



APPETIZERS

OYSTER ROCKEFELLER	GF/SS	
1/2 DOZEN	14.99	FULL DOZEN 24.99
Local Blackberry bay oysters baked with smokehouse bacon baby spinach, and parmesan		
CRAB DIP	GF	15.99
Eastern Shore classic lump crab bake. served with warm pitas		
FRIED GOAT CHEESE		14.99
Served on baby bib lettuce with warm crostinis and pepper jelly		
COCONUT SHRIMP		12.99
BACON WRAPPED SCALLOPS	GF/SS	15.99

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 13.99
Fresh prepared calamari. Served with marinara	
SHRIMP JAMMERS	SS 12.99
Crispy fried cheddar & jalapeno stuffed shrimp with Thai chili sauce	
WINGS	GF 16.99
10 Jumbo crispy wings. Choice of Hot-Mild-BBQ or Hot Honey- Garlic Parmesan	
MOZZERELLA STICKS	V 8.99

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
Chopped romaine and mixed greens, fresh avocado, bacon, red onions, tomatoes, blue cheese crumbles & boiled eggs		
CHEF SALAD		18.99
Chopped romaine and mixed greens, Virginia ham, fresh roast turkey, swiss, cheddar cheese, pepperoncini, olives, boiled egg, red onion, grape tomatoes and crisp croutons		
WARM BRUSSEL SPROUT SALAD	GF	17.99
Warm crispy brussel sprouts, steamed golden beets with wilted hand harvest baby spinach and fresh Tuscan kale, crowned with feta cheese, tossed in honey Dijon vinaigrette dressing		
HOUSE SALAD	LRG.	9.99
CLASSIC CAESAR SALAD	LRG.	9.99

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 \$4 SUB SIDE SALAD \$3

BAJA SHRIMP TACOS	SS	15.99
Grilled sweet white gulf shrimp, topped with house-made mango slaw, pico, sliced avocado and jumpin' sauce		

FISH TACOS	SS	14.99
Golden, beer-battered, fried cod topped with house-made mango slaw,pico. and jumpin' sauce		

BURGERS & SANDWICH

SERVED WITH PARMESAN FRIES. SUB MAC & CHEESE \$4 SUB SIDE SALAD \$3

GLUTEN FREE BUNS AVAILABLE

SMASH CHEESEBURGER	13.99
Angus beef smash burger with with American cheese, tomato, lettuce and red onion, on a warm Bavarian bun. Served with pickle spear.	
Add Bacon	2.99
Add Egg	2.99
Add Bacon Jam	3.99

FRIED FISH SANDWICH	SS 15.99
Golden beer battered fried cod, topped with American cheese and tartar sauce, served on a toasted brioche bun. Served with pickle spear	

CRAB CAKE	SS 16.99
House Specialty!	
Broiled jumbo lump crab cake with lettuce, tomato, and onion on a fresh baked croissant. Served with crabin' sauce. Served with pickle spear	

MUSHROOM SWISS BURGER	15.99
Angus beef smash burger with Swiss cheese, grilled Portabella cap, lettuce, tomato and red onion with 1000 island on a warm Bavarian bun. Served with pickle spear	
CHEESE STEAK	16.99
Chopped ribeye with Swiss cheese, grilled onion on a toasted hoagie with warm au jus. Served with pickle spear	

CHICKEN CLUB	14.99
Juicy chicken breast topped with bbq sauce swiss cheese, apple wood bacon with lettuce, tomato and onion on a toasted brioche bun. Served with pickle spear	

BLACK BEAN CRUNCH WRAP	V 14.99
Full flavored black bean and roasted corn patty with lettuce, tomato and crispy fried onions topped with cheddar jack cheese and jumpin sauce	

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

*EATING RAW OR UNDERCOOKED FOOD CAN CAUSE FOODBORNE ILLNESS

SEAFOOD BOIL

CHOICE OF MILD, HOT OR GARLIC SAUCE, NAKED OR OLD BAY

TRADITIONAL BOIL GF 39.99
IN SAUCE OF YOUR CHOICE INCLUDES

- 1 Cluster Alaskan Snow Crab
- 1/2 lb Peel & Eat Shrimp
- 1/2 lb Andouille Sausage
- 2 Yukon Potatoes
- 1/2 Cob of Corn
- 1 Boiled Egg

ADD TO YOUR BOIL

- 2 Potatoes 2.99
- 1 Boiled Egg 2.99
- 1/2 Cob of Corn 2.99
- Additional Sauce 5.99

ADD TO YOUR BOIL

- Whole Maine Lobster 27.99
- 1/2 Maine Lobster Tail 17.99
- 1/2 lb Shrimp 15.99
- 1/2 lb Crawfish 12.99
- 1/2 Crab Legs 17.99
- 1/2 lb Middle Neck Clams 12.99
- 1/2 lb Black Shell Mussels 12.99

STEAMERS

ADD POTATOES & CORN ON THE COB 5.99

CRAB LEGS GF/SS

ALASKAN SNOW CRAB \$17.99 PER CLUSTER

PEEL & EAT SHRIMP GF/SS

- 1/2 LB 15.99 1 LB 24.99
- White gulf peel & eat shrimp, steamed & seasoned with old bay

STEAMED MUSSELS OR CLAMS GF/SS 24.99

24 steamed black shell mussels, or middle neck clams in roasted garlic butter sauce with a toasted baguette
Chef Specialty!

*RAW OR STEAMED OYSTERS GF/SS

- 1/2 DOZEN 14.99 FULL DOZEN 24.99

ENTREES

SERVED WITH ROASTED GARLIC MASHED POTATOES & CHEF VEGETABLES

SUB MAC & CHEESE \$4 SUB SIDE SALAD \$3 ADD SIDE SALAD \$5

STEAK & LOBSTER

SURF & TURF GF/SS 48.99

6 oz Tenderloin with 1/2 Maine lobster tail with champagne butter

RIBEYE GF 32.99

12 oz Ribeye Steak,
Short Cut is a boneless ribeye steak that delivers steaks with a lip not to exceed 1".
Produced from domestic grain fed beef.
Fully Marbled
Add grilled onions \$5 Add grilled mushrooms \$5

TWIN TAILS LOBSTER DINNER GF MARKET

Two 6 oz Maine Lobster tail with champagne butter

RIBS & CHICKEN

NO ADDITIONAL SIDES

PIGS ON THE BEACH (RIBS!!!) GF

Slow cooked honey BBQ glazed baby back pork ribs with fries and coleslaw
Sub Mac & Cheese \$4
Add Fried Shrimp fried or grilled \$8

HALF RACK 16.99 FULL RACK 24.99

CHICKEN PICCATA 21.99

Two chicken cutlets fried in a light batter served over fettuccini pasta in piccata sauce loaded with capers, and fresh shaved parmesan. Served with garlic butter baguette

PASTA

NO ADDITIONAL SIDES

FETTUCCHINE ALFREDO V 18.99

Fettuccine pasta tossed in creamy alfredo sauce & topped with fresh grated parmesan.
Served with garlic butter baguette.
Add Pesto 4 Add Chicken 6 Add Shrimp 8

PASTA PRIMAVERA V 18.99

Portabella mushrooms, roasted red peppers, zucchini & onion sautéed in our house signature roasted garlic sauce, tossed with cavatappi pasta. Topped with shaved parmesan and fresh diced tomatoes. Served with a toasted garlic butter baguette

SEAFOOD

FRIED SEAFOOD PLATE SS 26.99

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

FRIED SHRIMP DINNER SS 21.99

Jumbo white gulf shrimp butterflied, dipped in house made Yuengling batter and fried to a golden brown

FRIED OYSTER DINNER SS 24.99

Buttery local select oysters fried to a golden brown. Served with tartar sauce

SEA SCALLOPS GF/SS 26.99

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

GRILLED SALMON GF/SS 21.99

Grilled Atlantic salmon filet season with Himalayan sea salt and a citrus soy honey glaze

SEAFOOD TRIO GF/SS 29.99

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

ULTIMATE SEAFOOD GF/SS 44.99

1/2 Maine lobster tail served with champagne butter, blackened white gulf shrimp, broiled lump crab meat in warm butter and old bay, succulent seared scallops

CRAB CAKE DINNER 29.99

Broiled jumbo lump crab cakes, Served with crabbin sauce

GF INDICATES GLUTEN FRIENDLY MENU OPTIONS

V INDICATES VEGETARIAN FRIENDLY OPTIONS

SS JUMPIN' SHRIMP IS PROUD TO OFFER
SUSTAINABLE SEAFOOD OPTIONS