

SPECIALTY COCKTAILS

CAPT'S CRUSH \$7.5

This Collins' family recipe is a refreshing mix of vodka and fresh citrus. Choose from Absolut Vodka or Deep Eddy's Vodka with fresh-squeezed orange or grapefruit juice.

VOODOO BUCKET \$10

A mix of Cruzan Pineapple, Citrus, Banana, and Coconut Rums, pineapple, orange, and cranberry juices, topped with a Bacardi Black Rum floater. Served in a 32oz souvenir bucket.

ROXY RITA \$10

Feeling foxy? Try a Roxy! The perfect combination of Patrón Tequila, tangy sour mix with a splash of orange juice, and a Grand Marnier floater.

GOOMBAY SMASH \$7.5

Taste the Bahamas with this delicious blend of Cruzan Coconut Rum, Banana Liqueur, pineapple juice, and orange juice. Topped with a Bacardi Black Rum floater.

PUSSER'S PAINKILLER \$8 \$9 \$10

Just what the doctor ordered! A combination of Pusser's Rum, cream of coconut, pineapple juice, orange juice, cinnamon, and a touch of nutmeg. Choose Level 1, 2, or 3.

COCONUT BREEZE \$7.5

Combine all of the island essentials through the flavors of Cruzan Coconut Rum, pineapple juice, cranberry juice, and cream of coconut.

HURRICANE HIRAM \$8 \$9 \$10

Hold on to your coconuts! A mix of Rum, Amaretto, sour mix, pineapple juice, grenadine, passionfruit syrup, and a 151 floater. Not for the faint of heart! Cat 3, 4, or 5.

BLACKFIN'S COSMOPOLITAN \$8

Perfectly poured Absolut Citron, DeKuyper Triple Sec, cranberry juice, and a splash of lime. Served straight up.

TEQUILA SUNRISE \$8

Taste the sunrise with Cabo Wabo Tequila, orange juice, and grenadine.

CAPT'S CLASSIC MOJITO \$10

Take a trip to Havana with our tasty concoction of Bacardi Rum, freshly muddled mint, simple syrup, lime juice, and a splash of Sierra Mist.

SHIPWRECK ISLAND ICED TEA \$10

Patrón Tequila, Bacardi Rum, Tanqueray Gin, Tito's Vodka, Sour Mix, and Cola (just a splash).

BAHAMA MAMA \$8

Take a trip to the islands with this beauty. Made with a mix of Light Rum, Coconut Rum, Banana Liqueur, orange & pineapple juices, and grenadine. No passport required!

STRAWBERRY MARGARITA \$10

A summery mix of Don Julio tequila, Triple Sec, sour mix, and strawberry puree. Served frozen or on the rocks with a red sugar rim and a lime.

CAPT'S MAI TAI \$8

Let's all set sail with Captain Morgan! Combined with Apricot Brandy, orange juice, pineapple juice, and a splash of lime. Final destination: a good time.

FROZENS \$8

ADD A DARK RUM FLOATER FOR \$3

PIÑA COLADA

One sip of this tropical combination of coconut & pineapple and you'll be in the Bahamas, mon!

RUM RUNNER

Made with White Rum, Banana and Blackberry Liqueurs, and tropical fruit juices. This frozen concoction is strong enough for even the baddest of buccaneers. Also available on the rocks.

MIAMI VICE

Enjoy all the fun of South Beach with our Rum Runner & Pina Colada mixed together. Sorry ladies, Don Johnson not included.

STRAWBERRY MANGO MADNESS

It takes two to tango and rum-ba! This mix of White Rum blended with Strawberry & Mango Daiquiri will dance it's way to the top of your list!

MICK'S MARGARITA

Named after our favorite local & created with a blend of Cabo Wabo Tequila and sour mix. We do tequila floaters, too!



SPARKLING & CHAMPAGNE

Freixenet Cordon Negro Brut Split Spain Crispy, creamy Cava	GL BTL	9
Lunetta Prosecco Split Northern Italy Refreshing, dry and harmonious, with crisp fruit flavors and a clean finish	8	
Mumm Napa Brut Prestige Napa Valley, California Rich, bright strawberry, jammy fruit, vanilla, and toasty oak	45	
Perrier-Jouet Grand Brut Champagne, France Floral and fruity with delicate flavors of vanilla and lemon	74	

WHITE WINE

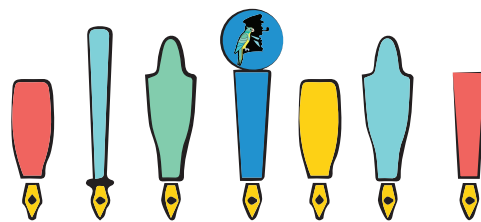
Seven Daughters Moscato Veneto, Italy Bright, fruity, crisp	GL BTL	7 26
Chateau Ste. Michelle Riesling Columbia Valley, WA Refreshing, flavorful, semi-dry	7 26	
Ruffino Lumina Pinot Grigio Italy Lively, medium body, with a hint of pear and almond	8 30	
Kendall-Jackson Vintner's Reserve Sauvignon Blanc CA Lucious honeysuckle, pear, fresh medium bodied, with a hint of grapefruit	8 30	
Kim Crawford Sauvignon Blanc New Zealand Juicy acidity, fresh and zesty with citrus and tropical fruits	10 38	
Simi Chardonnay Sonoma, California Bright, full, and rich with lemon, vanilla, and sweet toast	10 38	
Rodney Strong Chalk Hill Chardonnay Sonoma, CA Toasty vanilla and notes of apple. Elegant, creamy, and crisp	11 42	
Sonoma-Cutrer Russian River Ranches Chardonnay CA Crisp flavor of lemondrop, lime, and grapefruit	12 44	

RED WINE

Votre Sante Pinot Noir California Vibrant fruit, flavors of black cherry, plum and vanilla	GL BTL	9 34
Meiomi Pinot Noir California Rich, bright strawberry, jammy fruit, vanilla, and toasty oak	12 46	
Erath Pinot Noir Oregon Delicate fruit forward, quintessential Oregon	12 46	
Murphy-Goode Merlot Central Coast, California Velvety, spice oak, ripe black cherries, and blackberries	8 30	
Josh Cellars Cabernet Sauvignon North Coast, California Ripe black currant, deep dark fruit; bold and expressive	8 30	
14 Hands Run Wild Columbia Valley, WA Juicy red blend, fruit forward, vibrant berry flavor	9 34	
Charles Smith Cabernet Washington Full bodied, Bordeaux-esque intense special cabernet	13 48	
Graffigna Malbec Argentina Profound and fruit-forward with ripe red berries and a hint of black pepper	8 30	

HOUSE WINE

CK Mondavi Pinot Grigio Napa Valley	GL	6.5
CK Mondavi Chardonnay California	6.5	
La Terre White Zinfandel California	6.5	
CK Mondavi Merlot or Cabernet Sauvignon Napa Valley	6.5	



DRAFTS & CRAFTS

- Budweiser • Bud Light
- Coco Loko Nut Cider • Coors Light
- Guinness • Miller Light
- Michelob Ultra • Sailfish Brewery IPA
- Sierra Nevada Tropical Torpedo
- Stella Artois • Yuengling
- Walking Tree Sandy Feet Wheat Ale

BOTTLED UP

- Amstel Light • Angry Orchard
- Blue Point Toasted Lager
- Budweiser • Bud Light
- Bud Light Lime
- Cigar City Jai Alai IPA (Can)
- Coors Light • Corona • Corona Light
- Heineken • Landshark
- Lagunitas Lil Sumpin
- Sumpin Wheat Ale
- Michelob Ultra • O'Douls • PBR
- Red Stripe • Rolling Rock
- White Claw Mango or Black Cherry
- Victory Golden Monkey
- Belgian-Style Tripel
- Yuengling

ASK ABOUT OUR LIMITED EDITION BEERS, TOO!



BEAR IN THE CAVE \$10

Toast one for Tommy with his favorite drink: Bacardí, Cola, and Lime.

STARTERS

FRIED LOCAL GREEN TOMATOES WITH CRAB \$10

Crispy fried green tomatoes, topped with lump crab meat slaw and house-made remoulade.

LIZ'S SMOKED FISH DIP \$12

This secret recipe is made with fresh-caught and smoked fish. Served with crackers and lemon.

CRISPY FRIED CHICKEN WINGS \$12

Jumbo wings fried crispy and tossed in your choice of sauce. Served with celery and ranch or blue cheese. *Buffalo, Caribbean Jerk, Garlic Old Bay, Sweet Thai Chili, Sesame Teriyaki, or Naked.*

*ASIAN TUNA NACHOS \$14

Crispy fried wonton chips topped with sesame-seared Ahi tuna and seaweed salad. Garnished with wasabi aioli and sesame teriyaki.

CAPT'S CONCH FRITTERS \$10

Our own special recipe featuring conch, red pepper, and onions. Fried golden brown and served with spicy roasted red pepper dipping sauce.

CREAMY CRAB & ARTICHOKE DIP \$11

A mixture of blue crab meat and chopped artichokes. Topped with parmesan cheese and garnished with roasted tomato. Served bubbling hot with toasted crostinis.

ONION RINGS \$7

Fried crispy and served with ranch dipping sauce.

FRIED CALAMARI \$9

Squid dipped in beer batter and fried golden brown. Garnished with fresh herbs and served with marinara.

COCONUT SHRIMP \$11

Five panko and coconut breaded jumbo shrimp fried golden brown and topped with sweet and tangy citrus drizzle.

NEW ENGLAND CLAM CHOWDER \$5 or \$7

A house favorite, made rich and creamy with fresh clams.

AUTHENTIC MARYLAND BLUE CRAB SOUP \$5 or \$7

Hiram's own recipe of tomato, blue crab, and vegetables.

SOUP OF THE DAY \$5 or \$7

Ask your server about our daily selection made fresh in-house.

BABY FIELD GREEN SALAD \$7

Locally grown hydroponic greens, carrots, red onions, grape tomatoes, and cucumbers. Served with citrus vinaigrette.

CAPT'S CHOPPED SALAD \$8

Chopped romaine, diced tomato, hard boiled eggs, bacon bits, chopped cucumbers, and blue cheese crumbles. Served with choice of dressing.

ROASTED RED BEET SALAD \$8

Locally grown greens topped with red beets, red onion, mandarin oranges, and feta cheese. Served with citrus vinaigrette.

CLASSIC CAESAR SALAD \$8

Leaves of romaine tossed in Caesar dressing with shaved parmesan & croutons.

OLD BAY PEEL N' EAT SHRIMP - HALF ORDER \$9 FULL ORDER \$17

Shell-on shrimp boiled in the Capt's blend of spices. Served cold or hot with cocktail sauce or drawn butter.

OYSTERS ON THE HALF SHELL - HALF OR FULL DOZEN \$MKT

Freshly shucked oysters over a bed of ice. Served with lemon and cocktail sauce.

DIRTY OYSTERS - HALF OR FULL DOZEN \$MKT

Freshly shucked oysters topped with caviar, sour cream, diced red onions, and hot sauce. Served on a bed of ice.

SEBASTIAN SEAFOOD SAMPLER \$17

Peel N' Eat shrimp, steamed clams, and Liz's Smoked Fish Dip.

MICKEY'S OYSTER SHOOTER - 3 FOR \$9

Freshly shucked oysters served in a shot glass with Mickey's own blend of Absolut Peppar and Zing Zang.

GARLIC STEWED MUSSELS \$14

Fresh mussels steamed in our house garlic butter, shallots, and white wine. Served with fresh herbs and toasted garlic bread.

STEAMED SEBASTIAN LITTLENECK CLAMS \$10

A baker's dozen of steamed local littleneck clams served with hot drawn butter.

ADD ONS

Prepared Grilled, Blackened, Jerk, or BBQ. Available with Salads and Platters only.

CATCH OF THE DAY \$MKT

CHICKEN BREAST \$6

SHRIMP SKEWER \$8

SOUP & SALAD

RAW BAR

*Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions.

MAINS

*AHI TUNA POKE BOWL \$19

White rice topped with rare sesame-crusted Ahi tuna, seaweed salad, pickled ginger, diced cucumber, avocado, sweet mango, and Sriracha mayonnaise drizzle. Served with a side of honey soy dressing.

SEAFOOD PASTA \$22

Jumbo shrimp, fresh scallops, lump crab meat, and cherry tomatoes sautéed in a garlic butter and citrus sauce. Served over linguine pasta with toasted garlic bread.

JESSICA'S VEGETABLE LASAGNA \$14

Sautéed spinach, mushrooms, onions, tomatoes, and ricotta cheese rolled into pasta and smothered in marinara. Garnished with fresh herbs and served with garlic bread.

The following are served with choice of starch and Chef's vegetables. Add a side Caesar or House Salad to any entrée for \$3.

AUTHENTIC MARYLAND CRAB CAKES \$28

Twin jumbo lump crab cakes broiled to a crisp outside and soft inside. Served with remoulade. Looking for a lighter portion? Opt for one crab cake for \$19.

JAMAICAN JERK CHICKEN \$15

Two grilled chicken breasts glazed with Hiram's Caribbean jerk sauce and topped with pineapple rum salsa.

CILANTRO GRILLED SHRIMP SKEWERS \$19

Eight jumbo shrimp basted with cilantro lime glaze and grilled to perfection.

CRAB-STUFFED FLOUNDER \$21

Flaky flounder stuffed with our house crab cake and broiled to perfection. Topped with key lime beurre blanc.

TROPICAL GRILLED MAHI \$19

Grilled fresh mahi seasoned with our Key West spice and topped with pineapple rum salsa.

YOU CATCH IT, WE COOK IT \$10

Bring your filleted fish in off the boat and we'll prepare your catch! Grilled, Blackened, Broiled, or Fried.

All platters are served with french fries, cole slaw, and tartar sauce. Upgrade to Onion Rings for \$2.

FISHERMAN'S FISH & CHIPS \$15

Flaky Northern Pacific Cod dipped in beer batter and fried golden brown. **Make it Mahi for \$2 more.**

JUMBO SHRIMP PLATTER \$19

Eight jumbo shrimp dipped in beer batter and fried golden brown.

THE CAPT'S SEAFOOD COMBO \$26

Combination of jumbo shrimp, Northern Pacific Cod, fresh scallops, and a mini crab cake dipped in beer batter and fried golden brown.

SCALLOP PLATTER \$25

Fresh jumbo scallops dipped in beer batter and fried golden brown.

All sandwiches are served with french fries or cole slaw. Upgrade to Onion Rings for \$2.

FRIED NORTHERN PACIFIC COD SANDWICH \$12

Flaky Cod dipped in beer batter and fried golden brown. Served on potato roll with lettuce, tomato, onion, and tartar sauce. **Make it Mahi for \$2 more.**

CINDIE'S ULTIMATE LOBSTER ROLL \$19

Lobster meat with shaved celery tossed in an Old Bay lemon dressing. Served on a buttery brioche roll.

DECK HAND CHICKEN SANDWICH \$10

Chicken breast with your choice of blackened, BBQ, or jerk seasoning. Served on a potato roll with lettuce, tomato, and onion.

CHEESEBURGER IN PARADISE \$11

8oz burger grilled your way with choice of cheese. Served on brioche bun with lettuce, tomato, and onion.

FRIED SHRIMP PO' BOY \$13

Beer battered shrimp fried golden brown. Served on a hoagie roll with shredded lettuce, sliced tomato, and Cajun remoulade.

HIRAM'S FLATLINER \$11

Smoked pulled pork, shaved ham, bacon, provolone cheese, dill pickles, and mustard served on Cuban bread and pressed crispy.

MARYLAND STYLE JUMBO LUMP CRAB CAKE \$14

Jumbo lump crab cake broiled or fried to a crispy outside and soft inside. Served on a potato roll with lettuce, tomato, onion, and Old Bay remoulade.

TRIPLE TROUBLE TACOS \$12

Three soft flour tortillas grilled and stuffed with cabbage, cilantro aioli, and your choice of grilled chicken or shrimp. Served with a side of pico de gallo. **Make it Mahi for \$2 more.**

PLATTERS

SANDWICHES

SIDES \$\$\$

FRIES • STEAMED VEGETABLES • RICE • COLE SLAW
GARLIC BREAD • BAKED POTATO • LOADED BAKED POTATO \$4