


STARTERS

FRIED LOCAL GREEN TOMATOES AND CRAB REMOULADE	10
<i>CRISPY FRIED LOCAL GREEN TOMATOES TOPPED WITH JUMBO LUMP CRAB MEAT AND CAJUN REMOULADE.</i>	
CRISPY FRIED CHICKEN WINGS	11
<i>JUMBO WINGS FRIED CRISPY AND TOSSED IN SAUCE OF CHOICE. SERVED WITH CELERY. BUFFALO, JERK, GARLIC OLD BAY, THAI CHILI, TERIYAKI, OR NAKED. ADD BLUE CHEESE OR RANCH FOR \$.50</i>	
LIZ'S SMOKED FISH DIP 	12
<i>THIS SECRET RECIPE IS MADE WITH FRESH CAUGHT AND SMOKED WHITEFISH. SERVED WITH CRACKERS AND FRESH LEMON.</i>	
ASIAN TUNA NACHOS 	14
<i>WONTON CHIPS TOPPED WITH SEARED AHI TUNA, SEAWEED SALAD, WASABI AIOLI, AND SESAME TERIYAKI.</i>	
FRIED CALAMARI	8
<i>SQUID DIPPED IN BEER BATTER AND FRIED CRISPY, GARNISHED WITH FRESH HERBS. SERVED WITH MARINARA OR SRIRACHATAR.</i>	
CREAMY CRAB AND ARTICHOKE DIP	11
<i>A MIXTURE OF CRAB MEAT AND CHOPPED ARTICHOKE TOPPED WITH ARTISAN CHEESE. SERVED HOT WITH TOASTED CROSTINIS.</i>	
CAPT'S CONCH FRITTERS	10
<i>SPECIAL BLEND OF CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN AND SERVED WITH SPICY ROASTED PEPPER SAUCE.</i>	
HIRAM'S HUMMUS	6
<i>CREAMY BLENDED CHICKPEAS WITH A DIFFERENT FLAVOR EVERY DAY. SERVED WITH PITA CHIPS AND CELERY.</i>	
FRIED PICKLES	7
<i>THICK CUT DILL PICKLES DIPPED IN BEER BATTER AND PANKO BREAD CRUMBS. FRIED CRISPY AND SERVED WITH RANCH DIPPING SAUCE.</i>	

MARTIN'S RAW BAR

OLD BAY PEEL N' EAT SHRIMP 	HALF - 9	FULL - 17
<i>JUMBO SHELL-ON SHRIMP BOILED IN CAPT'S BLEND OF SPICES. SERVED HOT OR COLD WITH COCKTAIL SAUCE OR DRAWN BUTTER.</i>		
OYSTERS ON THE HALF SHELL	HALF DZ - MKT	DZ - MKT
<i>FRESH SHUCKED OYSTERS OVER A BED OF ICE. SERVED WITH LEMON AND COCKTAIL SAUCE.</i>		
DIRTY OYSTERS	HALF DZ - MKT	DZ - MKT
<i>FRESH SHUCKED OYSTERS TOPPED WITH CAVIAR, SOUR CREAM, DICED ONION, AND HOT SAUCE.</i>		
SEBASTIAN SEAFOOD SAMPLER	17	
<i>JUMBO STEAMED SHRIMP, STEAMED CLAMS, AND LIZ'S SMOKED FISH DIP.</i>		
BLACKFINS COLOSSAL SEAFOOD SAMPLER 	MKT	
<i>A DOZEN EACH OF CLAMS AND OYSTERS SERVED CHILLED ON THE HALF SHELL WITH 1/2 LB OF PEEL AND EAT SHRIMP AND SPINY LOBSTER TAIL.</i>		
MICKEY'S OYSTER SHOOTER	3 FOR 9	
<i>FRESHLY SHUCKED OYSTER IN A SHOT GLASS WITH MICKEY'S OWN BLEND OF ABSOLUT PEPPAR AND ZING ZANG.</i>		
STEAMED MUSSELS	13	
<i>FRESHLY CAUGHT MUSSELS STEAMED IN WHITE WINE BUTTER BROTH. GARNISHED WITH FRESH HERBS AND SERVED WITH TOASTED GARLIC BREAD.</i>		
STEAMED SEBASTIAN LITTLENECK CLAMS 	10	
<i>LOCAL LITTLENECK CLAMS STEAMED IN WHITE WINE BUTTER BROTH. SERVED HOT WITH DRAWN BUTTER.</i>		

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	5	7
<i>HOUSE MADE CLASSIC RICH AND CREAMY CLAM CHOWDER.</i>		
AUTHENTIC MARYLAND CRAB SOUP	5	7
<i>HIRAM'S OWN RECIPE OF TOMATO, CRAB, AND VEGETABLES.</i>		
BABY FIELD GREEN SALAD	7	
<i>A BED OF LOCAL HYDROPONIC GREENS TOPPED WITH CARROTS, RED ONIONS, GRAPE TOMATO, AND CUCUMBER. SERVED WITH CITRUS VINAIGRETTE.</i>		
CHOPPED SALAD 	8	
<i>FRESH CHOPPED ROMAINE, DICED TOMATO, HARDBOILED EGG, BACON BITS, CUCUMBER, AND BLUE CHEESE CRUMBLES. SERVED WITH CHOICE OF DRESSING.</i>		
CLASSIC CAESAR SALAD	8	
<i>LEAVES OF ROMAINE TOSSED IN CAESAR DRESSING WITH SHAVED PARMESAN AND CROUTONS.</i>		


ADD-ONS

AVAILABLE WITH SALADS, SANDWICHES, PLATTERS, AND MAINS ONLY

DAY BOAT FISH	MKT
JUMBO LUMP CRAB CAKE	12
GRILLED OR BLACKENED SHRIMP	8
GRILLED OR BLACKENED CHICKEN	6

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES

FRIED NORTHERN PACIFIC COD SANDWICH 	12
<i>FLAKY FISH DIPPED IN BEER BATTER, FRIED GOLDEN BROWN. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, AND CAPT'S TARTAR SAUCE. MAHI ADD \$2.</i>	
FRESH CATCH OF THE DAY	MKT
<i>ASK YOUR SERVER ABOUT TODAY'S SELECTION AND PREPARATION OPTIONS.</i>	
TRIPLE TROUBLE TACOS	12
<i>3 SOFT TORTILLAS STUFFED WITH CHOICE OF GRILLED SHRIMP OR CHICKEN, CABBAGE, CHEDDAR, HOUSE MADE CILANTRO LIME SOUR CREAM, AND PICO DE GALLO. VEGETARIAN OPTION AVAILABLE. GRILLED MAHI ADD \$2.</i>	
FRIED SHRIMP PO' BOY	12
<i>BEER BATTERED SHRIMP FRIED GOLDEN BROWN AND SERVED ON CUBAN BREAD WITH SHREDDED LETTUCE, DICED TOMATO, AND CAJUN REMOULADE.</i>	
CINDIE'S ULTIMATE LOBSTER ROLL	20
<i>LOBSTER MEAT AND SHAVED CELERY TOSSED IN OLD BAY LEMON DRESSING. SERVED ON A BUTTERY NEW ENGLAND STYLE ROLL.</i>	
DECK HAND CHICKEN SANDWICH	10
<i>CHICKEN BREAST WITH CHOICE OF BBQ SAUCE, BLACKENED, OR JERK SEASONING. SERVED ON A POTATO ROLL WITH LETTUCE AND TOMATO.</i>	
CAPTAIN'S BURGER	10
<i>8 OZ. BURGER GRILLED YOUR WAY. SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE AND TOMATO.</i>	
HIRAM'S FLATLINER 	11
<i>SMOKED PULLED PORK, SHAVED HAM, BACON, PROVOLONE, DILL PICKLES, AND MUSTARD ON CUBAN BREAD. PRESSED AND GRILLED CRISPY.</i>	
AUTHENTIC MARYLAND JUMBO LUMP CRAB CAKE	14
<i>JUMBO LUMP CRAB CAKE BROILED TO A CRUSTY OUTSIDE AND SOFT INSIDE. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, AND OLD BAY REMOULADE.</i>	
ADDITIONAL SANDWICH TOPPINGS:	1/EA
<i>CHEESE: AMERICAN, CHEDDAR, PROVOLONE, SWISS TOPPINGS: BACON, SAUTÉED MUSHROOMS, ONIONS</i>	

FRIED PLATTERS

SERVED WITH FRIES, SLAW, LEMON, HOUSE MADE TARTAR SAUCE

FISHERMAN'S FISH AND CHIPS	15
<i>FLAKY NORTHERN PACIFIC COD DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. MAHI ADD \$2.</i>	
FRESH FRIED OYSTERS	23
<i>8 OZ. OF FRESH BAY OYSTERS DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.</i>	
FRESH JUMBO SHRIMP 	19
<i>8 JUMBO SHRIMP DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.</i>	
THE CAPTAIN'S SEAFOOD COMBO	29
<i>COMBINATION OF BEER BATTERED JUMBO SHRIMP, NORTHERN PACIFIC COD, BAY OYSTERS, AND SCALLOPS.</i>	

MAINS

SERVED WITH CHOICE OF STARCH, CHEF'S DAILY VEGETABLES, AND LEMON

LOCAL DAY BOAT FRESH CATCH 	MKT
<i>GRILLED, BLACKENED, BROILED, BBQ GLAZED, LOBSTER OR KEY LIME BUTTER.</i>	
AUTHENTIC MARYLAND JUMBO LUMP CRAB CAKES	18
<i>JUMBO LUMP CRAB CAKE BROILED TO A CRUSTY OUTSIDE AND SOFT INSIDE. SERVED WITH REMOULADE. DOUBLE IT UP ADD \$10.</i>	
SHRIMP N' GRITS 	20
<i>JUMBO SHRIMP, CHORIZO, PEPPERS, AND ONIONS STEWED IN A ROASTED TOMATO SAUCE SERVED OVER FRIED GRIT CAKES AND GARNISHED WITH SCALLIONS.</i>	
BROILED SPINY LOBSTER TAIL	35
<i>KEY LIME BUTTER SAUCE. CRAB STUFFING ADD \$4.</i>	
JESSICA'S VEGETABLE LASAGNA	14
<i>SAUTÉED SPINACH, MUSHROOMS, ONION, TOMATO, ROASTED GARLIC, AND RICOTTA ROLLED IN PASTA, SMOTHERED IN MARINARA TOPPED WITH FRESH HERBS. SERVED WITH GARLIC BREAD.</i>	
TROPICAL JERK CHICKEN	17
<i>TWIN GRILLED CHICKEN BREASTS GLAZED WITH HIRAM'S JERK SAUCE. TOPPED WITH PINEAPPLE RUM SALSA.</i>	
GRILLED SHRIMP SKEWERS	19
<i>8 JUMBO SHRIMP LIGHTLY SEASONED AND GRILLED TO PERFECTION. SERVED WITH CHOICE OF LOBSTER OR KEY LIME BUTTER.</i>	
YOU CATCH IT, WE COOK IT	10
<i>BRING YOUR CATCH IN OFF THE BOAT! CHOICE OF GRILLED, BLACKENED, BROILED, OR FRIED.</i>	

SIDES

FRIES	3	VEGGIES	3
ONION RINGS	3	RICE	3
COLE SLAW	3	BAKED POTATO	3
GARLIC BREAD	3	ADD CHEESE, BACON, SOUR CREAM AND BUTTER	1