



CAPT HIRAMS RESORT SandBar BEACH CLUB



Starters

- FRIED GREEN TOMATOES WITH CRAB** 10
CRISPY FRIED GREEN TOMATOES TOPPED WITH A 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 ASSORTED 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.
- CREAMY BLUE CRAB AND ARTICHOKE DIP** 11
A MIXTURE OF BLUE CRAB MEAT AND CHOPPED ARTICHOKE TOPPED WITH PARMESAN CHEESE AND GARNISHED WITH ROASTED TOMATO. SERVED BUBBLING WITH TOASTED CROSTINIS.
- FRANK'S CHEESE STICKS** 9
CRISPY FRIED MOZZARELLA STICKS SERVED WITH MARINARA SAUCE.
- 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 SAUCE.
- BREADED PICKLE FRIES** 7
FRIED CRISPY AND SERVED WITH A RANCH DIPPING SAUCE.
- FRIED CALAMARI** 9
SQUID DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. GARNISHED WITH FRESH HERBS AND SERVED WITH MARINARA.
- ONION RINGS** 7
FRIED CRISPY AND SERVED WITH A RANCH DIPPING SAUCE.
- COCONUT SHRIMP** 11
FIVE PANKO AND COCONUT BREADED JUMBO SHRIMP FRIED GOLDEN BROWN AND TOPPED WITH A SWEET AND TANGY CITRUS DRIZZLE.

Martin's Raw Bar

- OLD BAY SALTWATER PEEL N' EAT SHRIMP** 9
HALF - 9 FULL - 17
SHELL-ON SHRIMP BOILED IN THE CAPT'S BLEND OF SPICES. SERVED HOT OR COLD WITH COCKTAIL SAUCE OR DRAWN BUTTER.
- OYSTERS ON THE HALF SHELL** MKT
FRESHLY SHUCKED OYSTERS SERVED WITH LEMON AND COCKTAIL SAUCE.
- DIRTY OYSTERS** HALF DZ - MKT DZ - MKT
FRESHLY SHUCKED OYSTERS TOPPED WITH CAVIAR, SOUR CREAM, DICED ONION, AND HOT SAUCE.
- SEBASTIAN SEAFOOD SAMPLER** 17
STEAMED PEEL N' EAT SHRIMP, STEAMED CLAMS, AND LIZ'S SMOKED FISH DIP.
- MICKEY'S OYSTER SHOOTERS** 3 for 9
FRESHLY SHUCKED OYSTERS SERVED IN A SHOT GLASS WITH MICKEY'S OWN BLEND OF ABSOLUT PEPPER 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 HOT WITH DRAWN BUTTER.

Soups & Salads

- NEW ENGLAND CLAM CHOWDER** 5 7
A HOUSE FAVORITE, MADE RICH AND CREAMY WITH FRESH CLAMS.
- AUTHENTIC MARYLAND BLUE CRAB SOUP** 5 7
HIRAM'S OWN RECIPE OF TOMATO, BLUE CRAB, AND VEGETABLES.
- BABY FIELD GREEN SALAD** 7
LOCALLY GROWN HYDROPONIC GREENS TOPPED WITH CARROTS, RED ONIONS, GRAPE TOMATOES, AND CUCUMBERS. SERVED WITH CITRUS VINAIGRETTE.
- CAPT'S CHOPPED SALAD** 8
FRESH CHOPPED ROMAINE, DICED TOMATO, HARD BOILED EGGS, BACON BITS, CHOPPED CUCUMBERS, AND BLUE CHEESE CRUMBLES. SERVED WITH YOUR CHOICE OF DRESSING.
- ROASTED RED BEET SALAD** 8
LOCALLY GROWN GREENS, 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 AND CROUTONS.

Platters

- SERVED WITH FRIES, SLAW, LEMON, AND TARTAR SAUCE. UPGRADE TO PICKLE FRIES OR ONION RINGS FOR \$2.
- FISHERMAN'S FISH AND CHIPS** 15
FLAKY NORTHERN PACIFIC COD DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. MAKE IT MAHI FOR \$2 MORE.
- 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.
- FRESH JUMBO SHRIMP** 19
EIGHT JUMBO SHRIMP DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.
- SCALLOP PLATTER** 25
FRESH JUMBO SCALLOPS DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.
- SEAFOOD PASTA** 22
JUMBO SHRIMP, FRESH SCALLOPS, LUMP CRAB MEAT, AND CHERRY TOMATOES SAUTÉED IN A GARLIC BUTTER AND CITRUS SAUCE. SERVED OVER LINGUINE WITH TOASTED GARLIC BREAD.

Sandwiches

- ALL SANDWICHES ARE SERVED WITH FRIES OR COLE SLAW. UPGRADE TO PICKLE FRIES OR ONION RINGS FOR \$2.
- FRESH CATCH OF THE DAY** MKT
YOUR CHOICE OF HIRAM'S FRESH CATCH OF THE DAY. SERVED GRILLED, BLACKENED, BROILED, OR FRIED ON A POTATO ROLL WITH LETTUCE, TOMATO, ONION, AND TARTAR.
- FRIED NORTHERN PACIFIC COD SANDWICH** 12
FLAKY COD DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, ONION AND TARTAR. MAKE IT MAHI FOR \$2 MORE.
- TRIPLE TROUBLE TACOS** 12
THREE SOFT 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.
- CINDIE'S ULTIMATE LOBSTER ROLL** 19
LOBSTER MEAT AND SHAVED CELERY TOSSED IN AN OLD BAY LEMON DRESSING. SERVED ON A BUTTERY BRIOCHE ROLL.
- FRIED SHRIMP PO' BOY** 13
BEER BATTERED SHRIMP FRIED GOLDEN BROWN. SERVED ON A HOAGIE ROLL WITH SHREDDED LETTUCE, SLICED TOMATO, AND CAJUN REMOULADE.
- 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
8 OZ. BURGER GRILLED YOUR WAY WITH CHOICE OF CHEESE. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, AND ONION.
- HIRAM'S FLATLINER** 11
SMOKED BBQ PULLED PORK, SHAVED HAM, BACON, PROVOLONE, 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.
- ADDITIONAL SANDWICH TOPPINGS:** 1/EA
CHEESE: AMERICAN, CHEDDAR, PROVOLONE, SWISS
TOPPINGS: BACON, SAUTÉED MUSHROOMS, SAUTÉED ONIONS

Add-Ons

- PREPARED GRILLED, BLACKENED, JERK, OR BBQ. AVAILABLE WITH SALADS AND PLATTERS ONLY.
- FRESH CATCH OF THE DAY** MKT
SHRIMP SKEWER 8
CHICKEN 6

Sides

- FRIES** 3
- GARLIC BREAD** 3
- COLE SLAW** 3

*Consumer Advisory: 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.

FOR A GOOD TIME FLIP ME OVER!



Specialty CONCOCTIONS

ROXY RITA

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. - 10



VOODOO BUCKET

LOCAL FAVORITE

A mix of Cruzan Pineapple, Citrus, Banana, and Coconut Rums, and pineapple, orange, and cranberry juices, topped with a Dark Rum floater. Served in a 32oz souvenir bucket. - 10

CAPT'S CLASSIC MOJITO

Take a trip to Havana with our tasty concoction of Bacardí Rum, freshly muddled mint, simple syrup, lime juice, and a splash of Sierra Mist. - 10

GOOMBAY SMASH

Taste the Bahamas with this delicious blend of Cruzan Coconut, Banana Liqueur, pineapple juice, and orange juice. Topped with a Bacardí Black Rum floater - 7.5

COCONUT BREEZE

What more do you need than sand between your toes and an island breeze? A cold drink, of course! Combine all of the island essentials through the flavors of Cruzan Coconut Rum, pineapple juice, cranberry juice, and cream of coconut - 7.5



CAPT'S CRUSH

This Collins' family recipe is a refreshing mix of vodka and fresh-squeezed citrus. Choose from Absolut Vodka or Deep Eddy's Vodka with fresh-squeezed orange or grapefruit juice. - 7.5

PUSSER'S PAINKILLER

Just what the doctor ordered! A creamy combination of Pusser's Rum, cream of coconut, pineapple & orange juices, cinnamon, and a touch of nutmeg. Choose Levels 1, 2, or 3 - 8 9 10

HURRICANE HIRAM

Hold on to your coconuts! A mix of White Rum, Amaretto, sour mix, pineapple juice, grenadine, passionfruit puree, with a 151 floater. Not for the faint of heart! Choose from Category 3, 4, or 5. 8 9 10

BAHAMA MAMA

Take a trip to the islands with this beauty. Made with a mix of Light Rum, Coconut Rum, orange and pineapple juices, and grenadine. No passport required! 8

CAPT'S MAI TAI

Let's all set sail with Captain Morgan! Combined with Apricot Liqueur, pineapple juice, orange juice and lime juice. Final destination: A good time! - 8

TEQUILA SUNRISE

Taste the sunrise with Cabo Wabo Tequila, orange juice, and grenadine. - 8



FROZEN COCKTAILS

Add a Dark Rum Floater for \$3

PIÑA COLADA

One sip of this tropical combination of coconut and pineapple and you'll be in the Bahamas, mon! - 8



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. - 8

MIAMI VICE

Enjoy all the fun of South Beach with our Rum Runner and Piña Colada mixed together. Sorry ladies, Don Johnson not included. - 8

STRAWBERRY MANGO MADNESS

It takes two to tango and rum-ba! This mix of White Rum blended with Strawberry and Mango Daiquiri will dance its way to the top of your list! - 8

MICK'S MARGARITA

Named after our favorite local and created with a blend of Cabo Wabo Tequila and sour mix. We do tequila floaters, too! - 8

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 • Spiked Seltzer Lime or Grapefruit (Can)
Victory Golden Monkey • Yuengling

DRAFTS & CRAFTS

Bud • Bud Light • Coors Light
Intracoastal Dragon Point • Lagunitas IPA
Michelob Ultra • Miller Lite • Sam Adams Seasonal
Sailfish White Marlin • Shock Top • Stella
Sierra Nevada Tropical Torpedo Double IPA
Walking Tree Sandy Feet Wheat Ale
Walking Tree White IPA • Yuengling
Sebastian's Own Brewery: Pareidolia 32958 IPA

Ask About Our Limited Edition Beers, too!

DON'T SEE YOUR
FAVORITE DRINK?
ASK US AND WE CAN
MAKE IT FOR YOU!

HUNGRY?
FLIP ME OVER
& GRAB A BITE!