

CAPTAIN'S TAVERN

APPETIZERS

SHRIMP COCKTAIL (5 pc)	\$15	NORTHERN OYSTERS	\$5 each
with tomato sauce			
SMOKED FISH SPREAD	\$14	FRIED OYSTERS (6 pc)	\$18
jalapeño, crisp plantain chips			
OYSTER ROCKEFELLER (6 pc)	\$22	ESCARGOT	\$16
spinach, Pernod		garlic butter, puff pastry	
BLACK SKILLET MUSSELS	\$20	FRIED CALAMARI	\$14
garlic butter		marinara sauce	
CALAMARI SALAD - Thai Style	\$14	STUFFED MUSHROOM (5 pc)	\$14
fried - tomatoes, onion, herbs, sweet chili sauce		seafood crab stuffing, cheese	
LOBSTER NUGGETS - Thai Style	\$18	SOFT SHELL CRAB	\$16
fried - tomato, onions, herbs, sweet chili sauce		seasoned, dredged in flour, quickly fried,	
**TUNA POKE	\$20	julienne carrot cilantro salad	
tuna cubed, avocado, seaweed salad, soy sauce,		COCONUT SHRIMP (7 pc)	\$12
sesame oil/seeds, green onions, shrimp chips		citrus dipping sauce	
CRACKED CONCH	\$18	VIETNAMESE SPRING ROLLS	\$12
seasoned, dredged in flour, quickly fried		four fried with vegetables, dipping sauce	
CONCH FRITTERS	\$14		

SOUPS & CHOWDERS

NEW ENGLAND CLAM	\$8
KEY WEST CONCH	\$8
LOBSTER BISQUE	\$9

SALADS

ARUGULA SALAD	\$14
gorgonzola, pear, candied pecans	
OYSTER CAESAR	\$24
Caesar salad, fried oysters (enough for two)	
<i>extra oyster each</i>	\$1.75

* There may be a risk associated with consuming raw oysters or any raw animal protein. ** Denotes Raw Food / not cooked item
If you suffer from chronic illness of the liver, stomach, blood or have immune disorders, you should eat animal protein fully cooked.

Please be aware, if you are not acquainted with a dish and are not willing to take a chance, please stay with more familiar menu items. Once we have served you the dish, we must charge for it, unless we have made a mistake.

FRESH FISH

LEMON BUTTER FAROE ISLAND SALMON asparagus	\$34
MISO GLAZED FAROE ISLAND SALMON miso, sesame oil, honey, soy sauce, green beans, asparagus, tomato	\$34
BALSAMIC GLAZED FAROE ISLAND SALMON pan seared, orange juice, balsamic vinegar, honey, rosemary, shredded green papaya, spinach, cherry tomatoes	\$33
CEDAR PLANK SALMON sun-dried tomato aioli	\$33
BRANZINO FILLET meli melo or lemon caper butter	\$34
CRISPY BRANZINO Mediterranean seabass, spicy Asian tamarind sauce, jasmine rice	\$34
PAN SEARED GROUPER preserved lemon, julienne, carrot, green peas, polenta	\$34
GROUPER OSCAR jumbo lump crabmeat, asparagus, hollandaise	\$37
YELLOWTAIL MATECUMBE diced tomatoes, onion, capers, basil, shallots, vinegar, olive oil, lemon juice	\$33
YELLOWTAIL MACADAMIA macadamia nut crust, mango chutney butter, gourmet greens	\$33
JAMAICAN YELLOWTAIL (whole fish) simmered w/ orange juice, allspice, thyme, tomato, onions, scallions, rice and peas	\$35
CRISPY SNAPPER (whole fish) spicy tamarind sauce, jasmine rice	\$35
DIJON ROASTED SNAPPER crème faiche, Dijon mustard shallots, capers, creamed spinach topped tomato	\$34
PAN SEARED SNAPPER - THAI SPICES lemon grass, kaffir lime, garlic, coconut rice	\$34

LOBSTER DISHES

20/24 oz. CARIBBEAN LOBSTER TAIL grilled, drawn butter	\$54/lb
8 oz. CARIBBEAN LOBSTER TAIL grilled, drawn butter	\$48
2 lb CAPTAIN'S LOBSTER whole Maine lobster steamed, drawn butter	\$60
LOBTSEK NEWBERG Maine lobster, mushrooms, leeks, sherry cream, seasoning	\$49

SEAFOOD

SHRIMP SCAMPI	\$31
white wine, butter, garlic, diced tomatoes, parsley, Parmesan, (rice or linguini)	
STUFFED SHRIMP	\$33
seafest crab stuffing	
SHRIMP w/ VEGETABLES	\$29
stir fried, carrots, mushrooms, snow peas, bok choy, onion, peppers, Asian sauce, jasmin rice	
SHRIMP & SCALLOPS MELI MELO	\$34
chicken broth, preserved lemon butter, Worcestershire, onions, thyme, twice cooked potatoes	
SEAFOOD RISOTTO	\$31
sea scallops, shrimp, shiitake mushrooms, asparagus, arborio rice	
PAELLA	\$33
shrimp, scallops, mussels, clams, chorizo sausage	
CURRIED SHRIMP & SCALLOPS	\$33
shrimp, scallops, island curry sauce, yellow rice	
SEAFOOD ALFREDO	\$31
shrimp, scallops, seafest crab, cream sauce, fettuccine	
SEAFOOD MEDLEY	\$34
fish, scallops, shrimp, spicy tomato sauce, jasmine rice, sweet plantains	
CAJUN SCALLOPS	\$36
grilled, fried garlic, shallots, tomato, capers, balsamic vinegar, parsley	

LAND LOVERS

* RIBEYE STEAK	\$38
grilled, fried onion rings	
* NEW YORK STRIP	\$35
sauteed mushrooms	
* FILET MIGNON	\$38
sauteed mushrooms, asparagus	
* CHURRASCO	\$39
chimichurri, pickled onions, rice and peas, plantains	
* ROASTED RACK OF LAMB	\$39
honey dijon glaze, asparagus	
CHICKEN MACADAMIA	\$24
macadamia nut crust, mango chutney butter, gourmet greens	

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SUSHI MENU

SASHIMI 6 PIECES

**TUNA (maguro)	\$18
**SALMON (sake)	\$18
**YELLOWTAIL (hamachi)	\$19
**UZUSUKURI ponzu and soy sauce, sesame seeds	\$20

SUSHI (NIGIRI) 3 PIECES

**TUNA (maguro)	\$12
**SALMON (sake)	\$12
**YELLOWTAIL (hamachi)	\$13
EEL (unagi)	\$13
SHRIMP ^(ebi)	\$11

COMBINATION PLATTER

tuna, salmon, whitefish or combo add \$4

SUSHI COMBO \$23

all fish - 6 pcs sushi nigiri
& California Roll

SASHIMI COMBO \$36

all fish - 10 slices of sashimi
& California Roll

SUSHI SASHIMI COMBO \$41

all fish - 6 pcs nigiri, 6 slices sashimi
& California Roll

APPETIZER, SOUP, SALAD

EDAMAME	\$8	WAKAME	\$8
GARLIC EDAMAME	\$10	SUSHI RICE	\$4
**TATAKI TUNA	\$22	**POKE	\$20
SPICY OCTOPUS	\$17	tuna or salmon and shrimp chips	
sliced cucumber, lemon w/ kimchee		SPICY MISO SOUP	\$16
spicy sauce, negi, sesame seeds, seaweed salad		miso, garlic chili sauce, shrimp, scallops	
**CEVICHE	\$16	bok choy, onion, shitaki, negi, basil,	
tuna, salmon or mix - red onion mango,		fried crispy rice balls	
cilantro, wakame salad, lime juice, chili sauce			

Consuming raw or undercooked seafood may increase risk of food borne illness. ** Denotes raw / not cooked item

SUSHI SPECIALS



	HAND ROLL	ROLL
CALIFORNIA crabstick, avocado, cucumber masago	\$7	\$10
**TEKKA	\$8	\$11
VEGETABLE	\$7	\$11
**JB (bagel / cold) salmon, cheese	\$8	\$13
SALMON SKIN broiled salmon skin, cucumber, scallion, eel sauce	\$7	\$12
**SPICY TUNA tuna, cucumber, scallion, kimchee sauce	\$8	\$13
ETHAN COLE EEL eel, cucumber, eel sauce	\$9	\$13
JB TEMPURA (HOT) fried JB Roll		\$15
SHRIMP TEMPURA avocado, crabstick, eel sauce, masago		\$18
SPIDER fried softshell crab, avocado, cucumber, eel sauce, masago		\$18
JADA shrimp tempura, avocado, crabstick, tempura flakes, eel sauce		\$19
DRAGON shrimp tempura, cheese, cucumber, avocado, eel sauce		\$18
VOLCANO California roll - baked mixed seafood topping, eel sauce		\$20
**RAINBOW California roll - topped w/ tuna, salmon, whitefish, avocado		\$17
DANCING EEL California roll topped with eel, eel sauce		\$19
KANI-SU (riceless) crabstick, avocado, smelt roe, cucumber wrap w/ rice wine vinegar		\$13
**MIAMI NICE (riceless) tuna or salmon, avocado, cheese, crabstick, cucumber wrap, kimchee, ponzu		\$17
CAPTAINS Florida lobster meat, masago, avocado, cucumber, soy bean wrap		\$26

BEERS



BELLS TWO HEARTED ALE IPA	\$7	STELLA ARTOIS PILSNER	\$6
RED STRIPE Lager	\$6	KENTUCKY BOURBON ALE	\$8
HEINEKEN PALE Lager	\$6	SAM ADAMS Boston Lager	\$6
CORONA EXTRA Lager	\$6	MODELO NEGRA dark Lager	\$6
MILLER LITE pilsner	\$5	BUDWEISER Lager	\$5
BUD LIGHT Lager	\$5	STELLA ARTOIS non alcoholic	\$6
COORS LIGHT Lager	\$5		



WINES BY THE GLASS

WHITES

BANFI SAN ANGELO Pinot Grigio	\$12
FRAMINGHAM Sauvignon Blanc	\$12
KENDALL JACKSON Chardonnay	\$12
SELBY Chardonnay	\$12
MARTIN CODAX Albariño	\$12
ST. SUPERY Muscat Canelli	\$13
BERINGER White Zinfandel	\$11
ROSEBLOOD D'ESTOUBLON Rose	\$12

REDS

J VINEYARD Pinot Noir	\$13
FREI BROTHERS Merlot	\$13
FINCA FLICHMAN Malbec RSV	\$13
LOUIS MARTINI PRATI Cabernet	\$13
ST. SUPERY Cabernet	\$14

BUBBLES

LaMARCA Sparkling (split)	\$13
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*“Drinking good wine with good food in good company
is one of life’s most civilized pleasures.”...*

A gratuity of 18% is automatically added to all checks with parties of 6 or more.
We can only split payments up to as many as 4 credit cards, Thank you.