

Sandbar



CAPTAIN COASTAL CLASSICS

THE CAPTAIN’S VOODOO BUCKET | \$15

DIVE INTO A TROPICAL PARADISE WITH ONE OF OUR LEGENDARY VOODOO BUCKETS! ALL SERVED IN A CUSTOM 32OZ SOUVENIR BUCKET THAT’LL KEEP THE PARTY GOING

BACARDI BUCKET

BACARDI PINEAPPLE, BACARDI COCONUT, BACARDI TROPICAL, PINEAPPLE, CRANBERRY & ORANGE JUICE.

PATRON BUCKET

PATRON SILVER, PATRON CITRONGE, GRAND MARNIER, SOUR MIX & A SPLASH OF OJ.

ABSOLUT BUCKET

ABSOLUT WILDBERRY, ABSOLUT RASPBERRY, ABSOLUT WATERMELON, LEMONADE, & CRANBERRY JUICE.

BEAR IN THE CAVE | \$8

TOAST ONE FOR OUR FOUNDER, TOM COLLINS, WITH HIS FAVORITE DRINK! BACARDI, COLA, AND LIME

HURRICANE | \$8 | \$10 | \$12

HOLD ON TO YOUR COCONUTS! A MIX OF WHITE RUM, AMARETTO, SOUR MIX, PINEAPPLE JUICE, GRENADINE, AND PASSIONFRUIT PUREE, WITH A 151 FLOATER. NOT FOR THE FAINT OF HEART! CHOOSE FROM CAT 3,4,OR 5.

ROXY RITA | \$12

FEELING FOXY? TRY A ROXY! THE PERFECT COMBINATION OF PATRÓN TEQUILA, PATRON CITRONGE ORANGE LIQUEUR, TANGY SOUR MIX, & WITH A SPLASH OF ORANGE JUICE, .

SPICY MARGARITA | \$10

LIKE THINGS SPICY? TRY OUR NEW SWEET ‘N SPICY MARG WITH 21 SEEDS CUCUMBER JALAPENO TEQUILA, SOUR MIX, AND WATERMELON MONIN SHAKEN TO PERFECTION!

CAPT’S CRUSH | \$10

CHOOSE YOUR TREASURE WITH FRESHLY SQUEEZED ORANGE OR ZESTY GRAPEFRUIT JUICE, MIXED WITH TRIPLE SEC AND A SPLASH OF SPARKLING LEMON-LIME SODA. YOUR CHOICE OF ABSOLUT VODKA OR DEEP EDDY’S VODKA. PLUS, ENJOY YOUR COCKTAIL KNOWING THAT \$1 FROM EACH DRINK SUPPORTS A DIFFERENT CHARITY IN INDIAN RIVER COUNTY EACH MONTH.

THE PAINKILLER | \$8 / \$10 / \$12

JUST WHAT THE DOCTOR ORDERED! A COMBINATION OF PUSSEY’S RUM, CREAM OF COCONUT, PINEAPPLE JUICE, ORANGE JUICE, CINNAMON, AND A TOUCH OF NUTMEG. CHOOSE LEVEL 1, 2, OR 3.

TITOS BERRY LEMONADE | \$12

TITO’S VODKA, LEMONADE, WITH YOUR CHOICE OF A FRUITY FLAVOR!

PINA COLADA \$12

CHOOSE FROM KEY LIME, BANANA , OR CLASSIC COLADA. THE PERFECT TASTE OF PARADISE!

COCO BREEZE | \$10

TASTE THE TROPICS THROUGH THE FLAVORS OF COCONUT RUM, PINEAPPLE JUICE, CRANBERRY JUICE, CREAM OF COCONUT, AND A HINT OF ORANGE JUICE.

PIRATES PUNCH | \$10

ARGGG! A DRINK WITH A PUNCH! A MIX OF RASPBERRY VODKA, BLUE CURACAO, CRANBERRY JUICE AND LEMON-LIME SODA.

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.

DAILY DRINK SPECIALS

MONDAY

\$6 MALIBU

TUESDAY

\$8 TITO’S TUESDAY

WEDNESDAY

\$1 OFF SPECIALTY WINE GLASSES & \$3 OFF ALL SPECIALTY WINE BOTTLES

THURSDAY

\$6 BACARDI FLAVORS

FRIDAY

\$12 VOODOO BUCKETS

SATURDAY

\$3 LANDSHARKS & \$6 HOUSE MARGS

SUNDAY

\$6 CAPT. MORGAN

STARTERS

CRAB STUFFED MUSHROOMS | \$16

LARGE WHITE MUSHROOMS FILLED WITH JUMBO LUMP CRAB CAKE, BROILED TO A GOLDEN FINISH. SERVED WITH LEMON.

SMOKED FISH DIP | \$15

A CREAMY BLEND OF FRESH-SMOKED FISH, TOPPED WITH RED ONION, TOMATO, AND SPICY JALAPENO. SERVED WITH TOASTED SALTINES AND LEMON.

CAPT’S CONCH FRITTERS | \$14

CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN AND SERVED WITH HOUSE-MADE BAHAMIAN SAUCE AND LEMON.

MOZZA LUNA | \$13

HALF MOON ITALIAN-STYLE BREADED MOZZARELLA CHEESE, SEASONED WITH OREGANO AND GARLIC, SERVED WITH MARINARA

CHESAPEAKE BAY CRAB DIP | \$14

SAVOR THE FLAVORS OF SUCCULENT CRAB MEAT AND LEMON, BLENDED WITH CREAM CHEESE, ARTICHOKE AND OLD BAY. TOPPED WITH MELTED CHEDDAR-JACK CHEESE AND FRESH SCALLIONS, SERVED BUBBLING HOT WITH TOASTED SALTINES.

FRIED CALAMARI \$14

CRISPY BATTERED SQUID AND CHERRY PEPPERS, FRIED TO GOLDEN PERFECTION. SERVED WITH MARINARA AND LEMON.

BRUSCHETTA FLATBREAD | \$13

OUR BAKED FLATBREAD DRIZZLED WITH OLIVE OIL AND TOPPED WITH MELTED MOZZARELLA, FRESH TOMATOES, ONION, BASIL, AND GARLIC, ALL FINISHED WITH A SWEET BALSAMIC DRIZZLE.

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

CAJUN POPCORN SHRIMP | \$13

CRISPY CAJUN-DUSTED POPCORN SHRIMP, FRIED GOLDEN AND SERVED OVER CABBAGE WITH OLD BAY REMOULADE OR A DRIZZLE OF YOUR FAVORITE WING SAUCE FOR AN EXTRA KICK!

RAW BAR

*CAPTAIN’S COLD SAMPLER | \$26

SMOKED FISH DIP, (4) FRESHLY SHUCKED OYSTERS & ½ LB PEEL-N-EAT SHRIMP SERVED COLD WITH COCKTAIL SAUCE AND LEMON.

*RAW OYSTERS| 6 OR 12 | \$MKT

FRESHLY SHUCKED OYSTERS ON A BED OF ICE, SERVED WITH COCKTAIL SAUCE AND LEMON.

*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 WITH LEMON.

PEEL N’ EAT | \$11 HALF | \$19 FULL

PEEL-N-EAT SHRIMP STEAMED IN THE CAPT’S BLEND OF SPICES. SERVED HOT OR COLD WITH YOUR CHOICE OF COCKTAIL SAUCE OR DRAWN BUTTER AND LEMON. TRY THEM WITH A SPRINKLE OF OLD BAY OR OUR ANGRY LEMON BLEND.

STEAMED SEBASTIAN MIDDLENECK CLAMS | \$16

STEAMED LOCAL MIDDLENECK CLAMS SERVED WITH HOT DRAWN BUTTER AND LEMON.

*TUNA NACHOS | \$16

CRISPY FRIED WONTON CHIPS TOPPED WITH RARE SESAME-SEARED AHI TUNA AND SEAWEED SALAD. DRIZZLED WITH CUCUMBER WASABI AIOLI AND SESAME TERIYAKI.

CLAMS CASINO | \$14

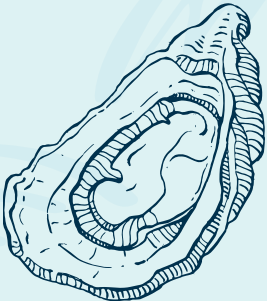
BAKED LOCAL CLAMS WITH BELL PEPPER, ONIONS, BUTTER, BACON, AND HERBS.

GARLIC STEAMED MUSSELS | \$14

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

*MICKEY’S OYSTER SHOOTERS | 3 FOR \$10

FRESHLY SHUCKED OYSTERS SERVED IN SHOT GLASSES WITH MICKEY’S FAMOUS RECIPES.



LIP SMACKA
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.

Sandbar



SOUPS & SALAD

SOUP OF THE DAY \$7 CUP | \$9 BOWL

A DELICIOUS BLEND OF FRESH INGREDIENTS MADE JUST FOR YOU!
ASK YOUR SERVER WHAT’S SIMMERING TODAY!

NEW ENGLAND CLAM CHOWDER \$7 CUP | \$9 BOWL

A HOUSE FAVORITE MADE RICH AND CREAMY WITH FRESH CLAMS.

MARYLAND CRAB SOUP \$7 CUP | \$9 BOWL

A CLASSIC HIRAM’S RECIPE. TOMATO-BASED WITH LUMP CRAB AND VEGETABLES.

PROTEIN UPCHARGES:

CATCH OF THE DAY | \$MKT
CRAB CAKE | \$15
MAHI | \$12

RARE AHI TUNA* | \$12
SHRIMP SKEWER | \$9
CHICKEN BREAST | \$7

SPICY AHI TUNA SALAD | \$18

RARE SESAME-SEARED AHI TUNA OVER CHOPPED ROMAINE, CABBAGE, CUCUMBER, CARROTS, RED ONION, SEAWEED SALAD AND CHOW MEIN NOODLES. DRIZZLED WITH SPICY SRIRACHA AIOLI.

SEAFOOD COBB | \$18

SHRIMP AND CRAB SALAD OVER MIXED SALAD GREENS WITH GRAPE TOMATOES, CUCUMBER, GORGONZOLA CHEESE, BACON BITS, AND HARD BOILED EGG. SERVED WITH YOUR CHOICE OF DRESSING.

NANTUCKET SALAD | \$14

MIXED SALAD GREENS TOPPED WITH CRAISINS, CANDIED PECANS, GORGONZOLA CHEESE, GRAPE TOMATO, RED ONION, AND CUCUMBER SERVED WITH VANILLA CITRUS VINAIGRETTE

CAESAR SALAD | \$12

LEAVES OF ROMAINE TOSSED IN CAESAR DRESSING WITH SHREDDED PARMESAN AND SEASONED CROUTONS.

SANDIES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES OR COLESLAW. UPGRADE TO ONION RINGS FOR \$3.

BLACKENED MAHI BLT | \$19

A CAJUN-SPICED BLACKENED MAHI FILLET ON A TOASTED POTATO ROLL, LAYERED WITH LETTUCE, TOMATO, AND SMOKY BACON. SERVED WITH A SIDE OF TARTAR SAUCE FOR THE PERFECT BALANCE OF FLAVORS.

SHRIMP & CRAB SALAD ROLL | \$18

SAVOR THE TASTE OF THE TROPICS WITH SHRIMP AND SWEET CRAB MEAT IN A CREAMY DRESSING WITH LETTUCE AND TOMATO, SERVED ON A BUTTERED, TOASTED, SPLIT TOP POTATO ROLL.

PRIME RIB DIP | \$17

HOUSE ROASTED AND THINLY SLICED PRIME RIB LAYERED WITH CARAMELIZED ONIONS AND MELTED SWISS CHEESE, ALL TUCKED INTO A TOASTED HOAGIE ROLL. SERVED WITH SAVORY AU JUS FOR THE ULTIMATE DIPPING EXPERIENCE.

GOOMBAY COD RACHEL | \$17

CRISPY FRIED COD FILLET TOPPED WITH SWISS CHEESE, CREAMY COLESLAW, AND A KICK OF CARIBBEAN JERK SEASONING, WITH FRESH PICKLES. SERVED ON A TOASTED POTATO ROLL FOR THE ULTIMATE ISLAND-INSPIRED TWIST.

TURKEY CLUB CROISSANT | \$16

TENDER SLICED TURKEY LAYERED WITH SWISS CHEESE, CRISP BACON, LETTUCE, TOMATO, AND MAYO. ALL SERVED ON A BUTTERY CROISSANT.

PASTRAMI REUBEN | \$16

SAVOR THE CLASSIC TASTE OF OUR PASTRAMI REUBEN, FEATURING SLICED PASTRAMI TOPPED WITH MELTED SWISS CHEESE, SAUERKRAUT, AND 1000 ISLAND DRESSING, ALL SERVED ON TOASTED RYE BREAD.

DOUBLE TROUBLE TACOS | \$15

TWO SOFT FLOUR TORTILLAS FILLED WITH CABBAGE, CILANTRO AIOLI, COTIJA CHEESE, AND YOUR CHOICE OF CHICKEN OR SHRIMP! SERVED WITH FRESH SALSA, SEASONED RICE, AND BLACK BEANS. UPGRADE TO MAHI FOR ONLY \$3 MORE!

BIG ISLAND BURGER | \$15

8OZ PATTY GRILLED TO YOUR LIKING, TOPPED WITH YOUR CHOICE OF CHEESE. SERVED ON A TOASTED POTATO ROLL WITH LETTUCE, TOMATO, AND RED ONION. LOOKING FOR A VEGETARIAN TWIST? SWAP IT OUT FOR OUR FLAVORFUL VEGGIE BURGER AT NO EXTRA CHARGE!

CAJUN FRIED SHRIMP PO'BOY | \$14

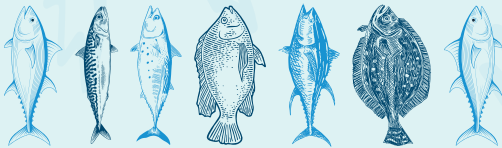
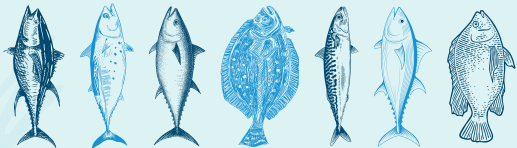
CAJUN BREADED FRIED SHRIMP ON A HOAGIE ROLL WITH SHREDDED LETTUCE AND TOMATO SLICES, SERVED WITH OLD BAY REMOULADE FOR A KICK.

CHICKEN SANDWICH | \$13

CHICKEN BREAST ON A TOASTED POTATO ROLL, TOPPED WITH LETTUCE, TOMATO, AND RED ONION. YOUR CHOICE OF GRILLED, BLACKENED, JERK, OR FRIED.

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, RED ONION, AND TARTAR SAUCE.



PASTA & PLATTERS

FETTUCCINE ALFREDO CHICKEN \$17 | SHRIMP \$23

A GENEROUS PORTION OF OUR PERFECTLY COOKED FETTUCCINE TOSSED WITH CREAMY ALFREDO. SERVED WITH TOASTED GARLIC BREAD.

FISH & CHIPS | \$18

CRISPY, BATTERED COD FRIED GOLDEN BROWN. SERVED WITH SEASONED FRIES, COLESLAW, TARTAR SAUCE, AND LEMON.

FRIED JUMBO SHRIMP PLATTER | \$22

JUMBO SHRIMP DIPPED IN BATTER FRIED GOLDEN BROWN. SERVED WITH SEASONED FRIES, COLESLAW, COCKTAIL SAUCE AND LEMON.

TROPICAL SHRIMP BOWL | \$18

THIS BOWL IS A TROPICAL DELIGHT IN EVERY BITE! SEASONED RICE, VEGGIES, AND CRISPY BATTERED POPCORN SHRIMP, DRIZZLED WITH ZESTY JERK SAUCE. TOPPED WITH TOASTED COCONUT FLAKES, PINEAPPLE RUM SALSA, AND LIME WEDGE,

ADD-ONS

GARLIC BREAD | \$5
CAESAR SALAD | \$5
TOSSED SALAD | \$5
CHEESE | \$2
SAUTEED MUSHROOMS | \$2
SAUTEED ONIONS | \$2
BACON | \$2
EXTRA SAUCE | .50

SIDES

GARLIC ROASTED VEGGIES | \$5
SEASONED RICE | \$5
RICE & BEANS | \$5
BAKED POTATO | \$5
FRENCH FRIES | \$5
COLESLAW | \$5

LOADED BAKED POTATO | \$6
ONION RINGS | \$6

SAVE ROOM FOR A CAPTAIN’S DELIGHT?

KEY LIME PIE | \$9

BREAD PUDDING OF WEEK | \$9

CHEESECAKE OF THE WEEK | \$9

CAPTAIN’S TIP:
IF YOU’RE FULL, TAKE DESSERT HOME!

SPECIAL REQUESTS MAY NOT BE HONORED DURING PEAK TIMES

**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.*

  Snap a pic & tag us on Social Media! @capthiramsresort
We MAY send you some cool swag!!!



HOME OF THE
“YOU CATCH IT, WE COOK IT!”
ASK YOUR SERVER FOR DETAILS!