

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
1 Cob of Corn
1 Boiled Egg

ADD TO YOUR BOIL

2 Potatoes 1.99
1 Boiled Egg 1.99
1 Cob of Corn 2.99
Additional Sauce 4.99
½ lb Andouille Sausage 6.99

ADD MORE SEAFOOD TO YOUR BOIL

6oz Lobster Tail 28.99
½ Lobster Tail 15.99
½ lb Shrimp 14.99
½ lb Crawfish 10.99
½ lb Crab Legs 17.99
½ lb Middle Neck Clams 10.99
½ lb Black Shell Mussels 10.99

STEAMER BAGS

ADD POTATOES & CORN ON THE COB \$5

CRAB LEGS \$17.99 PER CLUSTER

Alaskan Snow Crab w/ old bay

PEEL & EAT SHRIMP W/ OLD BAY

1/2 LB 14.99 1 LB 21.99

RAW BAR

*LOCALLY SOURCED OYSTERS FROM THE 8 REGIONS OF THE CHESAPEAKE BAY

RAW OR STEAMED 1/2 DOZEN 14.99 FULL DOZEN 24.99

ENTREES

SERVED WITH GARLIC MASH POTATOES, COLLARD GREENS W/BACON OR ASPARAGUS

SUB MAC & CHEESE \$3 ADD SIDE SALAD \$5

STEAK & LOBSTER

RIBEYE **GF** 32.99

12 oz Ribeye Steak, Fully Marbled, Served with Aujus.

Add grilled onions or mushrooms \$3

Add shrimp \$8 Add ½ lobster tail \$15.99

FRIED LOBSTER TAILS MARKET PRICE

Two 6 oz Maine Lobster tail fried to a light golden brown for a sweeter and extra tender experience. Served with Champagne butter

PORK & CHICKEN

TOMAHAWK PORK CHOP **GF** 24.99

16 ounce grilled tomahawk pork chop with a cream sherry, mushroom and cracked pepper sauce

CHICKEN MARSALA 21.99

Two lightly fried chicken cutlets over spaghetti tossed in a creamy marsala mushroom sauce. **No additional sides.**

RIBS **GF**

Served with parmesan fries and coleslaw.

No additional sides.

HALF RACK 18.99 FULL RACK 26.99

PASTA

FETTUCCHINE ALFREDO **V** 18.99

Fettuccine pasta tossed in creamy alfredo sauce and fresh grated parmesan

No additional sides.

Add Chicken, grilled or blackened \$6

Add Shrimp, grilled or blackened \$8

SEAFOOD

FRIED SEAFOOD PLATTER **SS** 26.99

10 ounce Flounder, 6 jumbo shrimp all fried to a golden brown. Served with parmesan fries & cole slaw
No additional sides w/ platter

FRIED JUMBO SHRIMP **SS** 21.99

Dozen jumbo shrimp fried to a golden brown.

SEARED SCALLOPS **GF/SS** 29.99

Seared sea scallops, served with chefs house made bacon jam

GRILLED SALMON **GF/SS** 21.99

Grilled Atlantic salmon fillet with a citrus soy honey glaze

SEAFOOD TRIO **GF/SS** 32.99

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

ULTIMATE SEAFOOD **GF/SS** 44.99

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

18% GRATUITY WILL BE ADDED TO ALL CHECKS FOR YOUR CONVIENCE

GF INDICATES GLUTEN FRIENDLY MENU OPTIONS

V INDICATES VEGETARIAN FRIENDLY OPTIONS

SS JUMPIN' SHRIMP IS PROUD TO OFFER

SUSTAINABLE SEAFOOD OPTIONS, WE GIVE BACK