

SHAREABLE APPETIZERS

Capt Jim's Famous Crab Cake

Capt Jim's Authentic Maryland Recipe! You've never tasted better! Served deep fried or sauteed, with tartar sauce & crackers 9.99

Chicken Wings	7.49	Fried Lobster Nuggets	12.99
Choice of Caribbean jerk, buffalo or honey soy. With bleu cheese & celery.		Lightly breaded pieces of lobster, fried golden brown, and served with roasted red pepper sauce	
Seared Ahi	9.99	Basket of Shrimp	6.99
Sashimi grade yellowfin tuna, lightly seared, sliced thin & chilled. Served with pickled ginger, wasabi & soy sauce		Bite sized, breaded & quick-fried. Served with cocktail sauce.	
Hot Crab Dip	8.49	Seafood Quesadilla	8.49
A creamy blend of fresh crab meat, cream cheese, horseradish & minced onions. With crackers.		A flour tortilla with shrimp, scallops and cheddar-jack cheese, served with salsa, guacamole, sour cream & shredded lettuce.	
Smoked Fish Spread	6.99	Steak Quesadilla	8.49
Freshly smoked fish mixed with seasonings for a perfect spread, with lemon & crackers.		Marinated sirloin and cheddar-jack cheese in a flour tortilla, served with salsa, guacamole, sour cream & shredded lettuce.	
Conch Fritters	7.99	Spinach & Artichoke Dip	6.99
Chunks of conch in a Bahamian batter, fried and served with a sweet roasted red pepper sauce.		A creamy blend of spinach, diced artichoke hearts, sour cream, romano cheese, & spices. Served warm with tortilla chips.	
Boneless Chicken Wings	7.49	Fried Calamari	8.99
Available buffalo style, barbecue or garlic butter.		Lightly dusted tentacles & rings, served with marinara.	
Fried Cheese Stix	6.49		
Mozzarella fried golden brown. With marinara.			

MARTIN'S RAW BAR

Steamed New England Mussels	8.99	Steamed Spiced Shrimp	10.99
White wine, garlic, lemon, and minced onion. With toasted french garlic bread.		1/2 Pound u-peel-em jumbo shrimp, served chilled with cocktail sauce or hot & spicy with Hiram's butter & lemon.	
Clams Steamed or Iced	1/2 dz. 6.99 dz. 9.99	Martin's Dirty Oysters	11.49
Only the best.		1/2 dz. Select iced oysters on the half-shell, topped with caviar, sour cream, diced red onion, & a dash of hot sauce.	
Oysters Steamed or Iced	1/2 Dz. 9.99 Dz. 14.99		
On-The Half-Shell			

There is a risk associated with consuming raw oysters, clams, or any raw animal protein. 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 or clams, and should eat them fully cooked. If unsure of your risk, consult a physician.

ENTREE SALADS & SOUPS

Capt's Cobb Salad	8.99	Caesar Salad	6.99
Mixed greens with bleu cheese, bacon bits, roasted peppers, black olives, cucumbers, tomatoes, shredded cheese & hard boiled egg in a crisp tortilla bowl. With Chicken add \$4 With Grilled Shrimp add \$5		Crisp romaine, croutons, parmesan and our house caesar dressing. With Chicken add \$4 With Grilled Shrimp add \$5	
Grilled Shrimp Captain's Salad	10.99	Hiram's Tropical Fruit Platter	8.99
Fresh crisp greens with tomato, cucumber and red onion, topped with grilled shrimp.		An blend of in season tropical fruit served over mixed greens with flavored yogurt, cottage cheese & fresh seasonal berries.	
Asian Style Chicken Salad	12.99	Antipasto Salad	9.99
Grilled sliced chicken served on a bed of fresh greens with water chestnuts, mandarin oranges & chow mein noodles with spicy asian peanut dressing in a crisp tortilla shell.		Ciao! Sliced salami, ham, cappicola & provolone with fresh mozzarella, roasted peppers, black olives, tomatoes & artichoke hearts served over a bed of mixed greens. Served with Italian herb vinaigrette.	
Avocado & Walnut Salad	8.49	Shrimp Salad Platter	10.99
Fresh avocado slices, hard boiled egg, tomatoes & cucumber on a bed of mixed baby greens, topped with a warm bacon and walnut dressing. With Chicken add \$4 With Grilled Shrimp add \$5		The Capt's famous recipe made with a bit of island spice. Served on a bed of mixed greens, with hard boiled egg.	
Hiram's Clam Chowder (cup or bowl)	2.99/3.99	Maryland Style Crab Soup (cup or bowl)	2.99/3.99
New England style, rich & creamy.		Eastern shore recipe with fresh blue crab meat. Spicy!	

We use 100% trans fat free oils and shortening in the preparation of our food.

HOOKED

Fresh Catch

A generous portion of a local fish:
Ask your server for today's *added selections* at *Mkt Price*.
Char-Grilled or Broiled.
Cajun Style, Key West Lemon, Teriyaki

Orange Blossom Salmon

Fresh salmon grilled & basted with a sweet brown sugar & butter sauce with a hint of citrus. **16.99**

Mahi Tropical 17.99

Chargrilled filet of mahi-mahi lightly dusted with Key West spices & topped with pineapple rum salsa.

Beer Battered Catch 17.49

Deep fried mahi served with seasoned fries, cole slaw and tartar sauce.

Stuffed Flounder 16.99

Flaky white filets of flounder filled with our signature crabmeat stuffing.

Tilapia 16.99

Choose between blackened or baked, one of our guest favorites.

Capt Hiram's Fish & Chips 10.99

Fillets of beer battered haddock deep fried and served with seasoned fries, cole slaw & tartar sauce.

Sesame Yellowfin Tuna 17.99

Grilled and lightly basted with teriyaki sauce, topped with sesame seeds & served with wasabi.

SHRIMP & SEA SCALLOPS

Grilled Jumbo Shrimp 17.99

Basted with Hiram's seasoned butter. Served over rice with fresh vegetables.

Crab Stuffed Baked Shrimp 18.99

Tender butterflied shrimp stuffed with our signature crabmeat stuffing,

Fresh Sea Scallops 19.99

A generous portion of sea scallops, broiled with herbs and spices in Hiram's seasoned butter.

Beer Battered Jumbo Shrimp 17.99

Beer Battered Fresh Sea Scallops 19.99

Deep fried and served with tartar & cocktail sauce.

Capt's Seafood Platter

Shrimp, Scallops and Mahi-Mahi prepared broiled in Hiram's seasoned butter with herbs and spices, or beer battered and deep fried. **22.99**

LOBSTER & CRAB

Broiled Lobster Tail 28.99

1/2 pound of warm water tail. With Hiram's butter.

Stuffed with Blue Crab Stuffing Add \$5

Lobster Nuggets 16.99

Battered and fried lobster meat, served with roasted red pepper sauce. Served with choice of potato or rice & fresh vegetable of the day.

Capt Jim's Maryland Style Crab Cake 16.99

Our signature dish. Fried golden or pan-sauteed,

Double Your Crab Cake Add \$6

Snow Crab 16.99

One pound of sweet and tender steamed crab legs. Served with Hiram's butter, toasted garlic bread & choice of salad.

RIBS, STEAK & CHICKEN

8oz. Filet Mignon 23.99

Select beef tenderloin, char-grilled, seasoned with Capt's spice. Topped with sauteed mushrooms.

14oz. Char-Grilled Ribeye 24.99

Seasoned hand-cut USDA choice beef.

12oz. NY Strip 19.99

US Choice, hand-cut char-grilled

10 Oz Sirloin 18.99

US Choice, hand-cut char-grilled. Served with garlic mashed potatoes and fresh vegetable.

Grilled Breast of Chicken 14.99

Seasoned, char-grilled. Served over rice with fresh vegetables.

Chicken Cordon Bleu 14.99

A breast of chicken stuffed with a generous portion of ham and swiss cheese. Served with garlic mashed potatoes and fresh vegetable.

Baby Back Ribs 15.99

Try our mouth watering baby back ribs with BBQ sauce, served with Hiram's fries and cole slaw. You'll need plenty of napkins for this one!

PLEASE ORDER STEAK BY TEMPERATURE

Rare- Cool red center Med Rare- Warm Red Center Med - Warm pink center

Med well- Hint of pink in center Well- No sign of pink

ADD TO

ANY ENTREE

SNOW CRAB CLUSTER

ADD \$8

SHRIMP SKEWER

ADD \$6

CRAB CAKE

ADD \$6

LOBSTER TAIL

ADD \$24

Dinner entrees are served with fresh vegetables, choice of rice, garlic mashed potatoes, baked potato, sweet potato or Hiram's seasoned fries (*unless otherwise indicated*). Caesar, house salad or cup of soup add \$2.

SANDWICHES & BURGERS

Maryland Style Crab Cake Our signature recipe. Fried golden or pan-sauteed.	11.99	Capt's Grilled Steak Sandwich A 7 oz ribeye, cut from the heart of a prime rib.	12.99
Grilled Mahi-Mahi or Yellowfin Tuna Basted with Hiram's seasoning. With tartar sauce.	8.99	Angus Beef Burger - Straight Up 1/2 lb seasoned beef, with lettuce & tomato.	6.99
Shrimp Salad Wrap The Capt's recipe with a bit of island spice, with tomato and green leaf lettuce in a tomato basil wrap.	9.49	All American Cheeseburger 1/2 lb, seasoned beef, with choice of American, cheddar, Swiss or provolone cheese.	7.69
Mah-Mahi Wrap Basted with Hiram's seasoning, topped with cilantro remoulade, wrapped in a spinach wrap, served with chips and cole slaw.	9.49	Bacon Cheeseburger 1/2 lb, seasoned beef, topped with crisp bacon and choice of cheese.	8.49
Chicken Caesar Wrap A perfect mix of grilled chicken breast and caesar salad in a spinach wrap.	7.99	Mushroom, Onion, Swiss Burger 1/2 lb, seasoned beef with Swiss cheese, sauteed onions & mushrooms.	8.49
Veggie Wrap Seasonal vegetables marinated and grilled, served in a tomato basil wrap, with the Chef's homemade hummus, tomato, leaf lettuce and terra vegetable chips.	7.99	Grilled Chicken Char-grilled breast, served with homemade mustard sauce.	6.99
		Top Dog 1/4 lb, all beef hot dog. Served grilled or boiled.	5.99

Add a cup of soup to any sandwich for \$2

Add cheese, bacon, or sauteed mushrooms \$.79 each

PLEASE ORDER BURGERS BY TEMPERATURE

Rare- Cool red center Med Rare- Warm Red Center Med - Warm pink center

Med well- Hint of pink in center Well- No sign of pink

Except where noted, all sandwiches served with potato chips, cole slaw and pickle.

Substitute Hiram's seasoned fries for \$1

GREAT SIDES & ADD-ONS

SIDE OF FRUIT	2.49	FRESH VEGETABLES	1.99
COLE SLAW	1.49	RICE	1.99
BLUE CHEESE AND CELERY99	SIDE CAESAR SALAD	3.99
BASKET OF BREAD	2.49	HOUSE GREENS TOSSED SALAD	3.99
TOASTED GARLIC FRENCH BREAD	1.99	BASKET OF HIRAM'S SEASONED FRIES	3.99
COTTAGE CHEESE	1.89	SIDE OF HIRAM'S SEASONED FRIES	1.99
BAKED POTATO	1.99	POTATO CHIPS89
BAKED SWEET POTATO	1.99	TERRA CHIPS	1.69
GARLIC MASHED POTATOES	1.99	SAUTEED MUSHROOMS & ONIONS99

Please be advised that any of our products may contain allergens, including peanuts. Customers concerned with food allergies need to be aware of this risk. Patrons with food allergies are encouraged to advise your server to insure that your meal does not come in contact with the allergen during the food's preparation..

The Capt's ToDo List

1. Visit SandBar for Cocktails on the Beach
2. Have an espresso or cappuccino with dessert
3. Enjoy 7 nights of great live entertainment
4. Treat myself to a night or two at The Inn at Capt Hiram's
5. Check out who's next in Capt Hiram's Concert Series
6. Buy unique logo "stuff" in the Boatique
7. Go fishing
8. Rent a jetski
9. Take a cruise on the Indian River
10. Visit **Hirams.com** and sign up for the newsletters
and never miss what's happening next!
11. Look up Islandsphere in the dictionary when I get home

We accept Mastercard, Visa, Discover, and American Express, but prefer cash!
Sorry, no personal checks. An 18% gratuity is added to parties of six(6) or more.