

CAPT HIRAMS RESORT SandBar BEACH CLUB



Starters

- CRISPY FRIED WINGS** 11
JUMBO WINGS FRIED CRISPY AND TOSSED IN SAUCE OF CHOICE. SERVED WITH CELERY. BUFFALO, JERK, GARLIC OLD BAY, THAI CHILI, TERIYAKI, OR NAKED. ADD BLUE CHEESE OR RANCH FOR \$.50
- LIZ'S SMOKED FISH DIP**  12
THIS SECRET RECIPE IS MADE WITH FRESH CAUGHT AND SMOKED WHITEFISH. SERVED WITH CRACKERS AND FRESH LEMON.
- ASIAN TUNA NACHOS** 14
WONTON CHIPS TOPPED WITH SEARED AHI TUNA, SEAWEED SALAD, WASABI AIOLI, AND SESAME TERIYAKI.
- FRIED CALAMARI** 8
SQUID DIPPED IN BEER BATTER AND FRIED CRISPY. GARNISHED WITH FRESH HERBS. SERVED WITH MARINARA OR SRIRACHATAR.
- CREAMY CRAB AND ARTICHOKE DIP** 11
A MIXTURE OF CRAB MEAT AND CHOPPED ARTICHOKE TOPPED WITH ARTISAN CHEESE. SERVED HOT WITH TOASTED CROSTINIS.
- FRANK'S CHEESE STICKS** 9
FRIED MOZZARELLA, MARINARA SAUCE
- CAPT'S CONCH FRITTERS**  10
SPECIAL BLEND OF CONCH, RED PEPPER, AND ONIONS. FRIED GOLDEN AND SERVED WITH SPICY ROASTED PEPPER SAUCE.
- HIRAM'S HUMMUS** 6
CREAMY BLENDED CHICKPEAS WITH A DIFFERENT FLAVOR EVERY DAY. SERVED WITH PITA CHIPS AND CELERY.
- FRIED PICKLES** 7
THICK CUT DILL PICKLES DIPPED IN BEER BATTER AND PANKO BREAD CRUMBS. FRIED CRISPY AND SERVED WITH RANCH DIPPING SAUCE.
- FRIED LOCAL GREEN TOMATOES & CRAB REMOULADE** 10
CRISPY FRIED LOCAL GREEN TOMATOES TOPPED WITH JUMBO LUMP CRAB MEAT AND CAJUN REMOULADE.

Martin's Raw Bar

- OLD BAY SALTWATER PEEL N' EAT SHRIMP**  **HALF - 9 FULL - 17**
JUMBO SHELL-ON SHRIMP BOILED IN CAPT'S BLEND OF SPICES. SERVED HOT OR COLD WITH COCKTAIL SAUCE OR DRAWN BUTTER.
- OYSTERS ON THE HALF SHELL** MKT
FRESH SHUCKED OYSTERS OVER A BED OF ICE. SERVED WITH LEMON AND COCKTAIL SAUCE.
- DIRTY OYSTERS** HALF - DZ MKT DZ - MKT
FRESH SHUCKED OYSTERS TOPPED WITH CAVIAR, SOUR CREAM, DICED ONION, AND HOT SAUCE.
- SEBASTIAN SEAFOOD SAMPLER** 17
JUMBO STEAMED SHRIMP, STEAMED CLAMS, AND LIZ'S SMOKED FISH DIP.
- MICKEY'S OYSTER SHOOTER** 3 for 9
FRESHLY SHUCKED OYSTER IN A SHOT GLASS WITH MICKEY'S OWN BLEND OF ABSOLUT PEPPAR AND ZING ZANG.
- STEAMED MUSSELS** 13
FRESHLY CAUGHT MUSSELS STEAMED IN WHITE WINE BUTTER BROTH. GARNISHED WITH FRESH HERBS AND SERVED WITH TOASTED GARLIC BREAD.
- STEAMED SEBASTIAN LITTLENECK CLAMS** 10
LOCAL LITTLENECK CLAMS STEAMED IN WHITE WINE BUTTER BROTH.

Soups & Salads

- NEW ENGLAND CLAM CHOWDER**  5 7
HOUSE MADE CLASSIC RICH AND CREAMY CLAM CHOWDER.
- AUTHENTIC MARYLAND CRAB SOUP** 5 7
HIRAM'S OWN RECIPE OF TOMATO, CRAB, AND VEGETABLES.
- BABY FIELD GREEN SALAD** 7
A BED OF LOCAL HYDROPONIC GREENS TOPPED WITH CARROTS, RED ONIONS, GRAPE TOMATO, AND CUCUMBER. SERVED WITH CITRUS VINAIGRETTE.
- CHOPPED SALAD**  8
FRESH CHOPPED ROMAINE, DICED TOMATO, HARDBOILED EGG, BACON BITS, CUCUMBER, AND BLUE CHEESE CRUMBLES. SERVED WITH CHOICE OF DRESSING.
- CLASSIC CAESAR SALAD** 8
LEAVES OF ROMAINE TOSSED IN CAESAR DRESSING WITH SHAVED PARMESAN AND CROUTONS.

Sandwiches

ALL SANDWICHES ARE SERVED WITH FRIES

- FRIED NORTHERN PACIFIC COD SANDWICH**  12
FLAKY FISH DIPPED IN BEER BATTER, FRIED GOLDEN BROWN. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, AND CAPT'S TARTAR SAUCE. MAHI ADD \$2.
- FRESH CATCH OF THE DAY** MKT
ASK YOUR SERVER ABOUT TODAY'S SELECTION AND PREPARATION OPTIONS.
- TRIPLE TROUBLE TACOS** 12
3 SOFT TORTILLAS STUFFED WITH CHOICE OF GRILLED SHRIMP OR CHICKEN, CABBAGE, CHEDDAR, HOUSE MADE CILANTRO LIME SOUR CREAM, AND PICO DE GALLO. VEGETARIAN OPTION AVAILABLE. GRILLED MAHI ADD \$2.
- FRIED SHRIMP PO' BOY** 12
BEER BATTERED SHRIMP FRIED GOLDEN BROWN AND SERVED ON CUBAN BREAD WITH SHREDDED LETTUCE, DICED TOMATO, AND CAJUN REMOULADE.
- CINDIE'S ULTIMATE LOBSTER ROLL** 20
LOBSTER MEAT AND SHAVED CELERY TOSSED IN OLD BAY LEMON DRESSING. SERVED ON A BUTTERY NEW ENGLAND STYLE ROLL.
- HOT DOG** 7
¼ LB ALL BEEF HOT DOG, ONIONS, RELISH, NEW ENGLAND STYLE ROLL
- DECK HAND CHICKEN SANDWICH** 10
CHICKEN BREAST WITH CHOICE OF BBQ SAUCE, BLACKENED, OR JERK SEASONING. SERVED ON A POTATO ROLL WITH LETTUCE AND TOMATO.
- CAPTAIN'S BURGER** 10
8 OZ. BURGER GRILLED YOUR WAY. SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE AND TOMATO.
- HIRAM'S FLATLINER**  11
SMOKED PULLED PORK, SHAVED HAM, BACON, PROVOLONE, DILL PICKLES, AND MUSTARD ON CUBAN BREAD. PRESSED AND GRILLED CRISPY.
- MARYLAND STYLE JUMBO LUMP CRAB CAKE** 14
JUMBO LUMP CRAB CAKE BROILED TO A CRUSTY OUTSIDE AND SOFT INSIDE. SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, AND OLD BAY REMOULADE.
- ADDITIONAL SANDWICH TOPPINGS** 1/EA
*CHEESE: AMERICAN, CHEDDAR, PROVOLONE, SWISS
TOPPINGS: BACON, SAUTÉED MUSHROOMS, ONIONS*

Fried Platters

SERVED WITH FRIES, SLAW, LEMON, HOUSE MADE TARTAR SAUCE

- FISHERMAN'S FISH AND CHIPS** 15
FLAKY NORTHERN PACIFIC COD DIPPED IN BEER BATTER AND FRIED GOLDEN BROWN. MAHI ADD \$2.
- FRESH FRIED OYSTERS** 23
LIGHTLY BATTERED SELECT OYSTERS
- FRESH JUMBO SHRIMP**  19
LIGHTLY BATTERED JUMBO SHRIMP
- THE CAPTAIN'S SEAFOOD COMBO** 29
LIGHTLY BATTERED COD, OYSTERS, SHRIMP, SCALLOPS

Add-Ons

AVAILABLE WITH SALADS, SANDWICHES, AND PLATTERS ONLY

- JUMBO LUMP CRAB CAKE** 12
- DAY BOAT FISH** MKT
- GRILLED SHRIMP** 8
- GRILLED CHICKEN** 6

Sides

- FRIES** 3
- ONION RINGS** 3
- COLE SLAW** 3
- GARLIC BREAD** 3

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

FOR A GOOD TIME
FLIP ME OVER!

