

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 crostinis

FRIED GOAT CHEESE V 14.99

lightly fried goat cheese ball with pepper jelly and warm crostinis

COCONUT SHRIMP GF/SS 12.99

MOZZARELLA STICKS V 7.99

LUMPIA (FILIPINO EGG ROLLS) 12.99

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

FRIED CALAMARI SS 13.99

Fresh prepared calamari, served with marinara

SHRIMP JAMMERS SS 10.99

Crispy fried cheddar & jalapeno stuffed shrimp with Thai chili sauce

WINGS GF 16.99

Crispy jumbo wings,
Hot-Mild-BBQ-Hot Honey-SpicyJerk
Garlic Parmesan-Lemon Pepper-Old Bay

SOUP & SALAD

SHE CRAB SOUP SS CUP 8.99 BOWL 10.99

SHRIMP JAMBALAYA GF CUP 8.99 BOWL 10.99

COBB SALAD GF 16.99

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

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 \$3 SUB SIDE SALAD \$3

SHRIMP TACOS SS 15.99

Mango slaw, pico, sliced avocado and jumpin' sauce

TUNA TACOS SS 16.99

Tuna, wasabi aioli, Seaweed salad & pickled onions

FISH TACOS SS 14.99

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

KIMCHI TACO V 13.99

Flour tortilla, baked cheese, thick sliced avocado, crisp diced english cucumber and mild kimchi, topped with fresh sliced serrano peppers

CHOOSE YOUR SPICE LEVEL 0- 2 - 4 OR 6

BURGERS & SANDWICH

SERVED WITH PARMESAN FRIES. SUB MAC & CHEESE \$3 SUB SIDE SALAD \$3

GLUTEN FREE BUNS AVAILABLE

SMASH CHEESEBURGER 14.99

8oz Angus beef with double cheese, grilled onions, lettuce, tomato and pickles with house jumpin' sauce on a sesame seed bun

Add Bacon 2.99 Add Egg 1.99

Add Bacon Jam 2.99 Add Avocado 2.99

FRIED FISH SANDWICH SS 13.99

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

CRAB CAKE SS 16.99

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 cheese on a toasted harvest roll, Served with au jus. for dippin.

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 14.99

Grilled chicken breast, bbq sauce, Swiss cheese, bacon with lettuce, tomato and onion on a brioche bun.

BLACK BEAN CRUNCH WRAP V 13.99

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
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