

SPECIALTY COCKTAILS

CAPT'S CRUSH

Our signature drink for Capt Hiram's Resort, this Collins' family recipe is refreshing and helps our local charities as \$1 of each cocktail is donated to a selected charity within our Indian River area. Ask your server for all of your options!

COCONUT BREEZE | 8

Taste the tropics through the flavors of Cruzan Coconut Rum, pineapple juice, cranberry juice, cream of coconut, and a hint of orange juice.

THE 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.

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!

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 Black Rum floater. Served in a 32oz souvenir bucket.

TEQUILA SUNRISE | 8

Taste the sunrise with 1800 Silver Tequila, orange juice, and grenadine.

BAHAMA MAMA | 8

Ya mon, this is a beauty. Made with a mix of Light Rum, Coconut Rum, banana liqueur, orange and pineapple juices, and grenadine. No passport required!

CAPT'S CLASSIC MOJITO | 10

Take a trip to Havana with our tasty concoction of Bacardi Rum, freshly muddled mint, simple syrup, lime juice, and a splash of Sierra Mist.

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.

CAPT'S MAI TAI | 8

Made with Rum, Amaretto, triple sec, orange juice, pineapple juice, a splash of fresh lime, and a dash of grenadine. Topped with a Black Rum floater.

FROZEN PEACH BELLINI | 8.50

One of our favorites. Smirnoff Peach Vodka, peach puree, grenadine, and sparkling champagne.

BLUE FLORIDIAN | 8.50

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

GOOMBAY SMASH | 8

Taste the Bahamas with this delicious blend of Cruzan Coconut Rum, Banana Liqueur, pineapple juice, and orange juice. Topped with a Black Rum floater.

STRAWBERRY BANANA DAIQUIRI | 8.50

A fruity mixture of Banana Rum, and delicious strawberry puree.

HIRAMS COLADA | 8.50

Our own Capt Hiram's original recipe! Made with pineapple juice, Coco Lopez and a splash of orange juice.



BEAR IN THE CAVE | 6

Toast one for Tommy with his favorite drink!
Bacardi, Cola, and Lime

BEER & WINE

We have a wide variety of wines, craft brews and domestic brews to compliment any meal. Ask your server for our beer and wine list.

OUR MENU

STARTERS

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.

CAPT'S CONCH FRITTERS | 12

Special recipe featuring conch, red pepper, and onions. Fried golden brown and served with spicy roasted red pepper dipping sauce.

CREAMY CRAB & ARTICHOKE DIP | 12

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 | 11

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.

ASIAN TUNA NACHOS* | 15

Crispy fried wonton chips topped with sesame-seared Ahi tuna and seaweed salad. Garnished with wasabi aioli and sesame teriyaki.



FRIED LOCAL GREEN TOMATOES WITH CRAB | 11

Crispy fried green tomatoes, topped with lump crab meat slaw and house-made remoulade. A local favorite

RAW BAR

OLD BAY PEEL N' EAT SHRIMP | 10 half lb | 18 full lb

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 | 6 or 12 | MKT

Freshly shucked oysters over a bed of ice. Served with lemon and cocktail sauce.

*DIRTY OYSTERS | 6 or 12 | MKT

Freshly shucked oysters topped with caviar, sour cream, diced red onions, and hot sauce. Served on a bed of ice.

*MICKEY'S OYSTER SHOOTER | 9 (3 shooters)

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 | 12

Steamed local littleneck clams served with hot drawn butter.

*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.

OUR MENU

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER | 5 cup | 7 bowl
A house favorite, made rich and creamy with fresh clams.

AUTHENTIC MARYLAND CRAB SOUP | 5 cup | 7 bowl
Hiram’s own recipe. Tomato-based with lump crab and vegetables.

SOUP OF THE DAY | 5 cup | 7 bowl
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 | 11
Chopped romaine, diced tomato, hard boiled eggs, bacon bits, chopped cucumbers, and blue cheese crumbles. Served with choice of dressing.

ROASTED RED BEET SALAD | 10
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

SANDWICHES

All sandwiches are served with your choice of fries or coleslaw. Upgrade to Onion Rings for \$2.

FRIED NORTHERN PACIFIC COD SANDWICH | 13
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.

DECK HAND CHICKEN SANDWICH | 12
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 | 13
8oz burger grilled your way with choice of cheese. Served on brioche bun with lettuce, tomato, and onion.

MUSHROOM TRUFFLE BURGER | 14
8oz burger grilled your way with sautéed mushrooms, Swiss cheese, and truffle aioli. Served on brioche bun.

COWBOY BURGER | 14
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 | 18
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.

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.

HOUSE WINE

- CK Mondavi Pinot Grigio**, Napa Valley | 6.5
- CK Mondavi Chardonnay**, California | 6.5
- CK Mondavi White Zinfandel**, California | 6.5
- CK Mondavi Merlot**, Napa Valley | 6.5
- CK Cabernet Sauvignon**, Napa Valley | 6.5

BEER & WINE

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ENTREES

SEAFOOD PASTA | 24
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? **One crab cake** | 20

JAMAICAN JERK CHICKEN | 19
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 | 25
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 (up to 8oz pp) off the boat and we’ll prepare your catch! Grilled, Blackened, Broiled, or Fried.

PLATTERS

All platters are served with fries and coleslaw. Upgrade to Onion Rings for \$2.

FISHERMAN’S FISH & CHIPS | 17
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 COMBO | 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 & ADD ONS

ADD A PROTEIN
Grilled or Blackened
Catch of the Day | MKT
Chicken Breast | 6
Shrimp Skewer | 8

ADD CHEESE | 1 ea
American, Cheddar, Provolone, Swiss

ADDITIONAL TOPPINGS | 1 ea
Bacon, Sautéed Mushrooms, Sautéed Onions

SIDES
Fries | 3
Coleslaw Slaw | 3
Garlic Bread | 4
Veggies | 3
Rice | 3
Baked Potato | 3
Loaded Baked Potato | 4