

APPETIZERS

PEPPERONI & HOT HONEY FLATBREAD ricotta, pepperoni, banana peppers, Parmesan-provolone blend, arugula, hot honey	14
THE CAPTAIN’S WARM CRAB GUACAMOLE GF chunky guacamole, lump crab, tortilla chips, served warm	22
JUMBO SHRIMP COCKTAIL GF poached and chilled, served with lemon and cocktail sauce	15
OYSTERS ROCKEFELLER GF local oysters, creamed spinach, Parmesan-panko crumbs	18
PARMESAN FRIED CALAMARI flash fried rings, hot banana peppers, Parmesan, black pepper, Siracha aioli	16
TEMPURA BEEF & BROCCOLI crispy sesame-tempura beef, fried red bell pepper, steamed broccoli, orange-ginger glaze	18
TRUFFLE-PARMESAN STEAK FRIES black truffle salt, grated Parmesan, truffle oil, roasted garlic aioli, smoked tomato ketchup	12

SOUP & SALADS

CREAM OF CRAB GF lump crab, cream, spices, scallion	8/13
FRENCH ONION GF caramelized sweet onions, rich vegetable broth, croutons, swiss and provolone cheese	10
THE COBB GF mixed greens, bacon, hard-boiled egg, chickpeas, pickled red onion, tomato, bleu cheese, avocado, white balsamic dressing	13
CLASSIC CAESAR GF chopped romaine hearts, house Caesar dressing, croutons, grated Parmesan	7/13
ROMAINE WEDGE 1/2 romaine heart, pickled red onion, tomato, crumbled bleu cheese, warm smoked bacon, bleu cheese dressing, balsamic reduction	13
DRESSINGS: white balsamic, italian, buttermilk ranch, house bleu cheese, Caesar	

SANDWICHES

all sandwiches served on a toasted brioche roll with lettuce and tomato, and served with french fries or coleslaw (substitute gluten free bun +2)

THE CAPTAIN’S CRAB CAKE SANDWICH GF 1/4 lb. jumbo lump crab cake, tartar sauce, coleslaw	27
HOT CHICKEN SANDWICH breaded and crispy - fried, Nashville hot sauce, pickles	16
STEAKHOUSE BURGER GF 1/2 lb. ground steak burger, charbroiled to your liking, American cheese The Captain’s Way: topped with our bacon-onion jam, and a panko fried onion ring (+2)	17
FRENCH DIP slow-cooked & thin-sliced roast beef, horseradish cream, swiss cheese, toasted sub roll, au jus	19

ENTRÉES

PORK PORTERHOUSE CHOP bone-in chop, pan roasted, orange-cranberry glaze, served with roasted apple mashed potatoes and green beans	29
LEMON RISOTTO GF creamy lemon & bell pepper risotto, artichoke hearts, sweet peas, blistered grape tomatoes, garlic-seared spinach	22
FRENCH CHICKEN GF two sautéed chicken breasts, lemon-tarragon butter sauce, zucchini noodles, onions, heirloom tomatoes	24
STEAK FRITES 8oz sirloin cap steak, served sliced on shallot-butter fries, topped with our garlic herb compound butter and demi-glaze	36
SURF & TURF GF charbroiled tenderloin medallions, two crab cake stuffed shrimp, creamy mashed potatoes, seared spinach, demi-glaze	66
TUSCAN CHICKEN & SAUSAGE GNOCCHI chicken breast medallions, Italian sausage, and house-made potato gnocchi with spinach, roasted artichoke hearts, Parmesan cream, and sun-dried tomato pesto	28
CAPTAIN’S FEAST FOR TWO <i>(available with 24hr reservation)</i> GF the ultimate dinner combination for two featuring our colossal, cold-water lobster tail paired with our 48 oz. tomahawk ribeye	204

THE STEAKS

USDA mid-western beef, cooked to your order, topped with our garlic-herb compound butter and served with your choice of vegetable and starch

THE TOMAHAWK (available with 24hr reservation) GF	115
the showstopper, 48oz long-bone ribeye steak, aged and cut in-house, charbroiled and oven-roasted, recommended medium rare or medium	
16OZ CREEKSTONE HAND-CUT RIBEYE GF	52
house-cut, Certified Angus Beef	
14OZ CREEKSTONE HAND-CUT NY STRIP GF	49
house center-cut, Certified Angus Beef	
8OZ CREEKSTONE CENTER-CUT FILET GF	58
8oz, center-cut, and charbroiled to your liking	
8OZ CREEKSTONE SIRLOIN GF	36
top sirloin steak, charbroiled and served sliced with garlic-herb compound butter and demi-glace	
STEAK ADD-ONS:	+4
crumbled bleu cheese, roasted mushrooms, caramelized onions, bacon-onion jam, cowboy butter	
DRY RUBS:	+2
cajun spice, Kansas City dry rub, Tuscan spice: olive oil	

FROM THE SEA

LOBSTER TAIL GF	48
6oz South African rock lobster tail, old bay, lemon, butter, seared spinach, roasted potatoes	
FRIED JUMBO SHRIMP (7)	26
lightly fried in our cornmeal breading, served with French fries, coleslaw, house tartar sauce and our spicy cocktail sauce	
STUFFED SHRIMP GF	38
jumbo stuffed shrimp, imperial sauce, grilled asparagus, creamy mashed potatoes	
THE CAPTAIN'S CRAB CAKES GF	MKT
two jumbo lump crab cakes, coleslaw, zucchini salad, tartar sauce	
SEARED SHRIMP & SCALLOP RISOTTO GF	34
seared shrimp & jumbo scallops, lemon & red bell pepper risotto, sweet peas, artichoke hearts	
THE COLOSSAL TAIL (ask your server for availability) GF	MKT
1lb North Atlantic tail, Old Bay, lemon, butter, Cole slaw, baked potato	
SWORDFISH OSCAR GF	38
pan-seared, asparagus, super lump crabmeat, bearnaise sauce, roasted potatoes	

SIDES, SAUCES, & ADD-ONS

VEGETABLES	6	SAUCES	4
creamed spinach		béarnaise	
buttered carrots		chimichurri	
sauteed zucchini		lemon & garlic cream	
garlic seared spinach		cowboy butter	
sauteed green beans & shallots		red wine demi-glace	
garden salad w/ choice of dressing		au poivre sauce	
grilled asparagus	+3	bacon-onion jam	
STARCHES	5	ADD-ONS	
baked potato		grilled chicken breast	+9
jasmine rice		grilled salmon	+14
house-cut steak fries		grilled jumbo shrimp (6)	+13
creamy mashed potato		jumbo lump crab cake	+25
garlic & rosemary roasted potatoes		South African lobster tail	+36
bacon and bleu cheese mashed potatoes	+3	seared scallops (5)	+23
loaded baked or mashed potato	+3		
truffle-parmesan steak fries	+3		