

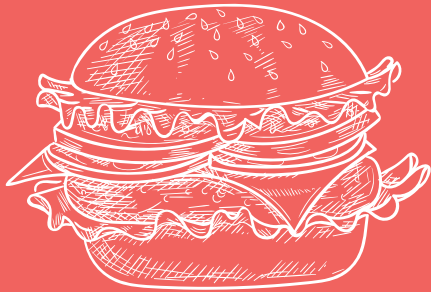
CAPT HIRAMS RESORT

SandBar

BEACH CLUB



WELCOME TO OUR WORLD-FAMOUS SANDBAR. RELAX AND UNWIND. YOU'RE ON ISLAND TIME.



BURGERS

ALL BURGERS ARE SERVED WITH FRIES OR COLE SLAW. UPGRADE TO ONION RINGS FOR \$2.

CHEESEBURGER IN PARADISE | 12

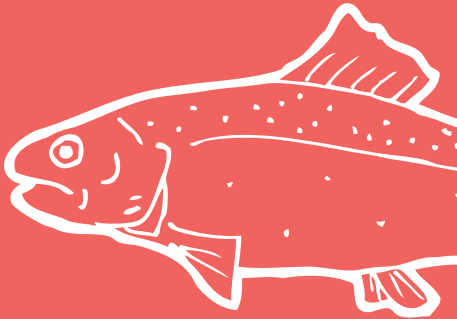
8 OZ. BURGER GRILLED YOUR WAY WITH CHOICE OF CHEESE. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, AND ONION.

MUSHROOM TRUFFLE | 13

8 OZ. BURGER GRILLED YOUR WAY WITH SAUTÉED MUSHROOMS, SWISS CHEESE, AND TRUFFLE AIOLI. SERVED ON A BRIOCHE BUN.

COWBOY | 12

8 OZ. BURGER GRILLED YOUR WAY WITH BBQ SAUCE, CHEDDAR CHEESE, AND ONION RINGS. SERVED ON A BRIOCHE BUN.



SEAFOOD

SERVED WITH FRIES, SLAW, LEMON, AND TARTAR SAUCE. UPGRADE TO 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.

PASTA

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.

ADD ONS

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

FRESH CATCH OF THE DAY | MARKET PRICE
SHRIMP SKEWER | 8
CHICKEN | 6

SIDES

FRIES | 3
COLE SLAW | 3
GARLIC BREAD | 4
ONION RINGS | 4
CELERY & CARROTS | 3
CRACKERS | 2

STARTERS

FRIED GREEN TOMATOES WITH CRAB | 10

TOPPED WITH A LUMP CRAB MEAT SLAW AND HOUSE-MADE REMOULADE.

LIZ'S SMOKED FISH DIP | 12

OUR SECRET RECIPE MADE WITH FRESH CAUGHT AND SMOKED FISH. SERVED WITH ASSORTED CRACKERS AND LEMON.

CRISPY FRIED CHICKEN WINGS | 12

JUMBO WINGS FRIED CRISPY: CARIBBEAN JERK, GARLIC OLD BAY, SWEET THAI CHILI, SESAME TERIYAKI, BUFFALO, OR NAKED. SERVED WITH CELERY AND RANCH OR BLUE CHEESE.

CREAMY BLUE CRAB AND ARTICHOKE DIP | 11

TOPPED WITH PARMESAN CHEESE AND GARNISHED WITH ROASTED TOMATO. SERVED BUBBLING WITH TOASTED CROSTINIS.

FRANK'S CHEESE STICKS | 9

FRIED MOZZARELLA STICKS SERVED WITH MARINARA SAUCE.

CAPT'S CONCH FRITTERS | 11

SPECIAL RECIPE FEATURING CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN BROWN AND SERVED WITH SPICY ROASTED RED PEPPER SAUCE.

FRIED CALAMARI | 10

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

ONION RINGS | 8

FRIED CRISPY AND SERVED WITH A SIDE OF RANCH.

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 * | MARKET PRICE

FRESHLY SHUCKED OYSTERS SERVED WITH LEMON AND COCKTAIL SAUCE.

DIRTY OYSTERS * | MARKET PRICE

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 PEPPAR AND ZING ZANG.

GARLIC STEWED MUSSELS | 14

FRESH MUSSELS STEAMED IN OUR HOUSE GARLIC BUTTER WITH SHALLOTS AND WHITE WINE. SERVED WITH FRESH HERBS AND TOASTED GARLIC BREAD.

STEAMED SEBASTIAN LITTLENECK CLAMS | 11

A BAKER'S DOZEN OF STEAMED LOCAL LITTLENECK CLAMS SERVED HOT WITH DRAWN BUTTER.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES OR COLE SLAW. UPGRADE TO ONION RINGS FOR \$2

FRESH CATCH OF THE DAY | MARKET PRICE

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.

HIRAM'S FLATLINER | 12

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 | 15

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.

ADD CHEESE: \$1/EA | AMERICAN, CHEDDAR, PROVOLONE, SWISS
ADDITIONAL TOPPING: \$1/EA | BACON, SAUTÉED MUSHROOMS, SAUTÉED ONIONS

SALADS & SOUPS

NEW ENGLAND CLAM CHOWDER | 5 CUP | 7 BOWL

A HOUSE FAVORITE, MADE RICH AND CREAMY WITH FRESH CLAMS.

AUTHENTIC MARYLAND BLUE CRAB SOUP | 5 CUP | 7 BOWL

HIRAM'S OWN RECIPE OF TOMATO, BLUE CRAB, AND VEGETABLES.

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

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 | 9

MIXED GREENS, 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 AND CRISPY CROUTONS.

HAPPY HOUR 7 DAYS A WEEK WHEN YOU JOIN OUR CAPTAIN'S CLUB | HIRAMS.COM

DRINK OF THE DAY



MONDAY
MARTINIS | \$1 OFF



TUESDAY
JOSE CUERVO
MARGARITA | 6



WEDNESDAY
WINE DOWN
\$1 OFF ANY GLASS



THURSDAY
MAI TAI | 6



FRIDAY
VOODOO
BUCKETS | 8
FIREBALL | 4



SATURDAY
BAHAMA MAMA | 6



SUNDAY
MIMOSAS | 4
BLOODY MARY | 5

BREWS

DRAFTS

BUD	SAM ADAMS SEASONAL
BUD LIGHT	SHOCK TOP
COORS LIGHT	SIERRA NEVADA
LAGUNITAS IPA	-TROPICAL TORPEDO
MICHELOB ULTRA	STELLA
MILLER LITE	YUENGLING

CRAFTS

PAREIDOLIA 32958 IPA
INTRACOASTAL DRAGON POINT
SAILFISH WHITE MARLIN
WALKING TREE SANDY FEET WHEAT ALE
WALKING TREE WHITE IPA

BOTTLES & CANS

AMSTEL LIGHT	LAGUNITAS
ANGRY ORCHARD	-LIL SUMPIN SUMPIN
BLUE POINT TOASTED	LANDSHARK
LAGER	MICHELOB ULTRA
BUD LIGHT	O'DOULS
BUD LIGHT LIME	PBR
BUDWEISER	RED STRIPE
CIGAR CITY	ROLLING ROCK
-JAI ALAI IPA	VICTORY
COORS LIGHT	-GOLDEN MONKEY
CORONA	WHITE CLAW
CORONA LIGHT	-BLACK CHERRY MANGO
HEINEKEN	YUENGLING

CONCOCTIONS

VOODOO BUCKET | 10
A mix of Cruzan Pineapple, Citrus, Banana, Coconut rums, pineapple, orange, and cranberry juices. Topped with a Dark Rum floater. Served in a 32oz souvenir bucket.

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.

GOOMBAY SMASH | 8
Taste the Bahamas with this delicious blend of Cruzan Coconut, banana liqueur, pineapple juice, and orange juice. Topped with a Bacardí Black floater.

COCONUT BREEZE | 8
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.

HURRICANE HIRAM
CAT 3 | 8 CAT 4 | 9 CAT 5 | 10
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!

TEQUILA SUNRISE | 8
Taste the sunrise with Cabo Wabo Tequila, orange juice, and grenadine.

TIKIS

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

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 a splash of grenadine.

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 Bacardí Black floater.

RUM RUNNER | 8
Made with white rum, banana and blackberry liqueurs, and tropical fruit juices.

PINEAPPLE DAIQUIRI | 8
Made with Mount Gay rum, pineapple syrup, and fresh lime juice.

CREW COCKTAILS

ROXY RITA | 10
The perfect combination of Patrón Tequila, tangy sour mix, a splash of orange juice, and a Grand Marnier floater.

BERRY LEMONADE | 10
Tito's Vodka, house lemonade with your choice of strawberry or blueberry.

BANANA PIÑA COLADA MARTINI | 9
Banana liqueur, cream of coconut, and pineapple juice.

SEBASTIAN MULE | 8
Absolut Mandarin, lime juice, fresh-squeezed orange juice, and ginger beer.

SPICY MELON | 8
Cabo Wabo Tequila, watermelon syrup, sour mix, and fresh jalapenos.

SUNSET AT HIRAMS | 8
Rum, orange juice, pineapple juice, mango syrup, and grenadine.

