CAPTAIN’S CHOWDER | Cup 7 | Bowl 11
NEW ENGLAND CLAM CHOWDER | Cup 6 | Bowl 10
OYSTERS ON THE HALF SHELL
Fresh Shucked Half Dozen | 11
Fresh Shucked Dozen | 20
Half Dozen Rockefeller | 13
CRISPY WINGS | 10
Tempura Fried Chicken Wings
Tossed in a Spicy Asian BBQ Sauce
THAI CALAMARI | 12
Lightly Fried, Tossed in a Sweet Thai Chili Sauce
COCONUT SHRIMP | 11
Horseradish Orange Marmalade
BLUE LUMP CRAB CAKES | 13
Two Cakes with Roasted Corn Relish and Cajun Remoulade Sauce
CAPTAIN’S MARGHERITA FLATBREAD | 11
Tomatoes, Garlic, Basil, and Fresh Mozzarella

Fresh Greens

HOUSE SALAD | 10
Arcadian Spring Greens, Onions, Olives, Tomatoes, Carrots and Feta Cheese

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

CAESAR SALAD | 11
Romaine, Parmesan Crisps 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

FISH AND CHIPS | 14
Atlantic Cod, French Fries and Tartar Sauce

LOBSTER GRILLED CHEESE | 16
Lobster Meat, Mascarpone, Provolone Cheese, Tomato, Arugula, on Toasted Sourdough

ASIAN TUNA WRAP | 14
Blackened Seared Ahi Tuna with Asian Slaw, Avocado, Toasted Almonds and Spicy Mayo

CAPTAIN’S PLATTER | 18
Grilled, Fried, or Blackened. Grouper, Shrimp, and Scallops with Rice and Chef Vegetable

PARMESAN CRUSTED GROUPER | 15
Oven Roasted with a Creamy Parmesan Cracker Crust. Rice and Chef Vegetable

BROCCOLI ALFREDO | 11 | Chicken 14 | Shrimp 16
Sautééd broccoli, Fettuccine Pasta, in a creamy Garlic and Parmesan Alfredo Sauce

ADDITIONAL SIDES | 3
French Fries | Coleslaw | Rice Pilaf | Chef Vegetable | Broccoli | Fresh Fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne 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.