



THE CAPTAIN'S TABLE

ENTRÉES

Basil Pesto Chicken24

Panko crusted chicken breast, pan seared, finished in a basil pesto cream sauce over egg noodles
• Add 3 jumbo sautéed shrimp \$7

Crab Cakes38

Twin jumbo lump crab cakes broiled or fried

Coconut Shrimp26

6 jumbo shrimp rolled in coconut flakes fried golden brown served with honey horseradish sauce

Braised Short Ribs36

Braised boneless short ribs in a Jim Beam Bourbon demi- glaze over egg noodles

NY Strip40

14 oz center cut certified Angus beef char grilled to order
• Oscar Style - asparagus, lump crab meat and hollandaise sauce Add \$15

Blackened Shrimp And Grits29

Blackened Jumbo Shrimp and Andouille sausage over cheesy grits

Seafood Scampi36

Jumbo lump crab, jumbo shrimp and jumbo sea scallops broiled in our signature butter

Fried Shrimp26

six panko encrusted jumbo gulf shrimp fried til golden brown

Stuffed Shrimp34

Three jumbo shrimp stuffed with jumbo lump crab imperial

Pork Osso Buco36

24oz braised pork shank in a Osso Buco glaze over Basmati rice

Parmesan Blackened Scallops32

Large sea scallops blackened and topped with a Panko and Parmesan encrustment

Fresh Fish Of The Day

Choose your style

Market Price

- OSCAR - asparagus, jumbo lump crab, hollandaise add \$15
- MACADAMIA CRUSTED - over basmati rice in a lemon beurre blanc add \$12
- PARMESAN CRUSTED - add \$8
- PAN SEARED - over sautéed spinach, jumbo lump crab in a lemon beurre blanc add \$15 •

ADD SIDE SALAD \$3.50

WE ADD 18% GRATUITY TO PARTIES OF 6 OR MORE

CAPTAINSTABLEOC.COM

FACEBOOK

CAPTAIN'S TABLE RESTAURANT

INSTAGRAM

CAPTAINSTABLEOCMD

