

# Blackfins

## RIVERFRONT GRILL

— CAPT HIRAMS RESORT —

**HOURS:** SUN-THURS 8AM-9:30PM | FRI-SAT 8AM-10:00PM

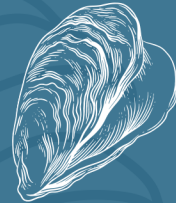
### MARTIN’S RAW BAR

**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 | 18 FULL**

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.

**STEAMED SEBASTIAN LITTLENECK CLAMS | 16**

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

**CLAMS CASINO | 14**

Baked local clams with bell pepper, onions, butter, bacon, and herbs.

**GARLIC STEAMED MUSSELS | 14**

Fresh mussels steamed in our house garlic butter, shallots, and white wine. Served with fresh herbs and toasted garlic bread.

**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**

Bacardi Mango Chile Rum with lime, mango juice, and a Habanero pepper for the added kick



**JACK SPARROW**

21 Seeds Cucumber Jalapeño Tequila, sour mix, triple sec, and fresh lime.



**THE TRILOGY**

Why choose? Have one of each shooter.

### SPECIALTY COCKTAILS



**CAPT’S CRUSH | 10**

It's all about options with The Captain, your pick of fresh squeezed orange or grapefruit juice, Triple Sec, and a splash of lemon-lime soda. Choose from Absolut Vodka or Deep Eddy's Vodka. Are you a Tequila fan? Try 21 Seeds orange or grapefruit hibiscus tequila for no additional cost!

**SPICY CUCUMBER WATERMELON MARGARITA | 10**

21 Seeds Cucumber Jalapeño Tequila, sour mix, and watermelon monin.

**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 three rums including Bacardi Pineapple, Tropical, Coconut. Mixed with pineapple, orange and cranberry juices. Served in a 32oz souvenir bucket. Like it spicy?

Top off your bucket with a Bacardi Spice Floater for \$2!

**TITOS BERRY LEMONADE | 12**

Tito's Vodka, lemonade, with your choice of a fruity flavor!



**BEAR IN THE CAVE | 8**

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

**CAPTAIN’S ORDERS**

Love freshly squeezed juice?

Ask your bartender to make you any drink with freshly squeezed local orange or grapefruit juice for an upcharge!

### SEASIDE SHARABLES

**SMOKED FISH DIP | 15**

A creamy dip made with fresh-caught smoked fish, diced red onion, tomato, and jalapeño. Served with fried tortillas and lemon.

**MOZZARELLA CHEESE STICKS | 10**

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 blue cheese. Buffalo, Caribbean Jerk, Garlic Old Bay, Sesame Teriyaki, or Naked. Extra sauce .50

**CAPT’S CONCH FRITTERS | 14**

Special recipe featuring conch, red pepper, and onions. Fried golden brown and served with house-made Bahamian dipping sauce.

**CHESAPEAKE BAY CRAB DIP | 14**

A mixture of crab meat, lemon, chopped artichokes, and old bay. Topped with cheddar-jack cheeses and scallions. Served bubbling hot with fried tortillas.



**BRUSCHETTA FLATBREAD | 12**

Baked flatbread with olive oil and mozzarella cheese topped with tomato, fresh basil, and garlic with balsamic reduction.

**FRIED CALAMARI | 14**

Squid and cherry peppers dipped in beer batter and fried golden brown. Served with marinara and lemon.

**CAJUN POPCORN SHRIMP | 12**

Cajun breaded popcorn shrimp, fried golden brown over cabbage. Served with old bay remoulade. Try it drizzled with your favorite wing sauce.

**TWO PETITE CRAB CAKES | 15**

Two petite lump crab cakes broiled to a crispy outside and soft inside. Served with old bay remoulade.

**TUNA NACHOS\* | 16**

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

**\*Consumer Advisory** | Consuming raw or undercooked animal proteins including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.



# Blackfins

## RIVERFRONT GRILL

— CAPT HIRAMS RESORT —

## SOUP & SALAD

### NEW ENGLAND CLAM CHOWDER | 7 CUP | 9 BOWL

A house favorite made rich and creamy with fresh clams.

### AUTHENTIC MARYLAND CRAB SOUP | 7 CUP | 9 BOWL

Hiram's own recipe. Tomato-based with lump crab and vegetables.



### SOUP OF THE DAY | 7 CUP | 9 BOWL

Ask your server about our fresh soup of the day!

### 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.

### MANGO & NUT SALAD | 15

A blend of shredded cabbage and romaine, julienned dried mango, shredded carrots, raisins, and candied pecans. Served with vanilla citrus vinaigrette.

### CLASSIC CAESAR SALAD | 12

Leaves of romaine tossed in Caesar dressing with shaved parmesan & seasoned croutons.

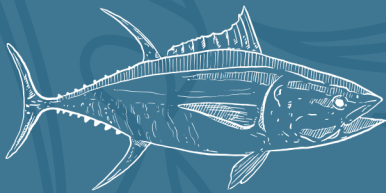
### SPICY AHI TUNA SALAD\* | 17

Rare sesame-seared tuna over chopped romaine, cabbage, cucumber, carrots, and red onion with seaweed salad, chow mein noodles, drizzled with spicy sriracha aioli.

#### ADD A PROTEIN

Catch of the Day | MKT  
Crab Cake | 15  
Mahi | 10

Rare Ahi Tuna\* | 10  
Shrimp Skewer | 9  
Chicken Breast | 7



## SANDWICHES

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

### CATCH OF THE DAY SANDWICH | MKT

Love fresh fish? Our fish is brought in daily! Enjoy our Catch of The Day your way! With your choice of grilled, blackened, broiled, or fried. Served on a toasted potato roll with lettuce, tomato, onion, and tartar sauce.

### DOUBLE TROUBLE TACOS | 13

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

### CAJUN FRIED SHRIMP PO'BOY | 13

Beer-battered and cajun-breaded shrimp. Served on a hoagie roll with shredded lettuce, sliced tomato, and a side of Old Bay Remoulade.

### CHICKEN SANDWICH | 13

Chicken Breast with lettuce, tomato, and onion on a toasted potato roll. Available grilled, blackened, jerk, or fried.

### BIG ISLAND BURGER | 14

8oz burger grilled your way with a choice of cheese. Served on a toasted potato roll with lettuce, tomato, and onion. Looking for a vegetarian option? Try our plant-based burger.

### CUBANO SANDWICH | 15

Mojo pulled pork, shaved ham, Swiss cheese, dill pickles, and mustard sauce served on Cuban bread and pressed crispy.

### BLACKENED MAHI BLT | 16

Blackened mahi on a toasted potato roll with lettuce, tomato and crispy bacon, served with tartar sauce.

### PRIME RIB DIP SANDWICH | 16

Sliced Prime Rib, onions, and Swiss cheese on a toasted Hoagie Roll. Served with Au Jus for dipping.

### AUTHENTIC MARYLAND CRAB CAKE | 20

Jumbo lump crab cake broiled to a crispy outside and soft inside. Served on a toasted potato roll with lettuce, tomato, onion, and a side of old bay remoulade.

## ENTREES

### FETTUCCINE ALFREDO | 13

A generous portion of our perfectly cooked fettuccine tossed with creamy alfredo. Served with toasted garlic bread.

#### ADD A PROTEIN

Catch of the Day | MKT  
Broiled Scallops | MKT  
Mahi | 10  
Shrimp Skewer | 9  
Chicken Breast | 7



### SEAFOOD PASTA | 28

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

### ISLAND TACO BOWL | 16

Rice, black beans, fried tortillas, pineapple salsa, lime, cotija cheese, and jalapeño. Served with a side of our house-made salsa. With your choice of chicken, shrimp, or veggies. Make it Mahi for \$2 more.

### FISHERMAN'S FISH & CHIPS | 18

Flaky Cod dipped in beer batter and fried golden brown. Served over seasoned fries with slaw, tartar sauce, and lemon.

### FRIED JUMBO SHRIMP PLATTER | 20

Eight jumbo shrimp dipped in beer batter fried golden brown. Served with seasoned fries, cocktail sauce, and slaw.

*The following entrées are served with a choice of starch and Chef's vegetables. Add a small Caesar Salad or small Baby Field Green Salad to any entrée for \$5*

### CATCH OF THE DAY | MKT

Our fresh catch of the day served grilled, blackened, broiled, or fried. Are you a Crab Lover? Try it "Crabby Style" for an additional upcharge of \$5 - broiled and topped with our jumbo lump crab.

### TREASURED TRIO | 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.

### JAMAICAN JERK CHICKEN | 19

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

### AUTHENTIC MARYLAND CRAB CAKES | 32

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

### GRILLED SHRIMP SKEWERS | 22

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

### BROILED SCALLOPS | MKT

Fresh jumbo 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

Baby Field Green Salad | 5

Garlic Bread | 5

Cheese | 2

Sautéed Mushrooms | 2

Sautéed Onions | 2

Bacon | 2

Extra Sauce | .50

## SIDES

Onion Rings | 6

Roasted Veggies | 5

Seasoned Rice | 5

Rice & Beans | 5

Loaded Baked Potato | 6

Baked Potato | 5

French Fries | 5

Coleslaw | 5