




STARTERS

FRIED LOCAL GREEN TOMATOES WITH CRAB	10
<i>CRISPY FRIED GREEN TOMATOES, TOPPED WITH A LUMP CRAB MEAT SLAW AND HOUSE-MADE REMOULADE.</i>	
LIZ'S SMOKED FISH DIP 	12
<i>THIS SECRET RECIPE IS MADE WITH FRESH CAUGHT AND SMOKED WHITEFISH. SERVED WITH ASSORTED CRACKERS AND LEMON.</i>	
CRISPY FRIED CHICKEN WINGS	12
<i>JUMBO WINGS FRIED CRISPY AND TOSSED IN SAUCE OF CHOICE. SERVED WITH CELERY AND RANCH OR BLUE CHEESE. BUFFALO, JERK, GARLIC OLD BAY, THAI CHILI, TERIYAKI, OR NAKED.</i>	
ASIAN TUNA NACHOS 	14
<i>CRISPY FRIED WONTON CHIPS TOPPED WITH SESAME-SEARED AHI TUNA AND SEAWEED SALAD. GARNISHED WITH WASABI AIOLI AND SESAME TERIYAKI.</i>	
CAPT'S CONCH FRITTERS	10
<i>OUR OWN SPECIAL BLEND OF CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN AND SERVED WITH SPICY ROASTED PEPPER SAUCE.</i>	
CREAMY BLUE CRAB AND ARTICHOKE DIP	11
<i>A MIXTURE OF BLUE CRAB MEAT AND CHOPPED ARTICHOKE. TOPPED WITH PARMESAN CHEESE AND GARNISHED WITH ROASTED TOMATO. SERVED BUBBLING WITH TOASTED CROSTINIS.</i>	
FRIED CALAMARI	9
<i>SQUID DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. GARNISHED WITH FRESH HERBS AND SERVED WITH MARINARA.</i>	
FRIED PICKLES	7
<i>THICK-CUT DILL PICKLES DIPPED IN BEER BATTER. FRIED CRISPY AND SERVED WITH RANCH DIPPING SAUCE.</i>	
COCONUT SHRIMP 	11
<i>FIVE PANKO AND COCONUT BREADED JUMBO SHRIMP FRIED GOLDEN BROWN AND TOPPED WITH A SWEET AND TANGY CITRUS DRIZZLE.</i>	

MARTIN'S RAW BAR

OLD BAY PEEL N' EAT SHRIMP 	HALF - 9	FULL - 17
<i>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>FRESHLY SHUCKED OYSTERS OVER A BED OF ICE. SERVED WITH LEMON AND COCKTAIL SAUCE.</i>		
DIRTY OYSTERS	HALF DZ - MKT	DZ - MKT
<i>FRESHLY SHUCKED OYSTERS OVER A BED OF ICE. TOPPED WITH CAVIAR, SOUR CREAM, DICED ONION, AND HOT SAUCE.</i>		
SEBASTIAN SEAFOOD SAMPLER	17	
<i>STEAMED PEEL N' EAT SHRIMP, STEAMED CLAMS, AND LIZ'S SMOKED FISH DIP.</i>		
MICKY'S OYSTER SHOOTER	3 FOR 9	
<i>FRESHLY SHUCKED OYSTER IN A SHOT GLASS WITH MICKY'S OWN BLEND OF ABSOLUT PEPPAR AND ZING ZANG BLOODY MARY MIX.</i>		
LATIN STEWED MUSSELS	16	
<i>FRESH MUSSELS STEWED IN A RICH LOBSTER BROTH WITH TOMATOES, PEPPERS, SHALLOTS, CHORIZO, AND GARLIC. TOPPED WITH FRESH CILANTRO.</i>		
STEAMED SEBASTIAN LITTLENECK CLAMS 	10	
<i>A BAKER'S DOZEN OF STEAMED LOCAL LITTLENECK CLAMS SERVED WITH HOT DRAWN BUTTER.</i>		

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	5	7
<i>HOUSE-MADE CLASSIC RICH AND CREAMY CLAM CHOWDER.</i>		
AUTHENTIC MARYLAND BLUE CRAB SOUP	5	7
<i>HIRAM'S OWN RECIPE OF TOMATO, BLUE CRAB, AND VEGETABLES.</i>		
BABY FIELD GREEN SALAD	7	
<i>LOCALLY GROWN GREENS, CARROTS, RED ONIONS, GRAPE TOMATOES, AND CUCUMBER. SERVED WITH CITRUS VINAIGRETTE.</i>		
CAPT'S CHOPPED SALAD 	8	
<i>FRESH CHOPPED ROMAINE, DICED TOMATO, HARDBOILED EGG, BACON BITS, CUCUMBER, AND BLUE CHEESE CRUMBLES. SERVED WITH CHOICE OF DRESSING.</i>		
TROPICAL MANGO SALAD	8	
<i>SHREDDED ROMAINE, CABBAGE, JULIENNE RED ONIONS, MANGO, RED AND GREEN PEPPERS TOSSED IN A PINEAPPLE CHUTNEY.</i>		
CLASSIC CAESAR SALAD	8	
<i>LEAVES OF ROMAINE TOSSED IN CAESAR DRESSING WITH SHAVED PARMESAN AND CROUTONS. SERVED WITH GARLIC BREAD.</i>		

ADD-ONS

PREPARED GRILLED, BLACKENED, JERK, OR BBQ.
AVAILABLE WITH SALADS AND PLATTERS ONLY.

FRESH CATCH OF THE DAY 	MKT
SHRIMP	8
CHICKEN	6

SIDES

FRIES	3	VEGGIES	3
CRISPY ONION RINGS	3	RICE	3
COLE SLAW	3	BAKED POTATO	3
GARLIC BREAD 	3	LOADED BAKED POTATO	4

MAINS

SERVED WITH CHOICE OF STARCH, CHEF'S DAILY VEGETABLES, AND LEMON.
ADD A SIDE HOUSE OR CAESAR SALAD FOR \$3.

FRESH CATCH OF THE DAY 	MKT	
<i>ASK YOUR SERVER ABOUT TODAY'S FRESH CATCH SELECTIONS. PREPARED GRILLED, BLACKENED, BROILED OR FRIED.</i>		
AUTHENTIC MARYLAND JUMBO LUMP CRAB CAKE 	19	
<i>JUMBO LUMP CRAB CAKE BROILED OR FRIED TO A CRISPY OUTSIDE AND SOFT INSIDE. SERVED WITH OLD BAY REMOULADE. ADD ANOTHER CAKE FOR \$9 MORE.</i>		
SEAFOOD PAELLA	25	
<i>JUMBO SHRIMP, MUSSELS, FRESH FISH, PEPPERS, ONION, AND SOFRITO RICE STEWED IN A LOBSTER STOCK AND GARNISHED WITH FRESH CILANTRO.</i>		
JESSICA'S VEGETABLE LASAGNA	14	
<i>SAUTÉED SPINACH, MUSHROOMS, ONION, TOMATO, AND RICOTTA CHEESE ROLLED IN PASTA. SMOTHERED IN MARINARA AND GARNISHED WITH FRESH HERBS. SERVED WITH GARLIC BREAD.</i>		
TROPICAL JERK CHICKEN	17	
<i>TWO GRILLED CHICKEN BREASTS GLAZED WITH HIRAM'S CARIBBEAN JERK SAUCE AND TOPPED WITH PINEAPPLE CHUTNEY.</i>		
CILANTRO GRILLED SHRIMP SKEWERS 	19	
<i>EIGHT JUMBO SHRIMP BASTED WITH CILANTRO LIME GLAZE AND GRILLED TO PERFECTION.</i>		
ISLAND RIBS	HALF - 16	FULL - 22
<i>ST. LOUIS-STYLE RIBS GLAZED IN A SWEET AND TANGY GUAVA-PASSIONFRUIT BBQ SAUCE. AVAILABLE AS A HALF OR FULL RACK.</i>		
YOU CATCH IT, WE COOK IT	10	
<i>BRING YOUR FILLETED FISH IN OFF THE BOAT, AND WE'LL PREPARE YOUR CATCH! CHOICE OF GRILLED, BLACKENED, BROILED, OR FRIED.</i>		

PLATTERS

SERVED WITH FRIES, SLAW, LEMON, AND HOUSE-MADE TARTAR SAUCE.

FISHERMAN'S FISH AND CHIPS	15
<i>FLAKY NORTHERN PACIFIC COD DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. MAKE IT MAHI FOR \$2 MORE.</i>	
FRESH JUMBO SHRIMP 	19
<i>EIGHT JUMBO SHRIMP DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.</i>	
THE CAPTAIN'S SEAFOOD COMBO	27
<i>COMBINATION OF JUMBO SHRIMP, NORTHERN PACIFIC COD, BAY OYSTERS, AND SCALLOPS. DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.</i>	
ISLAND PLATTER	27
<i>COMBINATION OF JERK MAHI WITH PINEAPPLE CHUTNEY, TWO CILANTRO LIME GLAZED SCALLOPS, AND THREE COCONUT SHRIMP. SERVED WITH RICE AND STEAMED VEGETABLES.</i>	

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES OR COLE SLAW.

FRESH CATCH OF THE DAY 	MKT
<i>YOUR CHOICE OF HIRAM'S FRESH CATCH OF THE DAY. GRILLED, BLACKENED, OR FRIED AND SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, ONION, AND TARTAR SAUCE.</i>	
FRIED NORTHERN PACIFIC COD SANDWICH	12
<i>FLAKY FISH DIPPED IN BEER BATTER, FRIED GOLDEN BROWN. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, ONION, AND CAPT'S TARTAR SAUCE. MAKE IT MAHI FOR \$2 MORE.</i>	
DECK HAND CHICKEN SANDWICH	10
<i>CHICKEN BREAST WITH CHOICE OF BLACKENED, JERK, OR BBQ SEASONING. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO AND ONION.</i>	
CHEESEBURGER IN PARADISE	11
<i>8 OZ. BURGER GRILLED YOUR WAY WITH CHOICE OF CHEESE. SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO, AND ONION.</i>	
CINDIE'S ULTIMATE LOBSTER ROLL 	20
<i>LOBSTER MEAT AND SHAVED CELERY TOSSED IN AN OLD BAY LEMON DRESSING. SERVED ON A BUTTERY NEW ENGLAND STYLE ROLL.</i>	
FRIED SHRIMP PO' BOY	13
<i>BEER BATTERED SHRIMP FRIED GOLDEN BROWN. SERVED ON A HOAGIE ROLL WITH SHREDDED LETTUCE, SLICED TOMATO, AND CAJUN REMOULADE.</i>	
HIRAM'S FLATLINER	11
<i>SMOKED BBQ PULLED PORK, SHAVED HAM, BACON, PROVOLONE, DILL PICKLES, AND MUSTARD. SERVED ON CUBAN BREAD AND PRESSED CRISPY.</i>	
AUTHENTIC MARYLAND JUMBO LUMP CRAB CAKE 	14
<i>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.</i>	

TRIPLE TROUBLE TACOS	12
<i>THREE SOFT FLOUR TORTILLAS GRILLED AND STUFFED WITH MANGO SLAW AND YOUR CHOICE OF GRILLED CHICKEN OR SHRIMP. MAKE IT MAHI FOR \$2 MORE.</i>	

ADDITIONAL SANDWICH TOPPINGS:	1/EA
<i>CHEESE: AMERICAN, CHEDDAR, PROVOLONE, SWISS</i>	
<i>TOPPINGS: BACON, SAUTÉED MUSHROOMS, SAUTÉED ONIONS</i>	

DESSERTS

KEY LIME PIE	5
DERBY PIE	5
ASK YOUR SERVER ABOUT OUR DESSERT OF THE WEEK	

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.

SPECIALTY COCKTAILS

Roxy Rita ➤	10
<i>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.</i>	
Voodoo Bucket	10
<i>If the name alone doesn't give you hesitation, the dangerous combination of five rums should cause worry. 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.</i>	
Capt's Crush ➤	7.5
<i>A Collins' family recipe, the Capt's Crush is a refreshing mix of vodka and fresh-squeezed citrus. Choose from Absolut Mandarin Vodka and fresh-squeezed orange juice or Absolut Ruby Red and fresh-squeezed grapefruit juice.</i>	
Goombay Smash	7.5
<i>Taste the Bahamas with this delicious blend of Cruzan Coconut, Banana Liqueur, pineapple juice, and orange juice. Topped with a Dark Rum floater.</i>	
Capt's Classic Mojito	10
<i>Take a trip to Havana with our tasty concoction of Bacardí Rum, freshly muddled mint, simple syrup, lime juice, and a splash of soda.</i>	
Coconut Breeze	7.5
<i>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.</i>	
Pusser's Painkiller ➤	8 9 10
<i>Just what the doctor ordered! A creamy combination of Pusser's Rum, cream of coconut, pineapple juice, orange juice, cinnamon, and a touch of nutmeg. Choose Level 1, 2, or 3.</i>	
Blackfin's Cosmopolitan	8
<i>Perfectly poured Absolut Citron, Triple Sec, cranberry juice, and a splash of lime. Served up.</i>	
Hurricane Hiram	8 9 10
<i>Hold on to your coconuts! A mix of White Rum, Amaretto, sour mix, pineapple juice, grenadine, passionfruit puree, with a 151 floater. Choose from Category 3, 4, or 5.</i>	
Bahama Mama	8
<i>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!</i>	
Capt's Mai Tai	8
<i>Let's all set sail with Captain Morgan! Combined with Apricot Liqueur, pineapple juice, orange juice, and lime juice. Final destination: A good time!</i>	
Tequila Sunrise	8
<i>Taste the sunrise with Cabo Wabo Tequila, orange juice, and grenadine.</i>	
Shipwreck Island Iced Tea	10
<i>Patrón Tequila, Bacardí Rum, Tanqueray Gin, Tito's Vodka, sour mix, and Pepsi (just a splash!).</i>	
French Martini	10
<i>A fruity twist on a timeless classic. Made with Tito's Vodka, Chambord, and pineapple juice. Served up.</i>	

FROZEN COCKTAILS

Add a Dark Rum floater for \$3.

Piña Colada	8
<i>One sip of this tropical combination of Coconut and Pineapple and you'll be in the Bahamas, mon!</i>	
Rum Runner	8
<i>Made with Capt's Reserve Dark 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.</i>	
Miami Vice ➤	8
<i>Enjoy all the fun of South Beach with our Rum Runner and Piña Colada mixed together. Sorry ladies, Don Johnson not included.</i>	
Strawberry Mango Madness	8
<i>It takes two to tango and rum-ba! This mix of Cruzan Strawberry Rum and Cruzan Aged Rum blended with Strawberry and Mango Daiquiri will dance its way to the top of your list!</i>	
Mick's Margarita	8
<i>Named after our favorite local and created with a blend of Cabo Wabo Tequila and sour mix. We do tequila floaters, too!</i>	

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 • Sixpoint Resin Double IPA (Can)
 Spiked Seltzer Lime or Grapefruit (Can)
 Victory Golden Monkey Belgian-Style Tripel
 Yuengling

Ask About Our Limited Edition Beers, too!

DRAFTS & CRAFTS

Bud • Bud Light
 Coors Light • Guinness • Miller Lite
 Michelob Ultra • Sailfish Brewery IPA
 Sierra Nevada Tropical Torpedo
 Stella • Sweetwater 420
 Walking Tree Sandy Feet Wheat Ale • Yuengling

WHITE WINE

	GL	BTL
Seven Daughter's Moscato Veneto, Italy	7	26
<i>Bright, fruity, crisp</i>		
Chateau Ste. Michelle Reisling Columbia Valley, WA	7	26
<i>Refreshing, flavorful, semi-dry</i>		
Bottega Vinaia Pinot Grigio Trentino, Italy	10	38
<i>Refreshing with fresh peach, apple, and crisp acid</i>		
Sterling Vintner's Collection Sauvignon Blanc California	8	30
<i>Aromas of passion fruit, fresh pink grapefruit, and lemon citrus</i>		
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	9	44
<i>Juicy acidity, fresh and zesty with citrus and tropical fruits</i>		
Simi Chardonnay Sonoma, California	10	38
<i>Bright, full, and rich with lemon, vanilla, and sweet toast</i>		
Rodney Strong Chalk Hill Chardonnay Sonoma, California	11	42
<i>Toasty vanilla and notes of apple. Elegant, creamy, and crisp</i>		
Sonoma-Cutrer Russian River Ranches Chardonnay CA	12	44
<i>Crisp flavor of lemondrop, lime, and grapefruit</i>		

RED WINE

	GL	BTL
Votre Sante Pinot Noir California	9	34
<i>Vibrant fruit, flavors of black cherry, plum and vanilla</i>		
Meiomi Pinot Noir California	12	46
<i>Rich, bright strawberry, jammy fruit, vanilla, and toasty oak</i>		
Erath Pinot Noir Oregon	12	46
<i>Delicate fruit forward, quintessential Oregon</i>		
Murphey-Goode Merlot Central Coast, California	8	30
<i>Velvety, spice oak, ripe black cherries, and blackberries</i>		
Josh Cellars Cabernet Sauvignon North Coast, California	9	34
<i>Ripe black currant, deep dark fruit; bold and expressive, yet approachable</i>		
Torres Las Mulas Cabernet Sauvignon Chile	9	34
<i>Made with the finest organic grapes. Dark red with red fruits and spice notes</i>		
Wente Vineyards Cabernet Sauvignon South Hill, California	10	38
<i>Dark red fruits, notes of coffee, and chocolate</i>		
Graffigna Malbec Argentina	8	30
<i>Profound and fruit forward with ripe red berries and a hint of black pepper</i>		

CHAMPAGNES AND SPARKLING WINES

	GL	BTL
Freixenet Cordon Negro Brut Split Spain	9	
<i>Crisp, creamy Cava</i>		
Mumm Napa Brut Prestige Napa Valley, California		45
<i>Relaxed and elegant with bright citrus, red apple, and creamy vanilla</i>		
Perrier-Jouet Grand Brut Champagne, France		74
<i>Floral and fruity with delicate flavors of vanilla and lemon</i>		

HOUSE WINE

	GL
Citra Pinot Grigio Terre Di Chieti, Italy	6.5
La Terre Chardonnay California	6.5
CK Mondavi Merlot, Cabernet Sauvignon, or White Zinfandel Napa Valley, California	6.5

ASK YOUR SERVER
 ABOUT THE
 DRINK OF THE DAY!

