

APPETIZERS

OYSTER ROCKEFELLER GF/SS
1/2 DOZEN 14.99 FULL DOZEN 24.99

Local oysters topped with spinach, bacon, and parmesan cheese

CRAB DIP GF 15.99

Eastern Shore classic crab bake. served with warm pita bread

FRIED GOAT CHEESE V 14.99

lightly fried goat cheese ball with pepper jelly and warm pita bread

COCONUT SHRIMP GF/SS 12.99

MOZZARELLA STICKS V 8.99

LUMPIA (FILIPINO EGG ROLLS) 13.99

Locally made, pork and vegetable Filipino egg rolls with Thai chili sauce

FRIED CALAMARI SS 15.99

Fresh prepared calamari, served with marinara

SHRIMP JAMMERS SS 12.99

Crispy fried cheddar & jalapeno stuffed shrimp with Thai chili sauce

WINGS GF 17.99

10 Jumbo crispy wings, Hot-Mild-BBQ-Hot Honey-Garlic Parmesan

SOUP & SALAD

SHE CRAB SOUP SS CUP 8.99 BOWL 12.99

SHRIMP JAMBALAYA GF CUP 8.99 BOWL 12.99

COBB SALAD GF 16.99

Avocado, bacon, red onions, tomatoes, blue cheese crumbles and boiled eggs

CHEF SALAD 18.99

Virginia ham, roast turkey, Swiss, cheddar cheese, pepperoncini, olives, boiled egg, red onion, grape tomatoes and crisp croutons

WARM BRUSSEL SPROUT SALAD GF/V 17.99

Crispy brussel sprouts, steamed golden beets with wilted baby spinach and fresh Tuscan kale, crowned with feta cheese, tossed in honey Dijon vinaigrette dressing

HOUSE SALAD LRG. 9.99

CAESAR SALAD LRG. 9.99

Dressings

ITALIAN, BLUE CHEESE, RANCH, HOUSE HONEY DIJON
 BALSAMIC, RASPBERRY VINAIGRETTE

Add Ons

CHICKEN GRILLED OR BLACKENED \$6

SALMON SS GRILLED OR BLACKENED \$9

SHRIMP SS GRILLED OR BLACKENED \$8

TACOS

SERVED WITH PARMESAN FRIES. SUB MAC & CHEESE \$5 SUB SIDE SALAD \$4

SHRIMP TACOS SS 14.99

Mango slaw, pico, sliced avocado and jumpin' sauce

TUNA TACOS SS 16.99

Tuna, Seaweed, pickled onions and wasabi crema.

FISH TACOS SS 14.99

Fried beer battered cod, mango slaw, pico and jumpin' sauce

KIMCHI TACO V 15.99

Flour tortilla with baked cheese, Kimchi, cucumber, avocado, and serrano peppers

BURGERS & SANDWICH

SERVED WITH PARMESAN FRIES. SUB MAC & CHEESE \$5 SUB SIDE SALAD \$6

GLUTEN FREE BUNS AVAILABLE

SMASH CHEESEBURGER 14.99

Angus beef with American cheese, tomato, lettuce and red onion, on a warm Bavarian bun.

Add Bacon 2.99 Add Egg 2.99

Add Bacon Jam 3.99

FRIED FISH SANDWICH SS 15.99

Beer battered fried cod, topped with American cheese, lettuce, tomato and onion with tartar sauce. Served a harvest roll.

CRAB CAKE SS 17.99

House Specialty!

Broiled jumbo lump crab cake with lettuce, tomato, onion on a fresh baked croissant.

Served with crabbin' sauce.

CHEESE STEAK 15.99

Chopped ribeye and grilled onion with swiss on a harvest roll, with au jus.

NC PULLED PORK 13.99

North Carolina Farms pulled pork BBQ with Carolina vinegar-based BBQ sauce on a briche bun.. Served with cole slaw.

CHICKEN CLUB 13.99

Chicken breast, bbq sauce, Swiss Cheese, bacon with lettuce, tomato and onion on a toasted brioche bun.

BLACK BEAN CRUNCH WRAP V 14.99

Black bean and roasted corn with lettuce, tomato and crispy fried onions, cheddar jack cheese and jumpin sauce

SEAFOOD BOIL

CHOICE OF SAUCE. OLD BAY BUTTER, JUST OLD BAY, JUST BUTTER, MILD, HOT, GARLIC SAUCE, NAKED

SEAFOOD BOIL **GF** 39.99 IN SAUCE OF YOUR CHOICE

½ lb Alaskan Snow Crab
½ lb Peel & Eat Shrimp
½ lb Andouille Sausage
3 Yukon Potatoes
2 Cob of Corn
1 Boiled Egg

ADD TO YOUR BOIL

2 Potatoes 2.99
1 Boiled Egg 1.99
½ Cob of Corn 2.99
Additional Sauce 5.99
½ lb Andouille Sausage 6.99

ADD MORE SEAFOOD TO YOUR BOIL

6oz Lobster Tail 27.99
½ Lobster Tail 17.99
½ lb Shrimp 15.99
½ lb Crawfish 12.99
½ lb Crab Legs 17.99
½ lb Middle Neck Clams 12.99
½ lb Black Shell Mussels 12.99

STEAMERS

ADD POTATOES & CORN ON THE COB \$6

Crab Legs **GF/SS**

Alaskan Snow Crab \$17.99 per cluster

PEEL & EAT SHRIMP **GF/SS**

1/2 LB 14.99 1 LB 26.99

Peel & eat shrimp, steamed & seasoned with old bay

MUSSELS OR CLAMS **GF/SS** 24.99

1 lb in roasted garlic butter sauce and dice tomatoes

*RAW OR STEAMED OYSTERS **GF/SS**

1/2 DOZEN 14.99 FULL DOZEN 26.99

ENTREES

SERVED WITH GARLIC MASH POTATOES & COLLARD GREENS

SUB MAC & CHEESE \$5 SUB SIDE SALAD \$4 ADD SIDE SALAD \$6

STEAK & LOBSTER

RIBEYE **GF** 34.99

10 oz Ribeye Steak,
Domestic grain fed beef, fully Marbled
Add grilled onions or mushrooms \$4
Add shrimp \$8 Add ½ lobster tail \$17.99

TWIN TAILS LOBSTER DINNER MARKET

Two 6 oz Maine Lobster tail with champagne butter

RIBS & CHICKEN

NO ADDITIONAL SIDES

RIBS **GF**

HALF RACK 18.99 FULL RACK 26.99
Slow cooked honey BBQ glazed baby back pork ribs with parmesan fries and coleslaw
Add Fried Shrimp \$8

CHICKEN MARSALA 21.99

Two lightly fried chicken cutlets over fettuccine pasta in a creamy marsala sauce.

PASTA

NO ADDITIONAL SIDES

FETTUCCHINE ALFREDO **V** 18.99

Fettuccine pasta tossed in creamy alfredo sauce and fresh grated parmesan.
Add Chicken, grilled or blackened \$6
Add Shrimp, grilled or blackened \$8

SEAFOOD

FRIED SEAFOOD PLATE **SS** 28.99

Fried Flounder and jumbo fried shrimp
Add 3 oysters \$8

FRIED JUMBO SHRIMP **SS** 24.99

Jumbo shrimp butterflied and fried to a golden brown.

FRIED OYSTERS **SS** 26.99

Buttery local select oysters fried to a golden brown.

SEA SCALLOPS **GF/SS** 28.99

Seared sea scallops, served with chefs house made bacon onion jam

GRILLED SALMON **GF/SS** 24.99

Grilled Atlantic salmon fillet with a citrus soy honey glaze

SEAFOOD TRIO **GF/SS** 29.99

Blackened shrimp, broiled lump crab meat in warm butter and old bay, succulent seared scallops

ULTIMATE SEAFOOD **GF/SS** 44.99

1/2 lobster tail, blackened shrimp, broiled lump crab meat in warm butter and old bay, succulent seared scallops

GF INDICATES GLUTEN FRIENDLY MENU OPTIONS

V INDICATES VEGETARIAN FRIENDLY OPTIONS

SS JUMPIN' SHRIMP IS PROUD TO OFFER

SUSTAINABLE SEAFOOD OPTIONS

PARTIES OF 6 OR MORE WILL INCLUDE 18% GRATUITY,
SEPARATE CHECKS WILL INCLUDE 20% GRATUITY