

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
A creamy dip 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 \$11
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 crab meat and chopped artichokes. Topped with parmesan cheese and garnished with roasted tomato. Served bubbling hot with toasted crostinis.

ONION RINGS \$8
Fried crispy and served with ranch dipping sauce.

FRIED CALAMARI \$10
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.

ADD ONS

Served Grilled or Blackened

CATCH OF THE DAY \$MKT

CHICKEN BREAST \$6

SHRIMP SKEWER \$8

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER \$5 or \$7
A house favorite, made rich and creamy with fresh clams.

AUTHENTIC MARYLAND CRAB SOUP \$5 or \$7
Hiram's own recipe. Tomato-based with lump 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 \$8
Mixed greens topped with carrots, red onions, grape tomatoes, and cucumbers. Served with citrus vinaigrette.

CAPT'S CHOPPED SALAD \$10
Chopped romaine, diced tomato, hard boiled eggs, bacon bits, chopped cucumbers, and blue cheese crumbles. Served with choice of dressing.

ROASTED RED BEET SALAD \$9
Mixed greens topped with red beets, red onion, mandarin oranges, and feta cheese. Served with citrus vinaigrette.

CLASSIC CAESAR SALAD \$9
Leaves of romaine tossed in Caesar dressing with shaved parmesan & croutons.

RAW BAR

OLD BAY PEEL N' EAT SHRIMP - HALF ORDER \$9 FULL ORDER \$17
Shell-on shrimp steamed 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.

MICKY'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 STEAMED 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 \$11
Steamed local littleneck clams served with hot drawn butter.

MAINS

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.

The following entrées are served with choice of starch and Chef's vegetables. Add a small Caesar Salad or small Baby Field Green Salad to any entrée for \$3.

AUTHENTIC MARYLAND CRAB CAKES \$29
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 \$16
Two grilled chicken breasts glazed with Hiram's Caribbean jerk sauce and topped with pineapple rum salsa.

CILANTRO GRILLED SHRIMP SKEWERS \$20
Eight jumbo shrimp basted with cilantro lime glaze and grilled to perfection.

CRAB-STUFFED FLOUNDER \$23
Flaky flounder stuffed with our house crab cake and broiled to perfection. Topped with key lime beurre blanc.

TROPICAL GRILLED MAHI \$20
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 fries and coleslaw. 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 PLATTER \$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.

SIDES

FRIES \$3

COLE SLAW \$3

GARLIC BREAD \$4

VEGGIES \$3

RICE \$3

BAKED POTATO \$3

LOADED BAKED POTATO \$4

PLATTERS

SANDWICHES

All sandwiches are served with your choice of fries or coleslaw. 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 choice of blackened, BBQ, or jerk seasoning. Served on a potato roll with lettuce, tomato, and onion.

CHEESEBURGER IN PARADISE \$12
8oz burger grilled your way with choice of cheese. Served on brioche bun with lettuce, tomato, and onion.

MUSHROOM TRUFFLE BURGER \$13
8oz burger grilled your way with sautéed mushrooms, Swiss cheese, and truffle aioli. Served on brioche bun.

COWBOY BURGER \$12
8oz burger grilled your way with BBQ sauce, cheddar cheese, and onion rings. Served on brioche bun.

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 \$12
Smoked pulled pork, shaved ham, bacon, provolone cheese, dill pickles, and mustard served on Cuban bread and pressed crispy.

AUTHENTIC MARYLAND CRAB CAKE \$15
Jumbo lump crab cake broiled 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.*

ADD CHEESE \$1/EACH: American, Cheddar, Provolone, Swiss
ADDITIONAL TOPPINGS \$1/EACH: Bacon, Sautéed Mushrooms, Sautéed Onions

SPECIALTY COCKTAILS

VOODOO BUCKET \$10

A dangerous combo of five rums including Cruzan Pineapple, Citrus, Banana, and Coconut Rums, pineapple, orange, and cranberry juices, topped with a Bacardí 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 \$8

Taste the Bahamas with this delicious blend of Cruzan Coconut Rum, Banana Liqueur, pineapple juice, and orange juice. Topped with a Bacardí 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 \$8

Taste the tropics 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. Cat 3, 4, or 5. Not for the faint of heart!

BLACKFIN'S COSMOPOLITAN \$8

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

CAPT'S CRUSH \$8

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.

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 Bacardí 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, orange and 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

Made with Rum, Amaretto, Triple Sec, orange juice, pineapple juice, a splash of sour mix, and a dash of grenadine. Topped with a Bacardi Black floater.

FROZENS \$8.50
ADD A DARK RUM FLOATER FOR \$\$

BOOZY LEMONADE

Refreshing frozen lemonade made with Tito's Vodka. Three flavors to choose from: lemon, strawberry, or blueberry.

BLUE FLORIDIAN

Ice blue and very refreshing on a hot day! Made with Rum, Blue Curacao, and Piña Colada mix.

THE DREAMCICLE

Smirnoff Vanilla Vodka and fresh-squeezed orange juice with smooth and creamy ice cream mix.

HIRAMS COLADA

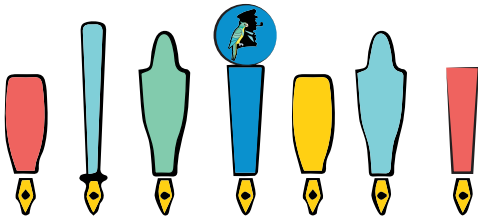
Our own Capt Hiram's original recipe! Made with pineapple juice and Coco Lopez.

STRAWBERRY BANANA DAIQUIRI

A fruity mixture of our house Rum, Banana Rum, and strawberry puree.

FROZEN PEACH BELLINI

Smirnoff Peach Vodka, peach puree, grenadine, and sparkling champagne.



DRAFTS & CRAFTS

Budweiser • Bud Light • Coors Light • Guinness

Michelob Ultra • Miller Light • Sailfish Brewery Sunrise City IPA

Sierra Nevada Tropical Torpedo • Shock Top • 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

SPARKLING & CHAMPAGNE

	GL	BTL
Freixenet Cordon Negro Brut Split Spain Crispy, creamy Cava	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

	GL	BTL
Seven Daughters Moscato Veneto, Italy Bright, fruity, crisp	7	26
Ruffino Lumina Pinot Grigio Italy Lively, medium body, with a hint of pear and almond	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
Chateau Ste. Michelle Riesling Columbia Valley, WA Refreshing, flavorful, semi-dry	26	
Kendall-Jackson Vintner's Reserve Sauvignon Blanc CA Lucious honeysuckle, pear, fresh medium bodied, with a hint of grapefruit	30	
Rodney Strong Chalk Hill Chardonnay Sonoma, CA Toasty vanilla and notes of apple. Elegant, creamy, and crisp	42	
Sonoma-Cutrer Russian River Ranches Chardonnay CA Crisp flavor of lemondrop, lime, and grapefruit	44	

RED WINE

	GL	BTL
Votre Sante Pinot Noir California Vibrant fruit, flavors of black cherry, plum and vanilla	9	34
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
Graffigna Malbec Argentina Profound and fruit-forward with ripe red berries and a hint of black pepper	8	30
Meiomi Pinot Noir California Rich, bright strawberry, jammy fruit, vanilla, and toasty oak	46	
Erath Pinot Noir Oregon Delicate fruit forward, quintessential Oregon	46	
Murphy-Goode Merlot Central Coast, California Velvety, spice oak, ripe black cherries, and blackberries	30	
Charles Smith Cabernet Washington Full bodied, Bordeaux-esque intense special cabernet	46	

HOUSE WINE

	GL
CK Mondavi Pinot Grigio Napa Valley	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

