



APPETIZERS

OYSTER ROCKEFELLER GF/SS			
1/2 DOZEN 12.99	FULL DOZEN 21.99		
Chesapeake Bay oysters topped with fresh wilted baby spinach, cream cheese, bacon and parmesan			
CRAB DIP GF		13.99	
Eastern shore classic lump crab bake. served with warm crostini's			
FRIED GOAT CHEESE		14.99	
Served with warm crostini's and pepper jelly			
COCONUT SHRIMP		9.99	
BACON WRAPPED SCALLOPS GF/SS		12.99	
LUMPIA (A MUST TRY!)			12.99
YELP REVIEW. GO, I MEAN RUN TO GET THE LUMPIA! Locally made pork and vegetable Filipino egg rolls with Thai chili sauce			
FRIED CALAMARI SS			11.99
Fresh prepared calamari. Served with marinara for dipping			
SHRIMP JAMMERS SS			9.99
Crispy fried cheddar & jalapeno stuffed shrimp with Thai chili sauce			
WINGS GF			14.99
10 Jumbo crispy wings, choice of Hot-Mild-BBQ, Garlic Parmesan or Hot Honey			
MOZZARELLA STICKS V			7.99

SOUP & SALAD

SHE CRAB SOUP SS CUP 7.99	BOWL 11.99
SHRIMP JAMBALAYA GF CUP 8.99	BOWL 12.99
COBB SALAD GF 14.99	
Chopped romaine and mixed greens, fresh avocado, bacon, red onions, tomatoes, blue cheese crumbles & boiled eggs	
CHEF SALAD 15.99	
Chopped romaine and mixed greens, Virginia ham, fresh roast turkey, baby swiss, cheddar cheese, pepperoncini peppers, black olives, boiled egg, red onion, grape tomatoes and crisp croutons	
WARM BRUSSEL SPROUT SALAD 16.99	
Warm brussel sprouts, golden beets with hand harvest baby spinach and fresh Tuscan kale, crowned with feta cheese. Served with honey dijon vinaigrette dressing	
CLASSIC CAESAR SALAD 8.99	
HOUSE SALAD 8.99	

Dressings

ITALIAN, BLUE CHEESE, RANCH,
BALSAMIC, RASPBERRY VINAIGRETTE

Add Ons

CHICKEN GRILLED OR BLACKENED \$6
SALMON SS GRILLED OR BLACKENED \$9
SHRIMP SS GRILLED OR BLACKENED \$8

SEAFOOD TACOS

Served with Parmesan Fries. Sub Mac & Cheese \$3

BAJA SHRIMP TACOS SS 14.99	FISH TACOS SS 13.99
Grilled sweet white gulf shrimp, topped with avocado, mango slaw and pico. Served with jumpin' sauce	Golden, beer-battered, fried cod topped with mango slaw and pico. Served with jumpin' sauce

BURGERS & SANDWICH

Served with Parmesan Fries. Sub Mac & Cheese \$3

Gluten Free Buns Available

SMASH CHEESEBURGER 10.99	MUSHROOM SWISS BURGER 14.99
100% Angus beef smash burger with tomato, lettuce, red onion and pickles on toasted pretzel bun with American cheese ADD BACON 1.99 ADD EGG 1.99	100% Angus beef smash burger with swiss cheese, grilled whole portabella mushroom cap, lettuce, tomato and red onion with 1000 island on a toasted pretzel bun
FRIED FISH SANDWICH SS 13.99	CHEESE STEAK 13.99
Crispy Yuengling beer battered cod topped with American cheese, and tartar sauce served on a toasted brioche bun	Shaved beef with provolone, grilled onion on toasted Hoagie Roll. Served with Au jus for dipping'
CRAB CAKE SS 15.99	CHICKEN CLUB 13.99
House Specialty! Jumbo lump crab cake with lettuce, tomato, and onion on a toasted croissant. Served with a side of house crabbin' sauce	Juicy chicken breast with BBQ, Applewood bacon, swiss cheese on a toasted brioche bun
	BLACK BEAN CRUNCH WRAP V 14.99
	Black beans, roasted corn & cilantro with diced tomatoes and crispy onion straws, with cheddar jack cheese, pressed between warm crispy tortilla

Parties of 8 or more will include 20% gratuity

*Eating raw or undercooked food can cause foodborne illness

SEAFOOD BOIL

CHOICE OF MILD, HOT, GARLIC, NAKED & DRY

TRADITIONAL BOIL 34.99

1/2 lb Alaskan Snow Crab, 1/2 lb peel & eat shrimp, 1/2 lb andouille sausage, 2 Yukon potatoes, 2 corn niblets, boiled egg and buttery toasted French bread.
In your choice of sauce

ADD TO YOUR BOIL

1/2 MAINE LOBSTER TAIL 12.99

1/2 LB SHRIMP 9.99

1/2 LB CRAWFISH 7.99

1/2 LB CRAB LEG 14.99

1/2 LB MIDDLE NECK CLAMS 7.99

1/2 LB BLACK SHELL MUSSELS 7.99

STEAMERS

CRAB LEGS GF/SS

1/2 LB 14.99

Alaskan snow crab legs

1LB 28.99

PEEL & EAT SHRIMP GF/SS

1/2 LB 9.99

White gulf peel & eat shrimp, steamed & seasoned with old bay

1 LB 18.99

STEAMED MUSSELS OR CLAMS GF/SS 14.99

Full lb steamed black shell mussels, or middle neck clams served in garlic butter sauce

*RAW OR STEAMED OYSTERS GF/SS

1/2 DOZEN 10.99

FULL DOZEN 19.99

PLATES

Served with Garlic Roasted Mashed Potatoes & Chef Vegetable

Sub Mac & Cheese \$3

Add Side Salad \$3

STEAK & LOBSTER

SURF & TURF GF/SS

36.99

Tender top beef filet with 1/2 Maine lobster tail brushed with house made lemon butter

TOP FILET GF

24.99

Tender top beef filet cooked to your perfect temperature topped with warm herb butter

TWIN TAILS LOBSTER DINNER MARKET PRICE

Two 6 oz Maine Lobster tail brushed with house made lemon butter sauce

RIBS & CHICKEN

NO ADDITIONAL SIDES

PIGS ON THE BEACH (RIBS!!!) GF

Slow cook honey BBQ glazed baby back pork ribs with fries and coleslaw
Sub Mac & Cheese \$3

FULL RACK 21.99

HALF RACK 14.99

CHICKEN PICCATA GF

18.99

Two chicken cutlets, lightly battered and fried. Served with fettuccini, tossed in piccata sauce and full of Spanish capers. Paired with a warm garlic butter baguette and table side fresh grated parmesan

PASTA

NO ADDITIONAL SIDES

FETTUCCHINE ALFREDO V/SS

16.99

Fettuccine pasta tossed in creamy alfredo sauce & topped with fresh grated Parmesan. Served with a warm garlic butter baguette. No additional sides

Add Pesto 4 Add Chicken 6 Add Shrimp 8

SEAFOOD

CHEF'S CATCH OF THE DAY MARKET PRICE

UPON AVAILABILITY

Ask your server about our amazing daily fresh fish special

FRIED SEAFOOD PLATTER SS 23.99

Crispy fried gulf shrimp, Yuengling beer battered fresh cod, buttery select Chesapeake Bay oysters fried to a golden brown

FRIED SHRIMP DINNER SS 19.99

Jumbo white gulf shrimp butterflied and fried to a golden brown

SEA SCALLOPS SS 26.99

Seared sea scallops, served with house made bacon jam

GRILLED SALMON GF/SS 19.99

Grilled salmon filet with house seasoning and a citrus soy honey glaze

SEAFOOD COMBO GF/SS 28.99

Blackened shrimp, seared sea scallops, broiled lump crab meat in butter & old bay seasoning. Served with a toasted garlic butter baguette

ULTIMATE SEAFOOD COMBO GF/SS 39.99

1/2 Maine lobster tail, blackened shrimp, seared sea scallop and broiled lump crab meat in butter and old bay. Served with a toasted garlic baguette

CRAB CAKE DINNER 29.99

Jumbo lump crab cakes lightly seasoned, broiled with a golden buttery finish

BOWL

NO ADDITIONAL SIDES
(VEGAN OPTION AVAILBLE)

JUMPIN' BOWL GF/V 18.99

Grilled shrimp seasoned with fresh lime. Seaweed salad fresh avocado, charred cherry tomatoes over white rice seasoned with Thai chili ponzu sauce.

GF INDICATES GLUTEN FRIENDLY MENU OPTIONS

V INDICATES VEGETARIAN FRIENDLY OPTIONS

SS JUMPIN' SHRIMP IS PROUD TO OFFER SUSTAINABLE SEAFOOD OPTIONS