cream finished  
with garlic bread crumbs baked till golden

### Scampi Style NY Strip

12 oz New York strip steak topped with three jumbo shrimp baked in our  
signature scampi butter

### Surf and Turf

Tender 12oz Ribeye steak accompanied by a 7oz cold water lobster tail

### Chicken and Artichokes

Pan seared chicken breast served with a baby artichoke cream sauce  
over basmati rice

### Portabella Mushroom Toss

Tender portabella and silver dollar mushrooms sautéed in shallots, garlic,  
white wine, roasted red peppers, vegetable stock, finished with a gratine of  
Asiago cheese and a crusty Baguette

### Macadamia Encrusted Halibut

Halibut encrusted in macadamia nuts pan seared till golden served over a scallion infused basmati  
rice finished with lemon burre blanc