

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 and lemon.

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 our 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



OUR FAVORITES

***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.

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.

BE SURE TO ASK YOUR SERVER ABOUT OUR DAILY FISH SPECIALS

SPECIALTY COCKTAILS

CAPT'S CRUSH | 10

The signature drink of 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!

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.

VOODOO BUCKET | 12

A dangerous combo of five rums including Cruzan Pineapple, Citrus, Banana, Coconut Rum, pineapple, orange, and cranberry juices, topped with a Black 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.



BEAR IN THE CAVE | 8

Toast one for our founder, Tom Collins, with his favorite drink! **Bacardi, Cola, and Lime**



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.

Blackfins

RIVERFRONT GRILL

— CAPT HIRAMS RESORT —

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 and vegetables.

SOUP OF THE DAY | 6 cup | 8 bowl

Ask your server about our daily selection made fresh.

SALADS

BABY FIELD GREEN SALAD | 10

Mixed greens topped with carrots, red onions, grape tomatoes, and cucumbers. Served with your choice of dressing.

CAPT'S CHOPPED SALAD | 12

Chopped romaine, grape tomato, hard boiled eggs, bacon bits, chopped cucumbers, and blue cheese crumbles. Served with your choice of dressing.

FRUIT & NUT SALAD | 15

Field greens, tomatoes, cucumber, raisins, 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.

PROTEINS

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

PASTA & MORE

FETTUCCINE BOWL | 13

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



ADD A PROTEIN

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

SEAFOOD PASTA | 30

Jumbo shrimp, fresh scallops, lump crab meat, and cherry tomatoes sautéed in a garlic butter and citrus sauce. Served over fettuccine pasta with toasted garlic bread.

FETTUCCINE & CLAMS | 19

Sauteed local clams tossed with Fettuccine, shallots, garlic, herbs and garlic bread.

ISLAND PORK BOWL | 16

Rice, black beans, mojo pork, pineapple salsa, cotija cheese and plantain chips served with cilantro aioli and homemade salsa.

PLATTERS

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

FISHERMAN'S FISH & CHIPS | 18

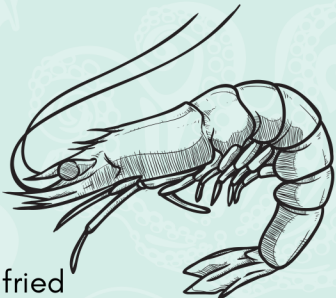
Flaky Cod or Mahi dipped in beer batter and fried golden brown. Served with tartar sauce and lemon.

JUMBO SHRIMP PLATTER | 20

Eight jumbo shrimp dipped in beer batter fried golden brown served with cocktail sauce

SIDES

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



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, and 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.

ENTREES

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 \$5

AUTHENTIC MARYLAND CRAB CAKES | 32

New Recipe. Twin jumbo lump crab cakes broiled to a crisp outside and soft inside. Served with Old Bay Remoulade. Looking for a lighter portion? One crab cake | 22

JAMAICAN JERK CHICKEN | 19

Two grilled chicken breasts glazed with Hiram's Caribbean jerk sauce and topped with pineapple rum salsa.

GRILLED SHRIMP SKEWERS | 22

Eight jumbo shrimp grilled to perfection. Choice of Scampi, Jerk or Angry Lemon seasoning.

COCONUT SHRIMP | 20

Eight panko and coconut breaded jumbo shrimp fried golden brown and served with sweet Bahamian sauce.

CRAB-STUFFED FLOUNDER | 26

Flaky flounder stuffed with our house crab cake and broiled to perfection. Topped with key lime beurre blanc.

BROILED SCALLOPS | 30

Fresh jumbo scallops broiled in a white wine sauce with butter and lemon.

TREASURED CATCH | 32

Your choice of one of our catch of the day fish with jumbo shrimp and scallops. Broiled in a white wine sauce with butter and lemon.

HAND CUT RIBEYE STEAK | 35

Hand cut 14oz Grilled Ribeye, garlic crust cooked to your temperature.

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