

JOIN US FOR
HAPPY HOUR !

\$3

HOUSE WINES,
DOMESTIC BEERS,
AND WELL DRINKS.

MONDAY - FRIDAY
FROM 3PM - 6PM

DRINK OF
THE DAY

MONDAY
\$6 MALIBU

TUESDAY
\$6 JAMESON

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

THURSDAY
\$6 BACARDI
FLAVORS

FRIDAY
\$12 VOODOO
BUCKETS

SATURDAY
\$6 MAI TAI

SUNDAY
\$3 LANDSHARKS
&
\$6 HOUSE
MARGS

CAPT. HIRAMS

HOSTING AN EVENT?
Want to host an event you'll never
forget? Look no further than Capt.
Hiram's Resort. For pricing and details,
visit hirams.com/groups-meetings

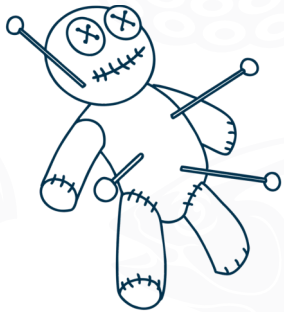
**Consumer Advisory | Consuming raw or undercooked animal proteins including meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.*

CAPT. HIRAM'S RESORT

Sandbar

POUR DECISIONS

THE CAPTAIN'S VOODOO BUCKET | \$15
Dive into a tropical paradise with one of our legendary Voodoo Buckets! All served in a 32oz Capt. Hiram's souvenir bucket that'll keep the party going...



BACARDI BUCKET
Bacardi Pineapple, Bacardi Coconut, Bacardi Tropical, pineapple, cranberry and orange juice.

PATRON BUCKET
Patrón Silver, Patrón Citronge, Grand Marnier, sour mix & a splash of orange juice.

ABSOLUT BUCKET
Absolut Wildberry, Absolut Raspberry, Absolut Watermelon, lemonade, and 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, and with a splash of orange juice, .

SPICY MARGARITA | \$12
Like things spicy? Try our NEW Sweet 'N Spicy Marg with 21 Seeds cucumber jalapeno Tequila, sour mix, and watermelon monin shaken to perfection!

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. Served with a side of red onion, tomato, spicy jalapeño, and toasted saltines.

FRIED CHICKEN WINGS | \$15
Jumbo wings fried crispy and tossed in your choice of sauce. Served with celery and ranch or blue cheese dressing.
Buffalo, spicy peach BBQ, garlic J.O. spice, Caribbean jerk, or naked.
Extra sauce .50

CAPT'S CONCH FRITTERS | \$15
Conch, red pepper, and onions, fried golden brown. Served with house-made Bahamian sauce and lemon.

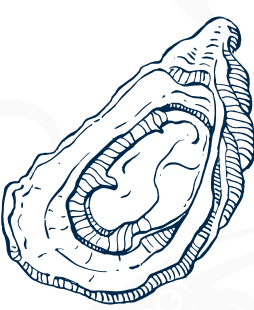
CHESAPEAKE BAY CRAB DIP | \$14
Succulent crab meat and lemon, blended with cream cheese, artichokes, and J.O. spice. Topped with melted cheddar-jack cheese and fresh scallions. Served bubbling hot with toasted saltines.

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. Finished with a sweet balsamic drizzle.

MOZZA LUNA | \$13
Half moon Italian-style breaded mozzarella cheese, seasoned with oregano and garlic. Served with marinara.

CAJUN POPCORN SHRIMP | \$13
Crispy Cajun-dusted popcorn shrimp, fried golden brown. Served over cabbage with remoulade or a drizzle of your favorite wing sauce for an extra kick!



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 | \$10 / \$12 / \$14
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.

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!
Want it served in a fresh pineapple? Upgrade for \$8 more.

COCO BREEZE | \$12
Taste the tropics through the flavors of Coconut Rum, pineapple juice, cranberry juice, cream of coconut, and a hint of orange juice.

BAHAMA MAMA | \$12
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.

PIRATES PUNCH | \$10
ARGGG! A drink with a PUNCH! A mix of raspberry vodka, blue curacao, cranberry juice and lemon-lime soda.

RAW BAR

*CAPTAIN'S COLD SAMPLER | \$26
Smoked Fish Dip, (4) freshly shucked oysters and ½ lb peel-n-eat shrimp served cold with cocktail sauce and lemon. Feeling dirty? Upgrade your oysters for \$4 more.

*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 | \$12 HALF | \$20 FULL
Peel-n-eat shrimp steamed in the Capt's blend of spices. Served HOT or COLD with your choice of cocktail sauce or hot suspended butter and lemon.
Try them with a sprinkle of J.O. spice or our Angry Lemon blend.

*TUNA NACHOS | \$17
Crispy fried wonton chips topped with rare sesame-seared Ahi tuna and seaweed salad. Drizzled with cucumber wasabi aioli and teriyaki.

SEBASTIAN MIDDLENECK CLAMS | \$16
Steamed local middleneck clams served with hot suspended butter and lemon.

CLAMS CASINO | \$14
Baked local clams with bell pepper, onions, butter, bacon, and herbs.

GARLIC STEAMED MUSSELS | \$15
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.

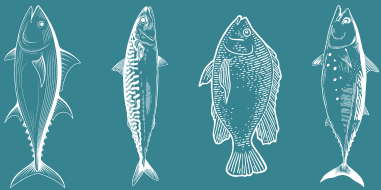
THE TRILOGY
Why choose? Have one of each shooter.

SOUPS

SOUP OF THE DAY
\$8 CUP | \$10 BOWL
A delicious blend of fresh ingredients made just for you. Ask your server what's simmering today!

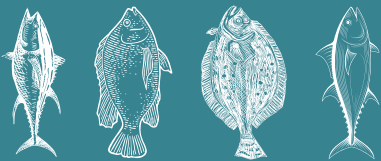
NEW ENGLAND
CLAM CHOWDER
\$8 CUP | \$10 BOWL
A house favorite made rich and creamy with fresh clams.

MARYLAND CRAB SOUP
\$8 CUP | \$10 BOWL
A classic Hiram's recipe. Tomato-based with lump crab and vegetables.



FRESH FISH
DAILY!!!

ASK YOUR
SERVER ABOUT
OUR FRESH
CATCH OPTIONS,
BROUGHT IN
DAILY AND
PREPARED WITH
CARE.



SAVE ROOM
FOR
DESSERT?

KEY LIME PIE | \$10

BREAD PUDDING
OF WEEK | \$10

CHEESECAKE OF
THE WEEK | \$10

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

HOME OF THE
“YOU CATCH IT,
WE COOK IT!”

ASK YOUR SERVER
FOR DETAILS!

CAPT. HIRAM’S RESORT

Sandbar

SALADS

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.

CHICKEN PECAN SALAD | \$17
Mixed greens topped with grilled chicken, bacon bits, candied pecans, grape tomatoes, shredded carrots, and mixed cheeses. Served with vanilla citrus vinaigrette.

CAESAR SALAD | \$14
Leaves of romaine tossed in Caesar dressing with shredded parmesan and seasoned croutons. Served with toasted garlic bread.

PROTEIN UPCHARGES:

CATCH OF THE DAY | \$MKT
CRAB CAKE | \$18
MAHI | \$18

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

SANDIES

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, red onion, and tartar sauce.

BLACKENED MAHI BLT | \$23
A Cajun-spiced blackened mahi fillet. Served on a toasted potato roll with lettuce, tomato, smoky bacon, and a side of tartar sauce.

HADDOCK SANDWICH | \$20
Battered haddock fillet fried golden brown. Served on a toasted potato roll with lettuce, tomato, red onion, and a side of tartar sauce.

SHRIMP & CRAB SALAD ROLL | \$18
Shrimp and sweet crab meat in a creamy dressing with lettuce and tomato. Served on a buttered, toasted, split-top potato roll.

FRENCH ONION DIP | \$17
House-roasted and thinly sliced NY Strip layered with caramelized onions and melted Gruyere cheese, tucked into a toasted hoagie roll. Served with savory au jus.

CALI TURKEY CLUB | \$16
Sliced turkey breast topped with crispy bacon, Havarti cheese, mashed avocado, lettuce and tomato. Served on wheat bread.

COWBOY CHICKEN SANDWICH | \$16
Chicken breast topped with spicy peach BBQ, cheddar cheese, and onion rings. Served on a toasted potato roll with lettuce, tomato, and red onion. Available grilled or fried.

HAM & GRUYERE CROISSANT | \$15
Applewood smoked sliced ham, Gruyere cheese, lettuce, tomato, and house-made honey mustard. Served on a buttery croissant.

DOUBLE TROUBLE TACOS | \$16
Two soft flour tortillas filled with cabbage, cilantro aioli, cotija cheese, and your choice of chicken or fried shrimp. Served with fresh salsa, seasoned rice, and black beans. Substitute mahi for \$7 more.

BIG ISLAND BURGER | \$16
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 | \$15
Cajun breaded fried shrimp on a hoagie roll with shredded lettuce and tomato slices. Served with remoulade for a kick.

PASTA & PLATTERS

BIMINI SHRIMP BOWL | \$19
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.

FISH & CHIPS PLATTER | \$22
Crispy, battered haddock fried golden brown, served with seasoned fries, coleslaw, tartar sauce, and lemon.

FETTUCCINE ALFREDO
CHICKEN \$17 | SHRIMP \$23
A generous portion of our perfectly cooked fettuccine tossed in creamy alfredo. Served with toasted garlic bread.

FRIED JUMBO SHRIMP PLATTER | \$23
Jumbo shrimp dipped in batter, fried golden brown. Served with seasoned fries, coleslaw, cocktail sauce and lemon.

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

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. (Starting March 1st, 2026)

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Special requests may not be honored during peak times

Snap a pic and tag us on Social Media! @capthirams | We MAY send you some cool swag!!!