



Starters

Jumbo Shrimp Cocktail

Jumbo Gulf Shrimp poached and served with cocktail sauce 9.99

Cornmeal Crusted Calamari

Calamari rings tossed with sweet chili lime vinaigrette & topped with grated parmesan cheese 9.99

Crab Stuffed Mushrooms

Button Mushrooms stuffed with crab and topped with hollandaise sauce 10.99

Spinach & Artichoke Dip

New Orleans-style, baked golden brown and served with crispy tortilla chips 7.99

Maryland Lump Crab Cakes

Pan-seared and served with lemon dill butter sauce 11.99

Escargot in Mushroom Caps

Served in puff pastry and topped with garlic butter 10.99

Bourbon BBQ Spare Ribs

Glazed with bourbon BBQ sauce and served with onion straws 8.99

Captain's Combination Platter

Crab Stuffed Mushrooms, Cornmeal Calamari, Spinach & Artichoke Dip, Bourbon BBQ Spare Ribs and Onion Straws 19.99

Fresh Soups & Salads

French Onion

Caramelized onions, simmered in a rich beefy broth and topped with imported gruyere cheese 4.99

Seasonal Mixed Greens

Tossed with candied walnuts, grapes, sliced apples and served with Raspberry Vinaigrette 4.99

Caesar Salad

A crisp romaine salad tossed with classic style Caesar dressing and served with toasted parmesan 5.50

Garden Salad

Romaine, Iceberg, tomatoes, carrots, onions, cucumbers and kalamata olives 4.99

Beer Cheese Soup

Our Signature Soup since 1974 3.99

Crab & Shrimp Louie Salad

Topped with crab meat, chopped shrimp, asparagus, hard-boiled egg, Avocado, and cognac infused Louie dressing 15.99

Pasta

Add a side salad or Beer Cheese Soup for \$2.99

Vegetarian Pesto Pasta

Fresh tomatoes, mushrooms, artichoke hearts and pine nuts tossed in a pesto sauce with lemon Pepper pappardelle, finished with basil, roasted bell peppers and sun dried tomatoes 17.99

Seafood Collage

Lobster, shrimp, salmon, scallops, mussels and clams in a white wine shallot cream sauce with fresh herbs and fettuccini 32.99

Chicken Fettuccini Carbonara

Fettuccini sautéed with pancetta, garlic, cream and parmesan cheese 18.99

Shrimp Diablo

Large prawns, sautéed with fresh tomatoes, garlic, shallots and a touch of red chilies, served over linguini 21.99



Butcher's Block

All entrées are served with artisan bread and butter. Seasonal Vegetables, and your choice of a baked potato, garlic mashed potatoes, rice, or French fries Add a side salad or Beer Cheese Soup for \$2.99

Roasted Prime Rib of Beef

Seasoned and slow roasted prime rib of beef, served with au just and a creamy horseradish.

10 oz Aviator's Cut - 20.99

14 oz Captain's Cut - 26.99

Churrasco Steak - Our Most Popular Steak

Argentinean style Marinated skirt steak, charbroiled and topped with Chimichurri sauce 20.99

Sizzling Steak

USDA Prime served with sizzling mushrooms, bell peppers, onion sauté & flavored with red wine 25.99

Prime Top Sirloin

USDA Prime expertly seasoned with freshly ground roasted black peppercorns, served with teriyaki sauce on request 24.99

New York Steak

Choice Hand-cut NY, expertly seasoned and grilled to perfection 28.99

Filet Mignon

Choice filet seasoned and grilled, topped with onion straws and served with sautéed mushrooms 28.99

Specialties

Chicken Paillard

Thinly pounded double breast of chicken, seasoned and pan seared golden, drizzled with Olive oil and lemon juice, served with garlic mashed potatoes and fresh vegetables 18.99

Havana Roasted Tenderloin of Pork

Tender center cut of pork, marinated in Mojo Criollo and garlic, pan seared and finished in the oven, Served over rice and topped with black bean salsa and onions 19.99

Bourbon BBQ Spare Ribs

Tender Spare Ribs glazed with Bourbon bbq sauce and served with mashed maple sweet potatoes 19.99

Seafood Entrées

Chef Gabriel's Fresh Fish Catch of the Day-----Market Price

Ask your server about today's Catch of the Day.

Fresh Aviation Salmon

Charbroiled and finished with a lemon thyme cream sauce, fresh mushrooms, spinach, asparagus and spring onions 21.99

Cajun Seared Scallops

Fresh Sea Scallops dredged in Cajun seasoning and cooked to perfection. Served over Thai pepper sauce and topped with fresh pico de gallo 22.99

Jumbo Shrimp Scampi

Jumbo shrimp sautéed in garlic, white wine, and herb butter sauce. 20.99

Lobster Tail

Charbroiled and served with drawn butter. Market Price

Combinations

Petit Filet Mignon and Shrimp Scampi – 39.99

Petit Filet Mignon and Lobster Tail - 57.99