SandBar Signature Item

CAPT HIRAMS RESORT

SandBar BEACH CLUB

Starters

FRIED 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 WHITEFISH. 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.

FRIED CALAMARI 9
SQUID DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. GARNISHED WITH FRESH HERBS AND SERVED WITH MARINARA.

CREAMY BLUE CRAB AND ARTICHOKE DIP 11
A MIXTURE OF BLUE CRAB MEAT AND CHOPPED ARTICHOKES. 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 BLEND OF CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN BROWN AND SERVED WITH SPICY ROASTED RED PEPPER SAUCE.

FRIED PICKLES 7
THICK CUT DILL PICKLES DIPPED IN BEER BATTER. 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 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 OVER A BED OF ICE. SERVED WITH LEMON AND COCKTAIL SAUCE.

DIRTY OYSTERS HALF DZ - MKT DZ - MKT
FRESHLY SHUCKED OYSTERS OVER A BED OF ICE. 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 PEPPAR AND ZING ZANG BLOODY MARY MIX.

LATIN STEWED MUSSELS 16
FRESH MUSSELS STEWED IN A RICH LOBSTER BROTH WITH TOMATOES, PEPPERS, SHALLOTS, CHORIZO, AND GARLIC. TOPPED WITH FRESH CILANTRO.

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 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.

TROPICAL MANGO SALAD 8
SHREDDED ROMAINE, CABBAGE, JULIENNE RED ONIONS, MANGO, AND RED AND GREEN PEPPERS TOSSED IN A PINEAPPLE CHUTNEY DRESSING.

CLASSIC CAESAR SALAD 8
LEAVES OF ROMAINE TOSSED IN CAESAR DRESSING WITH SHAVED PARMESAN AND CROUTONS. SERVED WITH GARLIC BREAD.

Platters

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

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 27
COMBINATION OF JUMBO SHRIMP, NORTHERN PACIFIC COD, BAY OYSTERS, AND SCALLOPS. DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN.

FRESH JUMBO SHRIMP 19
EIGHT JUMBO SHRIMP DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN

ISLAND RIBS HALF - 16 FULL - 22
ST. LOUIS-STYLE RIBS GLAZED IN A SWEET AND TANGY GUAVA-PASSIONFRUIT BBQ SAUCE. AVAILABLE AS A HALF OR FULL RACK.

Sandwiches

ALL SANDWICHES ARE SERVED WITH FRIES OR COLE SLAW.

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 THE CAPT'S RECIPE TARTAR. ***MAKE IT MAHI FOR $2 MORE.***

TRIPLE TROUBLE TACOS 12
THREE SOFT TORTILLAS GRILLED AND STUFFED WITH MANGO SLAW AND YOUR CHOICE OF GRILLED CHICKEN OR SHRIMP. ***MAKE IT MAHI FOR $2 MORE.***

CINDIE'S ULTIMATE LOBSTER ROLL 20
LOBSTER MEAT AND SHAVED CELERY TOSSED IN AN OLD BAY LEMON DRESSING. SERVED ON A BUTTERY NEW ENGLAND STYLE 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, JERK, OR BBQ 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 8
CHICKEN 6

Sides

FRIES 3
COLE SLAW 3
ONION RINGS 3
GARLIC BREAD 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!