

CAPTAIN
JACK'S
SEAFOOD & GRILL



APPETIZERS

Cheese Planks \$5.99

Six sticks of Mozzarella and Asiago cheeses. Sprinkled with Parmesan-Romano. Served with marinara sauce and garnished with fresh parsley and parmesan sprinkles.

Kraken Bites. \$7.50

Tender calamari, lightly breaded and fried. Served with marinara sauce and spicy ranch.

Cheese n' Barrel \$4.75

The crew's specialty: cheese with cheese. Cutting board topped with the sea's finest cheddar, gouda, gruyere, and goat cheeses. Served with tavern bread.

The Flats \$6.50

Pepperoni, fresh mozzarella and our Fontina and mozzarella cheese blend with tomato bell pepper sauce on our flatbread.

SOUPS & SALADS

Shipwreck Salad. \$7.25

Arugula, romaine, baby kale and red leaf blend, grape tomatoes and pickled red onions tossed in freshly made Dressing and topped with fresh avocado, Applewood-smoked bacon and cage-free hard-boiled egg.

Ceasar's Deck. \$6.25

Romaine, grated Parmesan and homemade black pepper focaccia croutons tossed with Caesar dressing and crunchy croutons.

Cabin Special. \$5.70

Tender pieces of white-meat chicken simmered in a rich, perfectly seasoned homestyle chicken bone broth with curly egg noodles, sliced carrots, celery and herbs.

French Flag \$5.70

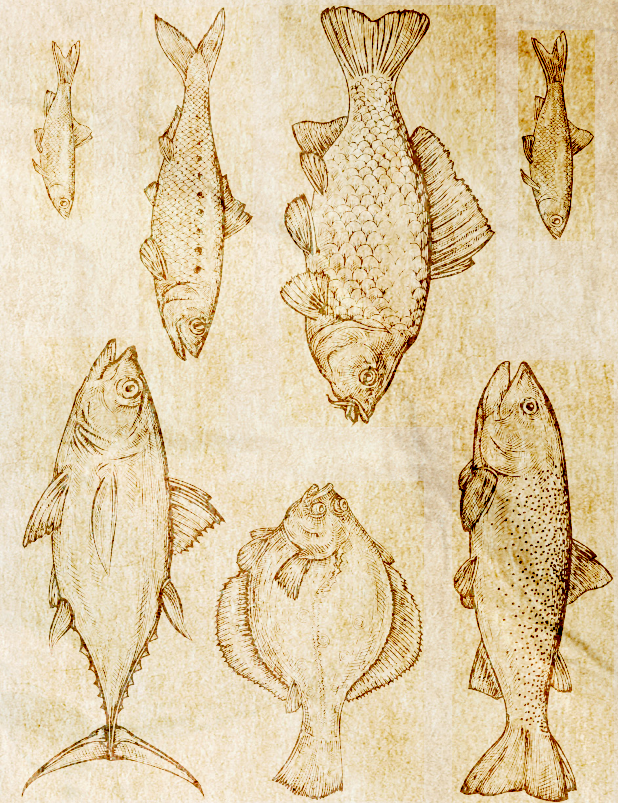
Sweet caramelized onions in a savory broth with a sherry wine vinegar gastrique, sea salt, topped with gruyere and our homemade black pepper focaccia croutons.



CATCH OF THE DAY

Rainbow Trout. \$10.95

Lightly seasoned and wood-grilled, served with choice of sauce and two signature sides.



CAPTAIN'S SPECIAL

The Seven Seas \$18.99

Two shells filled with everything the blues seas has to offer: squid, cod, shrimp, mussels, and clams. The captain and his crew deserve the best after all.



SEAFOOD PLATTERS

Gingis Carp \$5.99

Tempura-style, hand-battered crispy Cod and jumbo shrimp with house-made tartar and cocktail sauces, served with two signature sides.

Davey Jones' Locker..... \$7.50

Cod stuffed with shrimp, lump crab and Mozzarella and Parmesan cheeses, topped with lemon-caper butter. Served with two signature sides.

Buccaneer's Choice \$4.75

Fresh and never frozen crag legs topped with butter, tomatoes, red onion, garlic, basil, and lemon wine sauce. Served with mussels and two signature sides.

The Coffin 🍷 \$6.50

Sushi-grade tuna, seared rare and sliced, with sashimi sauce and gluten-free tempura flakes. Served with wasabi and a sriracha drizzle.

Man-O-War \$5.99

Wood-grilled Mahi-Mahi, paired with five jumbo shrimp brushed with a light citrus-herb marinade and crispy calamari. Served with two signature sides.

The Sinker 🍷 \$7.50

Two Maryland-Style Crab Cakes with red rémoulade sauce paired with crispy shrimp and tender buttered crab legs. Served with two signature sides..

SEASIDE GRILL

Greenbeard's Salmon..... \$7.25

Lightly seasoned, wood-grilled and served with choice of two signature sides Enjoy with a freshly grilled lemon or choose from one of our chef-crafted signature sauces.

Blackpowder'd Tacos 🦠 \$6.25

Blackened Baja fish tacos topped with mango salsa, shredded romaine and lime crema. Served with rice and one signature side.

Rooster's Nest \$5.70

Tender pieces of white meat chicken topped with goat cheese, spinach, artichoke hearts and lemon basil sauce. Served with two signature sides.

Shrimp Chantey \$5.70

Eight jumbo shrimp with house-made tartar and cocktail sauces and topped with fried noodles with garnish . Prepared grilled or friend. Served with two signature sides.

SANDWICHES

Landlubber..... \$7.25

Half-pound burger with toasted bun, fully dressed with sharp Cheddar, bacon, and special sauce. Served with seasoned french fries.

Bucko \$6.25

Parmesan crusted chicken topped with arugula salad and signature sauce. Served with seasoned french fries.

Jack Snack \$5.70

Captain Jack's special twist on a classic favorite: Fish n' Chips. Generous portion of crispy Cod topped with spicy slaw with toasted bun and served with tartar and malt vinegar on the side.

PASTA

The Jolly Roger \$7.25

Red peppers & artichokes tossed in creamy creole sauce finished over linguine with choice of Atlantic Salmon, chicken, or shrimp.

Loot & Plunder..... \$6.25

Jumbo shrimp brushed with a light citrus-herb marinade, paired with an 8 oz chicken breast and served over angel hair pasta.

Bounty..... \$5.70

Wood-grilled chicken and shrimp served over fettuccine pasta. Topped with creamy alfredo sauce and freshly grated aged Parmesan cheese.

🦠 Spicy Entree

⚙️ Captain's Favorite

🌿 Gluten-Free



SIDES

French Fries

Sweet Potatoes

Creamed Spinach

Smashed Potatoes

Broccoli

Asparagus

House Salad

Rice

Macaroni & Cheese

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



DESSERTS

Ships Ahoy \$5.99

Warm cookies topped with choice of cranberry white chocolate or chocolate chips. Served with vanilla or chocolate ice cream.

Blueberry Tarts \$7.50

Freshly baked graham crust topped with sweet cream cheese and fresh blueberries.

Capn' Shook \$4.75

Handspun vanilla milkshakes with or without whipped cream. Choice of free mix-ins include: bacon, bananas, strawberries, chocolate, coffee, malted milk, Oreo cookie pieces, peanut butter, salted caramel, and vanilla.

Poop Deck \$5.99

Flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts. Pairs perfectly with Capn' Shook chocolate milkshake.

Cabin Special \$7.50

Classic cheesecake topped with Melba sauce and powdered sugar. Paired with a side of hot fudge sauce or white chocolate.

Crow's Nest \$4.75

Fresh-baked cookie served in a cast iron skillet and topped with rich vanilla bean ice cream. Choice of toppings include caramel drizzle, strawberry sauce, chocolate sauce, or peanuts. Cookie flavors: chocolate chip, white chocolate macadamia, and birthday cake..



DRINKS

Free refills on fountain drinks, freshly brewed hot coffee, and ice tea.

Fountain Drinks \$1.99

Coca-cola, Diet Coke, Dr. Pepper, Hi-C Fruit Punch and lemonade, Sprite.

Hot Coffee \$2.99

Freshly brewed coffee served with choice of creams and sugars..

Ice Tea \$1.50

Home brewed sweetened or unsweetened iced tea. Topped with fresh lemon slice.

RUMS & SPIRITS

Siren's Wale \$7.25

Bacardi® Rum, coconut rum, pineapple brown sugar house-made simple syrup, pineapple, orange & fresh lime juices, grenadine

Sea Gulp \$6.25

Tito's® Handmade Vodka, sour apple & peach liqueurs, cranberry & orange juices

Buccabeer \$5.70

This crisp and refreshing Ale is brewed with American Hallertau and Saaz hops, lending their noble flavors to this drinkable brew.

Scurvy John \$5.70

Redemption Bourbon, fresh lemon juice, blueberries, house-made simple syrup, soda water, mint.

Sea Witch \$5.70

Effen® Cucumber Vodka, cucumber basil house-made simple syrup, Champagne, soda water.

Message in a Bottle \$5.70

Bacardi® Rum, fresh lime juice, dragon fruit house-made simple syrup, soda water.

WINES

Red Wines

Pinot Noir \$7.99

Cabernet Sauvignon \$7.99

White Wines

Prosecco \$6.99

California Rosé \$7.00

CAPTAIN'S STASH

Three Sheets to the Wind . \$7.25

Sauza Hornitos® Plata Tequila, Thatcher's™ blood orange liqueur, fresh lemon juice, house-made simple syrup

Squiffy \$6.25

Aviation Gin, Tito's® Handmade Vodka, Lillet® Blanc, pickle brine

Good Ol' Grog \$5.70


Butterfly pea flower infused Drumshanbo Gin, lavender house-made simple syrup, Tempus Fugit Liqueur de Violettes, fresh lemon juice



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 captainjacksgrill.com

AHOY, THERE!

Come back real soon:


Monday - Friday


11 AM - 10 PM


Saturday - Sunday

12 PM - 11:30 PM

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