

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

DAILY DRINK SPECIALS

MONDAY
\$6 MALIBU RUM

TUESDAY
\$1 OFF ALL TEQUILAS

WEDNESDAY
\$1 OFF ALL SPECIALTY WINES
\$3 OFF BOTTLES

THURSDAY
\$6 SMIRNOFF ALL FLAVORS

FRIDAY
\$10 VOODOOS
\$6 FIREBALL

SATURDAY
\$8 BAHAMA MAMAS

SUNDAY
\$6 CAPT MORGAN

***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.

MARTIN'S RAW BAR

CAPTAINS COLD SAMPLER | 24
Smoked Fish Dip, (4) Freshly shucked oysters & ½ lb peel-n-eat shrimp served cold with cocktail sauce

OLD BAY PEEL N' EAT SHRIMP | 10 half lb | 18 full lb
Peel-n-eat shrimp steamed in the Capt's blend of spices. Served cold or hot with cocktail sauce or drawn butter. Try them with a sprinkle of Old Bay or Angry Lemon blend.

OYSTERS ON THE HALF SHELL* | 6 or 12 | MKT
Freshly shucked oysters on a bed of ice. Served with lemon and cocktail sauce.


MARTIN'S 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.


BAKED PARMESAN OYSTERS* | 14
Four freshly shucked oysters baked with a buttery, parmesan panko crumble

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 | 14
Steamed local littleneck clams served with hot drawn butter and lemon.

MICKEY'S OYSTER SHOOTERS* | 10 (3 shooters)
Freshly shucked oysters served in shot glasses with Mickey's famous recipes. Always slurp responsibly.

 **LIP SMACKER**
Absolut Peppar with our tangy Bloody Mary mix.

 **SALTY DOG**
Cuervo Gold Tequila with lime, mango juice, and a Habanero pepper for the added kick.


 **JACK SPARROW**
Cruzan Citrus Rum with a key lime cooler, pineapple and OJ.

 **THE TRILOGY**
Why choose? Have one of each shooter.

ORANGE | 10
Vodka, Triple Sec, fresh squeezed OJ and a splash of lemon-lime soda. Choose from Absolut Mandarin Vodka or Deep Eddy's Orange Vodka.

CREAMCICLE | 10
Smirnoff Vanilla, Triple Sec, fresh squeezed OJ and a splash of lemon-lime soda.

STARTERS

 **SMOKED FISH DIP | 15**
A creamy dip made with fresh-caught and smoked fish. Served with crackers, lemon, and jalapeno on the side.

CRISPY CHEESE STICKS | 10
Fried mozzarella sticks served with marinara sauce.

CRISPY FRIED CHICKEN WINGS | 15
Jumbo wings fried crispy and tossed in your choice of sauce. Served with celery and ranch or bleu cheese. Buffalo, Caribbean Jerk, Garlic Old Bay, Sweet Thai Chili, Sesame Teriyaki, or Naked. Extra sauce \$0.50

CAPT'S CONCH FRITTERS | 14
Special recipe featuring conch, red pepper, and onions. Fried golden brown and served with sweet Bahamian dipping sauce.


CREAMY CRAB & ARTICHOKE DIP | 14
A mixture of crab meat and chopped artichokes. Topped with parmesan cheese and tomato. Served bubbling hot with toasted crostinis.

ONION RINGS | 8
Fried crispy beer battered onion rings served with Texas petal sauce.

FRIED CALAMARI | 14
Squid dipped in beer batter and fried golden brown. Served with marinara and lemon.

COCONUT SHRIMP | 12
Five panko and coconut breaded jumbo shrimp fried golden brown. Served with a side of Pineapple salsa and sweet Bahamian sauce.

ASIAN TUNA NACHOS* | 16
Crispy fried wonton chips topped with sesame-seared Ahi tuna and seaweed salad. Garnished with wasabi aioli and sesame teriyaki.

 **CRAB TOAST | 12**
Creamy lump crabmeat and artichoke blend, baked on garlic bread, Cheddar, Jack, and Romano cheeses.

GRAPEFRUIT | 10
Vodka, Triple Sec, fresh squeezed grapefruit and a splash of lemon-lime soda. Choose from Absolut Grapefruit Vodka or Deep Eddy's Grapefruit Vodka.

KEY LIME | 10
Cabo Wabo Tequila, Triple Sec, simple syrup, lemon-lime soda, fresh squeezed lime juice, and a splash of Pain Killer mix.

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LIBATIONS

VOODOO BUCKET | 12
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.

HIRAMS COLADA | 10
Enjoy a "Pina Colada on the Rocks!" Our tasty concoction of Kenny Chesney's Key Lime Cream Rum and colada mix. Really creamy and super delish.

GOOMBAY SMASH | 10
Taste the Bahamas with this delicious blend of Cruzan Coconut, banana liqueur, pineapple juice, and orange juice. Topped with a Bacardí Black floater.

BAHAMA MAMA | 10
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.

HIRAM'S HURRICANE 8 | 10 | 12
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!

BERRY LEMONADE | 10
Tito's Vodka, house lemonade with your choice of fruity flavors.

ROXY RITA | 12
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.

THE PAINKILLER 8 | 10 | 12
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 | 10
Taste the tropics through the flavors of Cruzan Coconut Rum, pineapple juice, cranberry juice, cream of coconut, and a hint of orange juice.



BEAR IN THE CAVE | 8
Toast one for our founder, Tom Collins, with his favorite drink! Bacardi, Cola, and Lime

SOUPS

NEW ENGLAND CLAM CHOWDER | 6 cup | 8 bowl
A house favorite, made rich and creamy with fresh clams.

AUTHENTIC MARYLAND CRAB SOUP | 6 cup | 8 bowl
Hiram's own recipe. Tomato-based with lump crab & veggies.

SOUP OF THE DAY | 6 cup | 8 bowl
Ask your server about our daily selection made fresh.

SALADS

CAPT'S CHOPPED SALAD | 12
Chopped romaine, grape tomato, hard boiled eggs, bacon bits, chopped cucumbers, and blue cheese crumbles. Served with choice of dressing.

FRUIT & NUT SALAD | 15
Field greens, tomatoes, cucumber, craisins, sliced almonds, golden raisins, and candied pecans. Served with your choice of dressing.

CLASSIC CAESAR SALAD | 12
Leaves of romaine tossed in Caesar dressing with shaved parmesan & croutons.

BABY FIELD GREEN SALAD | 10
Mixed greens topped with carrots, red onions, grape tomatoes, and cucumbers. Served with your choice of dressing.

ADD A PROTEIN
Broiled Scallops | 15 Chicken Breast | 7
Catch of the Day | MKT Shrimp Skewer | 9

BASKETS

Baskets are served with fries and coleslaw. Upgrade to Onion Rings for \$3.

FISHERMAN'S FISH & CHIPS | 18
Flaky Northern Pacific Cod or Mahi dipped in beer batter and fried golden brown. Served with tartar sauce.

JUMBO SHRIMP PLATTER | 20
Eight jumbo shrimp dipped in beer batter fried golden brown served with cocktail sauce.

PASTA & MORE

FETTUCCINE BOWL | 13
A generous portion of our perfectly cooked fettuccine with your choice of creamy alfredo or ala vodka sauce.

PROTEINS

Broiled Scallops | 15 Chicken Breast | 7
Catch of the Day | MKT Shrimp Skewer | 9

ISLAND PORK BOWL | 16
Rice, black beans, mojo pork, pineapple salsa, cojita cheese and plantain chips served with cilantro aioli and homemade salsa.

SANDWICHES

All sandwiches are served with your choice of fries or coleslaw. Upgrade to Onion Rings for \$3.

FRIED FISH SANDWICH | 15
Flaky Cod or Mahi dipped in beer batter and fried golden brown. Served on a toasted roll with lettuce, tomato, onion, and tartar sauce.

CHICKEN SANDWICH | 13
Chicken Breast with lettuce, tomato, onion on a toasted roll. Available grilled, blackened, jerk, or fried.

BIG ISLAND BURGER | 14
8oz burger grilled your way with choice of cheese. Served on a toasted potato roll with lettuce, tomato, and onion.

FRIED SHRIMP PO' BOY | 13
Beer battered shrimp fried golden brown. Served on a hoagie roll with shredded lettuce, sliced tomato, and Old Bay Remoulade.

CUBANO SANDWICH | 15
Mojo pulled pork, shaved ham, Swiss cheese, dill pickles, and mustard blend served on Cuban bread and pressed crispy.

AUTHENTIC MARYLAND CRAB CAKE | 20
New Recipe. Jumbo lump crab cake broiled to a crispy outside and soft inside. Served on a toasted roll with lettuce, tomato, onion, and Old Bay Remoulade.

DOUBLE TROUBLE TACOS | 13
Two soft flour tortillas and stuffed with shredded cabbage, cilantro aioli, cotija cheese, and your choice of grilled chicken or shrimp. Served with a side of homemade salsa, rice and black beans. Make it Mahi for \$2 more.

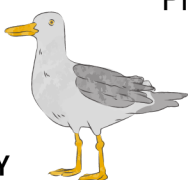
PRIME RIB DIP SANDWICH | 15
Sliced Prime Rib, onions, Swiss cheese on toasted garlic bread. Served with Au Jus for dipping.

SIDES

Roasted Veggies | 5 Baked Potato | 5
Seasoned Rice | 5 Loaded Baked Potato | 6
Rice & Beans | 5 French Fries | 5
Coleslaw | 5

ADD ONS

Caesar Salad | 5 Garlic Bread | 5
Baby Field Green Salad | 5 Bacon | 2
Sautéed Mushrooms | 1 Cheese | 2
Sautéed Onions | 1 (American, Cheddar, Provolone, Swiss)
Extra Sauce \$0.50



SEAFOOD ADVISORY
We have a dedicated fryer and grill area for all seafood. Should you have any shellfish or fish allergies, we recommend selecting an alternative to seafood when ordering from our menu.