STARTERS

CAPTAIN’S CHOWDER | Cup 7 | Bowl 11
Lobster, Shrimp and Corn in a Delectable Cream Base

NEW ENGLAND CLAM CHOWDER | Cup 6 | Bowl 10

THAI CALAMARI | 12
Lightly Fried, tossed in a Sweet Thai Chili Sauce

COCONUT SHRIMP | 11
Horseradish Orange Marmalade

BLUE LUMP CRAB CAKES | 13
Roasted Corn Relish and Cajun Remoulade
...the best in town, so we’ve been told

SHRIMP COCKTAIL | 12
Served with Zesty Cocktail Sauce

BACON WRAPPED TENDERLOIN TIPS | 10
Topped with Creamy Blue Cheese Demi

YELLOW FIN TUNA TARTARE | 14
Seaweed Salad, Avocado, Mango, Wasabi, Pickled Ginger, and Fried Wontons

OYSTERS ROCKEFELLER | Six 12 | Nine 18
Baked on the half shell with Spinach, Mozzarella, Bacon, and Parmesan

CHARBROILED OYSTERS | Six 12 | Nine 18
With Garlic Butter and Parmesan Cheese

OYSTER DUO | 16
4 Rockefeller and 4 Charbroiled Oysters
... for the indecisive oyster lover

ESCARGOT | 12
Snails, Onion, Tomato, Garlic, and Mushrooms in a White Wine Parmesan Cream Sauce

FRESH GREENS

House Salad | 10
Arcadian Spring Greens, Onions, Olives, Tomatoes, Carrots and Feta Cheese

RED AND GOLD BEET SALAD | 12
Baby Iceberg, Feta Cheese, Red Onions, Sweet Italian Vinaigrette and Crostini Bread

TOASTED COCONUT SALAD | 13
Mixed Greens, Olives, Heirloom Tomatoes, Blue Cheese, with a Coconut Vinaigrette

SWEET GREEN SALAD | 12
Baby Spinach, Fresh Berries, Blue Cheese, Candied Pecans, with a Raspberry Vinaigrette

CAESAR SALAD | 11
Romaine, Parmesan Crisps and Crostini Bread

STUFFED FLORIDIAN CHICKEN | 22
Pan Fried, Spinach, Hearts of Palm, Artichoke Hearts, Garlic, Blue Cheese and Hollandaise; served with Rice Pilaf

PORK OSSO BUCCO | 23
Braised Pork Shank with a Roasted Vegetable Demi-Glace; served with Garlic Mashed Potatoes ...a Captain’s sized portion

HALF RACK OF LAMB | 29
Grilled to Perfection and topped with a Mint Chimichurri; served with Garlic Mashed Potatoes and Asparagus

CHICKEN PESTO | 21
Pan Seared, Sundried Tomatoes, Mushrooms and Shallots in a Sherry Pesto Cream Sauce; served with Garlic Mashed Potatoes and Asparagus

FILET OSCAR | 34
8oz Filet Mignon topped with Blue Crab and Hollandaise; served with Garlic Mashed Potatoes and Asparagus

NEW YORK STRIP | 28
12oz Strip, Marinated and topped with a Blue Cheese Demi; served with Roasted Fingerling Potatoes and Asparagus

PEPPERCORN RIBEYE | 28
14oz Ribeeye topped with a Whiskey Peppercorn Demi; served with Garlic Mashed Potatoes and Asparagus

SURF AND TURF | 37 Oscar | 42
6oz Main Lobster Tail and Filet Mignon; Served with Garlic Mashed Potatoes and Asparagus ... a delightful combination
Oscar: Filet is Topped with Lump Blue Crab and Hollandaise

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>GARLIC MASHED POTATOES</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>MUSHROOM RISOTTO</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>SAUTÉED BROCCOLI</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>ROASTED FINGERLING POTATOES</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>SAUTÉED SPINACH</strong></td>
<td>2</td>
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</tbody>
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### Beverages

- **PEPSI**
- **DIET PEPSI**
- **MOUNTAIN DEW**
- **DR. PEPPER**
- **SIERRA MIST**
- **GINGER ALE**
- **LEMONADE**
- **RASPBERRY TEA**
- **SWEET TEA**
- **UNSWEET TEA**
- **CRANBERRY JUICE**
- **ORANGE JUICE**
- **MILK**
- **COFFEE**
- **HOT TEA**

*Straws Available Upon Request*

### Gluten Free options available. Please alert your server to any Dietary needs or restrictions prior to ordering.