



APPETIZERS

OYSTERS ON THE HALF SHELL 12.95
six fresh blue point oysters served with pico de Gallo

FRESH CLAMS ON THE HALF SHELL 10.99
six Chesapeake Bay clams served with cocktail sauce

BLUE DOLPHIN SAMPLER 29.95
broiled shrimp, broiled scallops, crab balls, beef sirloin tips, feta cheese, olives, tomatoes, cucumbers, and pepperoncini

HOT CRAB DIP 16.95
our blend of seasonings and jumbo lump crabmeat, served with toasted baguette

BUFFALO WINGS 14.99
spicy hot, BBQ, old bay, or lemon pepper (10)

GRILLED OYSTERS ROCKEFELLER 14.95
with baby spinach, bacon, and fondue (6)

FRESH FRIED OYSTERS 9.99
served with cocktail sauce (8)

STEAMED SHRIMP
*1 pound (Jumbo - 15 per pound) 16.95 or
(Large - 26 per pound) 14.95*

CRAB BALLS 16.95
jumbo lump crabmeat seasoned and broiled (4 - 2oz.)

SALMON CAKES 14.95
salmon seasoned with a blend of spices and broiled (4-2oz.)

SHRIMP BALLS 14.95
shrimp seasoned with a blend of spices and broiled (4-2oz.)

FRIED CALAMARI 12.99
served with cocktail sauce and homemade marinara sauce

COCONUT CRUNCHY SHRIMP 9.99
five jumbo shrimp tossed in coconut batter and fried, served with spicy mustard and sweet chili sauce

SPINACH DIP 12.95
baby spinach in a homemade cream sauce and a blend of seasonings, served with toasted baguette

THAI SHRIMP SPRING ROLLS 10.99
hand rolled and filled with shrimp and vegetables (6)

BLUE DOLPHIN MUSSELS 11.99
one pound of mussels steamed in a red Thai curry sauce and coconut milk, garlic lemon butter sauce, or red sauce

SUPER CLAM STRIPS 11.99
half pound clams dipped in seafood batter and fried

LOBSTER COCKTAIL 16.99
finest lobster meat served with cocktail sauce

PANKO SHRIMP 11.99
half pound breaded shrimp fried and served with cocktail sauce

JUMBO SHRIMP COCKTAIL 12.99
six domestic jumbo shrimp served with cocktail sauce

FRESH FRIED SHRIMP 9.99
dipped in a tasty batter and deep fried (6)

LOADED POTATO SKINS 9.99
potato halves loaded with cheddar cheese, bacon and sour cream (5)

BEER BATTERED BLACK & TAN ONION RINGS 11.99
signature onions sliced into rings, made with premium beer batter, then drizzled with dark stout beer for a distinctive taste

SALADS

CLASSIC CAESAR SALAD 11.95
romaine lettuce, parmesan cheese, croutons with caesar dressing

COBB SALAD 14.95
chopped lettuce, bacon, avocado, grilled chicken, tomatoes, chopped egg, and blue cheese with your choice of dressing

GREEK SALAD 12.95
lettuce, tomatoes, cucumbers, feta cheese, olives, anchovies, and red onions with our homemade greek salad dressing

GRILLED STEAK SALAD 14.95
lettuce, sliced steak, tomatoes, blue cheese, and crispy onions with balsamic vinaigrette dressing

VERY BERRY SALMON SALAD 16.95
grilled salmon, spring mix, cranberries, red diced apples, onions, red cabbage, and Parmesan Cheese with raspberry vinaigrette dressing

GRILLED SOUTHWESTERN SHRIMP SALAD 16.95
grilled shrimp, iceberg lettuce, spring mix, red cabbage, carrot, tomatoes, avocados, corn, and cheddar cheese with ranch dressing

MEDITERRANEAN AVOCADO SALMON SALAD 16.95
grilled salmon, spring mix, cucumbers, tomatoes, onions, avocados, feta cheese, and olives with creamy house dressing

KEY LIME MANGO CRAB CAKE SALAD 24.95
crab cake, spring mix, radish, mango, bell peppers, cucumbers, and onions with key lime dressing

LOBSTER AND SHRIMP SALAD 26.95
half of a steamed and chilled Maine lobster topped with shrimp salad, mixed greens, tomatoes, scallions, cucumbers, roasted red peppers, and mango salsa with mango vinaigrette dressing

SALMON AND RED CABBAGE CAESAR SALAD 16.95
grilled salmon, crispy romaine, red cabbage, croutons, and Parmesan Cheese with caesar dressing

SOUPS

MARYLAND CRAB cup 6.95 bowl 8.95

CREAM OF CRAB cup 6.95 bowl 8.95

FRENCH ONION 6.95
topped with imported cheese

SOUP DU JOUR cup 5.95 bowl 6.95

SIDES

PAN SAUTEED POTATOES 3.95

MASHED POTATOES 3.95

FRENCH FRIES 4.95

POTATO SALAD 3.95

CHUNKY APPLE SAUCE 3.95

COLE SLAW 3.95

SIDE SALAD 5.95

VEGETABLE OF THE DAY 3.95

SAUTEED SPINACH WITH GARLIC, FETA, AND OLIVE OIL 5.95

HANDHELDS

All Handhelds Served with French Fries or Cole Slaw
and a Cup of Soup of the Day

CRAB CAKE SANDWICH 19.95

served on a kaiser roll with leaf lettuce, pickles, and tomato

FRIED SHRIMP PO' BOY 14.95

crispy fried shrimp, shredded lettuce, tomato, pickles, and remoulade sauce on a French baguette

FRIED OYSTER PO' BOY 14.95

fried oysters, spring mix, tomato, pickles, and tartar sauce on a French baguette

FRIED FISH SANDWICH 14.95

fried flounder, tomato, pickles, cole slaw, tartar sauce, and American cheese on a French baguette

SALMON BLT 16.95

grilled salmon, avocado, bacon, lettuce, tomato, and mayonnaise on a multigrain bread

FAMOUS BLUE DOLPHIN SEAFOOD CLUB 24.95

crab cake, shrimp salad, red leaf lettuce, and tomato, on whole wheat bread

GRILLED CHICKEN SANDWICH 16.95

grilled chicken, red leaf lettuce, tomato, onions, BBQ sauce, pickles and shredded asiago cheese on a kaiser roll

TRIPLE LAYER TUNA SALAD SANDWICH 16.95

tuna salad, mayonnaise, red leaf lettuce, and tomato layered on three slices of whole wheat bread

MAD DREAM BURGER 16.95

grilled angus beef topped with provolone and swiss cheese, bacon, pickles, red leaf lettuce, tomato, red onion, avocado, and red cabbage on a kaiser roll

WILD SALMON TACOS 16.95

three delicious soft shell tacos filled with blackened salmon, pico de Gallo, red cabbage, and sour cream

BABY SHRIMP SALAD SANDWICH 16.95

shrimp salad, tomato, and red leaf lettuce on multigrain bread

PASTAS

All Pasta Entrees Served with a Side Salad

SEAFOOD FETTUCCHINI ALFREDO 24.95

sautéed shrimp, scallops, crabmeat and a creamy Alfredo sauce

ITALIAN SPAGHETTI 14.95

spaghetti with fresh basil marinara sauce and four meatballs

ITALIAN LASAGNA 14.95

homemade baked lasagna

ITALIAN RAVIOLI 14.95

a blend of five cheese ravioli

STUFFED SHELLS 14.95

stuffed with ricotta cheese and topped with basil marinara sauce

FRUIT OF THE SEA 24.95

shrimp, scallops, mussels, crabmeat, and clams over linguini pasta

CHICKEN & BROCCOLI FETTUCCHINE ALFREDO 19.95

sautéed chicken with fresh broccoli and a creamy alfredo sauce

CIOPPINO DOLPHINO 24.95

jumbo shrimp, scallops, and jumbo lump crab meat sautéed in a lightly spicy marinara sauce, served over spaghetti

CHICKEN & SHRIMP FETTUCCHINE ALFREDO 24.95

sautéed chicken and shrimp with broccoli and a creamy alfredo sauce

SHRIMP & BROCCOLI FETTUCCHINE ALFREDO 21.95

sautéed shrimp and broccoli with a creamy alfredo sauce

SEAFOOD

All Seafood Entrees Served with Two Sides

FAMOUS BLUE DOLPHIN CRAB CAKE PLATTER
the finest jumbo lump crabmeat seasoned and broiled or fried
Double Platter 36.95 Single Platter 22.95

BROILED SEAFOOD PLATTER 36.95
shrimp, scallops, stuffed oyster, crab cake, and filet of flounder

FRIED SEAFOOD PLATTER 34.95
shrimp, scallops, oysters, crab cake, and filet of flounder

BROILED OR FRIED JUMBO SCALLOPS 24.95

BROILED OR FRIED FILET OF FLOUNDER 22.95

FRIED OYSTERS 19.95

FRIED JUMBO SHRIMP 19.95

STUFFED SHRIMP 34.95
three jumbo shrimp stuffed with crab imperial and baked

SHRIMP BOMB CAKES 26.95
two shrimp bomb cakes with chef Pete's special seasonings

SALMON CAKES 26.95
two wild salmon cakes seasoned and broiled to perfection

SALMON ROCKEFELLER 24.95
filet salmon topped with spinach and creamy parmesan vodka sauce

BROILED ROCKFISH 24.95

STUFFED FLOUNDER 29.95
flounder filet stuffed with jumbo lump crabmeat and broiled

BAKED CRAB IMPERIAL 28.95
luscious lumps of crabmeat seasoned to perfection

BROILED SALMON 22.95
14 oz filet with spinach, olive oil, and cherry tomato relish

FROM THE BROILER

All Broiler Entrees Served with Two Sides

ROAST PRIME RIB OF BEEF 26.95

DELMONICO STEAK 24.95

PORTERHOUSE STEAK 29.95

SIRLOIN 19.95
with sautéed onions, mushrooms, spinach, and béarnaise sauce

CENTER CUT PORK CHOPS 19.95

LAMB CHOPS 26.95
five lamb chops served with a raspberry Demi-glace sauce

BLUE DOLPHIN BABY BACK RIBS
blend of spices, rubbed on the ribs and slathered in BBQ sauce
Full Rack 24.95 Half Rack 16.95

CHICKEN

All Chicken Entrees Served with Two Sides

CHICKEN MARSALA 16.95
chicken sautéed in butter and marsala wine

CHICKEN FRANCAIS 16.95
filet of chicken sautéed in butter with lemon and wine sauce

CHICKEN BREASTS A LA PARMIGIANA 16.95
chicken breast topped with tomato sauce, parmesan cheese & baked

CHICKEN TENDERS & BUTTERMILK WAFFLES 16.95
served with honey butter and maple syrup