

CAPTAIN'S COVE

• THE MARINA RESTAURANT •

STARTERS & MORE

OLD BAY SPICED SHRIMP 12
Half Pound of Jumbo Shrimp, Sliced Lemon,
Shaved Onion, House Made Cocktail Sauce

CLASSIC FRENCH MUSSELS 14
Fresh Prince Edward Mussels, Herb Buttered Grilled Bread
Meunière with Aioli- Garlic, White Wine, Cream, Parsley
Saffron Tomato- Aromatic Broth Infused with Spanish Saffron

LOCAL 'NECK CLAMS 12
One Dozen Local Clams, Fresh Lemon, Drawn Butter

SEARED SESAME TUNA 13
Crispy Wontons, Wasabi Cream, Sesame Teriyaki

CAPTAIN'S NACHOS 10
Melted Queso, Pico de Gallo, Jalapeños, Black Beans,
Pepper Jack Cheese, Shredded Lettuce, Salsa, Sour Cream
Add Grilled Chicken, Sirloin Steak or Sautéed Shrimp 5

HOUSE MADE MOZZARELLA 9
Whole Milk Cheese, Herbed Bread Crumbs, Traditional Marinara

CRISPY FRIED CALAMARI 11
Jalapeño Peppers, Crispy Onions,
Fresh Lemon, Cajun Remoulade

EASTERN SHORE LUMP CRAB DIP 13
Lump Crab, Sharp Cheddar, Old Bay, Warm Jumbo Pretzels

SOUTHERN FRIED GREEN TOMATOES 10
Sweet Pepper Relish, Goat Cheese

FRESH JUMBO CHICKEN WINGS 11
Celery & Carrots, Ranch or Blue Cheese Dressing

WING FLAVORS

- Mild Buffalo
- Hot Buffalo
- Tatanka
- Dry Rubbed Barbecue
- Korean Barbecue
- Carolina Barbecue
- Garlic Parmesan
- Sesame Teriyaki
- Old Bay (Wet or Dry)
- Caribbean Jerk

SANDWICHES

HAND CRAFTED CLUBHOUSE HAMBURGER 11
Eight-Ounces of Fresh Ground Beef, Grilled, Leaf Lettuce,
Sliced Tomato, Red Onion, Pickles, Toasted Bun

HAND CRAFTED CLUBHOUSE CHICKEN 11
Six-Ounce Fresh Chicken Breast, Crispy or Grilled, Leaf Lettuce,
Sliced Tomato, Red Onion, Pickles, Toasted Bun

Clubhouse Additions 1

- American
- Mozzarella
- Applewood Smoked Bacon
- Sharp Cheddar
- Pepper Jack
- Grilled Peppers
- Provolone
- Feta
- Grilled Onions
- Imported Swiss
- Blue Cheese
- Grilled Mushrooms

EASTERN SHORE LUMP CRAB CAKE 15
Broiled, Leaf Lettuce, Sliced Tomato, Tartar Sauce, Knot Roll

HOT BAKED ITALIAN 12
Virginia Ham, Genoa Salami, Pepperoni, Provolone, Shredded Lettuce,
Sliced Tomato, Pepperoncinis, Sweet Peppers, Toasted Hoagie

GRILLED ATLANTIC SALMON B.L.T. 13
Applewood Smoked Bacon, Leaf Lettuce, Sliced Tomato,
Lemon Aioli, Grilled Sour Dough

SOUPS & SALADS

CHESAPEAKE BAY CREAM OF CRAB 6/9
Lump Crab, Fresh Cream, Old Bay

SOUP OF THE DAY 5/8
Today's House Made Specialty

GARDEN SALAD (Side / Full) 5/8
Mixed Lettuces, Tomatoes, Carrots, Cucumbers, Herbed Croutons
Add Grilled Chicken, Sirloin Steak or Sautéed Shrimp (Full Only) 5

GRILLED CAESAR SALAD 9
Grilled Romaine Heart, Shaved Parmesan, Herbed Croutons
Add Grilled Chicken, Sirloin Steak or Sautéed Shrimp 5

MEDITERRANEAN GREEK 10
Mixed Lettuces, Cucumbers, Tomatoes, Red Onion, Artichoke Hearts,
Kalamata Olives, Pepperoncinis, Crumbled Feta, Greek Vinaigrette
Add Grilled Chicken, Sirloin Steak or Sautéed Shrimp 5

SHRIMP BOAT SALAD 13
Romaine Lettuce, Grape Tomatoes, Cheddar Cheese,
Boiled Egg, Applewood Smoked Bacon, Red Onion,
Herbed Croutons, Mustard Vinaigrette

SOUTHWESTERN STEAK 14
Romaine Lettuce, Pico de Gallo, Black Beans, Avocado,
Pepper Jack Cheese, Red Onion, BBQ Tortilla Strips, Chipotle Ranch

CHINCOTEAGUE CHEF 13
Mixed Lettuces, Tomatoes, Cucumbers, Boiled Egg,
Roasted Turkey, Virginia Ham, Applewood Smoked Bacon,
Cheddar, Swiss & Provolone Cheeses, Choice of Dressing

GRILLED SALMON COBB 14
Romaine Lettuce, Applewood Smoked Bacon, Boiled Egg,
Avocado, Blue Cheese, Tomatoes, Red Onion, Green Goddess

THE HARVEST CHICKEN 13
Mixed Lettuces, Goat Cheese, Toasted Walnuts, Dried Cranberries,
Cucumbers, Carrots, Red Onions, Herbed Croutons, Red Wine Vinaigrette

SALAD DRESSINGS

- Ranch
- French
- Balsamic Vinaigrette
- Blue Cheese
- Chipotle Ranch
- Green Goddess
- Honey Mustard
- Italian
- Red Wine Vinaigrette
- Greek Vinaigrette
- Caesar
- Mustard Vinaigrette

All Sandwiches are Served with French Fries

BIG CRISPY FLOUNDER 12
Hand-Battered Flounder Filet, Leaf Lettuce,
Sliced Tomato, Tartar Sauce, Toasted Bun

CLASSIC CHEESE STEAK 11
Sliced Angus Sirloin, Grilled Onions, Grilled Mushrooms,
Provolone, Toasted Hoagie

OYSTER PO' BOY 14
Single Fried Virginia Oysters, Shredded Lettuce,
Sliced Tomato, Tartar Sauce, Toasted Hoagie

CAPTAIN'S CLUB 13
Virginia Ham, Roasted Turkey, Applewood Smoked Bacon,
Leaf Lettuce, Sliced Tomato, Imported Swiss, Country White

KENTUCKY HOT BROWN 13
Louisville's Classic Open-Faced Turkey Sandwich, Sliced Tomato
House Made Sauce, Applewood Smoked Bacon, Oven-Baked

MARINA FISH TACOS 14
Blackened Mahi Mahi, Lime & Cilantro Slaw, Avocado,
Pico de Gallo, Chipotle Cream, Flour Tortillas





HOUSE MADE PIZZAS

SMALL (12 INCH)

LARGE (18 INCH)

TOPPINGS

- Green Peppers
- Sweet Peppers
- Jalapeños
- Pepperoncinis
- Fresh Tomato
- Red Onion
- Fresh Garlic
- Mushrooms
- Black Olives
- Extra Sauce
- Broccoli
- Kernel Corn
- Black Beans
- Pico de Gallo

PREMIUM TOPPINGS

- Artichokes
- Pepperoni
- Sausage
- Blue Cheese
- Avocado
- Genoa Salami
- Ground Beef
- Virginia Ham
- Extra Cheese
- Crumbled Feta
- Sharp Cheddar
- Applewood Smoked Bacon

THE TAQUERIA

Grilled Chicken, Jalapeños, Kernel Corn, Black Beans, Pico de Gallo, Green Onion, Cheddar & Mozzarella Blend, Southwestern Cream Base

BLACK N' BLUE STEAK

Grilled Sirloin, Sliced Mushrooms, Red Onions, Blue Cheese Cream Base

THE GODFATHER

Virginia Ham, Genoa Salami, Pepperoni, Sweet Peppers, Red Onion, Tomato Base

MEDITERRANEAN GREEK

Artichoke Hearts, Grape Tomatoes, Pepperoncinis, Black Olives, Fresh Garlic, Red Onion, Crumbled Feta, Tomato Base

VEGETABLE FOUR YOU

Choice of Four Vegetable Toppings, Tomato Base

EASTERN SHORE LUMP CRAB

Lump Crab, Sharp Cheddar, Old Bay, Herbed Cream Base

CHILDREN'S CHOICES (12 & UNDER)

Children's Choices Include a Beverage and Choice of Golden French Fries, Seasoned Rice Pilaf, Roasted Sweet Potato, Steamed Broccoli, Crispy Potato Rounds or Daily Vegetable.

CHILDREN'S CLUBHOUSE BURGER

Four-Ounces of Fresh Ground Beef, Grilled Choice of Cheese, Knot Roll

CHEESE QUESADILLAS

Toasted Flour Tortillas, Shredded Queso

CRISPY FRIED SHRIMP

Fresh Jumbo Shrimp, House Made Cocktail Sauce

LINGUINI PASTA

Butter & Parmesan or Marinara

CHICKEN TENDERS

Choice of Dipping Sauce

BAKED MAC N' CHEESE

Elbow Macaroni, Sharp Cheddar Cheese

Consuming Raw or Under Cooked Meats, Seafood, Shellfish or Egg, Could Increase Your Risk of Foodborne Illness.

BEVERAGES

FRESHLY BREWED TEA

Sweet or Unsweetened Tea

ASSORTED HOT TEA*

Regular or Decaffeinated

ASSORTED SODAS

Coca-Cola, Diet Coke, Barq's Root Beer, Sprite, Cherry Coke, Minute Maid Lemonade, Fanta Orange, Fruit Punch, Mr. Pibb

ENTREES (5 - 9 PM)

9

Entrees Include a Choice of Two Freshly Prepared Sides, Except Where Notated (*)

16

1

EASTERN SHORE LUMP CRAB CAKE

Broiled, Fresh Lemon, Classic Tartar Sauce

Add an Additional Eastern Shore Lump Crab Cake

BOURSIN & BACON SIRLOIN FILET

Eight Ounce Filet, Applewood Smoked Bacon, Boursin Cheese

2

SINGLE FRIED VIRGINIA OYSTERS

Lightly Dusted, Fresh Lemon, House Made Cocktail Sauce

SEARED JUMBO SCALLOP PICCATA*

Linguini Pasta, Diced Tomato, Lemon, Garlic, Capers, Parsley, White Wine, Butter, Steamed Broccoli

PECAN ENCRUSTED PORK TENDERLOIN

Dijon Mustard, Fresh Herbs, Toasted Pecans, Peppercorn & Thyme Pan Sauce

MARINA SEAFOOD STEW*

Local Clams, Jumbo Shrimp, Sea Scallops, Mahi Mahi, Aromatic Tomato Broth, Herb Buttered Grilled Bread

JUMBO SHRIMP, FRIED OR STEAMED

Lightly Dusted or Old Bay Spiced, House Made Cocktail Sauce

CEDAR SMOKED ATLANTIC SALMON

Atlantic Salmon Filet, Herb Butter, Lemon, Fresh Rosemary

GRILLED RIBEYE STEAK

Twelve Ounce Hand Cut Western Beef, Herb Butter

Add a Small House Salad or Soup of the Day to Any Entree

FRESHLY PREPARED SIDES

Crispy Potato Rounds

Seasoned Rice Pilaf

Golden French Fries

Roasted Sweet Potato

Steamed Broccoli

Daily Vegetable

Baked Mac N' Cheese

Crispy Brussels Sprouts

Warm French Rolls (5)

Beer-Battered Onion Rings

Creamed Spinach

Garden Salad

DESSERTS

SMITH ISLAND CAKE

Regionally Celebrated Iced Layer Cake

PIE OF THE DAY

A Slice of America's Favorite

SODA COUNTER SUNDAE

Häagen-Dazs Ice Cream, Chocolate & Caramel Sauces Whipped Cream, Cherry

HÄAGEN-DAZS ICE CREAM

Vanilla

Beverages Include Refills, Except Where Notated (*)

3

ASSORTED JUICES*

Cranberry, Orange, Apple

3

FRESHLY BREWED COFFEE

Regular or Decaffeinated

3

WHOLE MILK*

With or Without Chocolate

20% Gratuity is Added to Parties of 12 or More.