

CAPTAIN'S TABLE

Captain's Table items come with a side dinner salad.

FRIDAY DINNER SPECIAL: FILET AND U-CALL-IT SHRIMP

An 8oz Filet grilled to perfection and accompanied with 5 shrimp done how you like. Choose from Buffalo, Coconut, Fried, Grilled or Scampi. served with roasted red potatoes and a vegetable medley.

\$29

SATURDAY DINNER SPECIAL: RIB NIGHT

A 1/2 rack of our famous in house smoked baby back ribs, rubbed with our secret "red rub" and topped with barbecue sauce. Served with fries and coleslaw.

\$20

SUNDAY SPECIAL: HAPPY HOUR 11-6!

Not a happy hour, but a happy day! Enjoy food and drink specials for a whopping 7 hours!

PLEASE NOTE OUR STEAK TEMPERATURES ARE AS FOLLOWED:

Blue (cold, red center), Rare (very red, cool center), Med Rare (red, warm center), Med (pink, hot center), Med Well (dull, pink center), Well Done (broiled until 100% brown). We recommend that med well and well done Filets be butterflied. We are not responsible for steaks well done!

BUCCANEER'S 16OZ RIBEYE

A 21 day dry aged Ribeye grilled to perfection! Served with roasted red potatoes and a vegetable medley.

\$46

CAPTAIN FLINT'S 8OZ. FILET MIGNON

A 21-Day dry aged Filet Mignon grilled perfectly! Served with roasted red potatoes and a vegetable medley.

\$42

SAILOR'S STEAK ATLANTIS

Filet perfectly grilled and stuffed with shrimp and salmon. Topped with a Hazelnut cream sauce and a shrimp skewer. Served with roasted red potatoes and a vegetable medley.

\$54

SKULL & CROSSBONE SURF & TURF

4 Filet medallions pan seared medium to perfection and then topped with blue cheese crumbles. We then serve these on a bed of a bacon corn risotto & kale crunch medley tossed with marinated tomatoes, a drizzle of balsamic glaze and bring it all together with 3 grilled, blackened shrimp.

\$32

CARIBBEAN JERK CHICKEN

A 10oz. pan-seared, then baked free range airline chicken breast brushed with a flavorful Jerk sauce, served with couscous blend and fresh asparagus.

\$22

NEW

PAN'S DRUNKEN PORK CHOP

A 10oz Duroc Farms Porterhouse Pork Chop, perfectly cooked and glazed with our jalapeno whiskey mustard. We place this on a bed of our bacon-corn risotto, and top the risotto with a medley of sautéed spinach, mushroom, garlic, onion and a touch of sweet chili. We finish this wonderful dish with a blue cheese, whiskey cream sauce.

\$26

JOLLY ROGER RIBS

The staple flag of many a pirate ship and the staple ribs of these parts! Baby back pork ribs rubbed with our secret "red rub" and topped with our house BBQ sauce. Served with homemade slaw & french fries.

\$23/\$30

THE GALLEY LASAGNA

Homemade lasagna layered thick with four cheese blend, ricotta cheese, spinach, ground meats (pork & beef) and our signature garden style marinara sauce.

\$20

NEW

SPICY ITALIAN SAUSAGE RAGU WITH SAUTÉED VEGETABLES

Beautifully browned ground spicy Italian sausage and sautéed broccoli, mushrooms, bell pepper, onion and garlic amped up with a rich, caramelized tomato ragu. Finished with fresh spinach and topped with a grilled Italian sausage link, sprinkled with fresh parmesan cheese and parsley.

Served on a bed of fettucine or "zoodles".

\$24

MISS SWAN'S CHICKEN & SHRIMP CARBONARA

A bed of fettucine tossed in fresh carbonara sauce consisting of bacon, mushrooms, garlic, green onion and parmesan cheese. Topped with grilled shrimp and free-range chicken.

\$27

NEW

CREAMY PESTO ALFREDO

This creamy dish combines the best of both worlds of both alfredo sauce and fresh pesto! A bed of fettucine or "zoodles" topped with this fresh sauce. Add free-range chicken breast or grilled shrimp for \$6 more

\$14

RAGETTI'S WILD MUSHROOM & PUMPKIN MARSCARPONE RAVIOLI

The fake eyed crew member of The Black Pearl assures you that there is nothing fake about this unique dish! A combination of wild mushroom and pumpkin marscarpone ravioli's topped with a light but extremely flavorful garlic, mushroom, and rosemary sauce tossed with sun-dried tomatoes and fresh spinach.

\$18

SINBAD'S SESAME MAPLE SALMON

Wild Coho Salmon, seared to perfection in a sesame maple glaze and served on a bed of glazed carrots, snap peas, mushrooms and baby bok choy. Served with a couscous blend.

\$30

CAPTAIN HOOK'S MACADAMIAN CRUSTED HALIBUT

Wild Caught Halibut Filet lightly crusted with crushed macadamia nuts and panko, then seared to perfection. It is topped with a Hazelnut cream sauce and served with a couscous blend and fresh asparagus.

\$37

SEARED AHI TUNA WITH HOISIN GLAZED VEGETABLES & SHRIMP

What a combination! Seared, blackened ahi tuna paired with colorful hoisin glazed carrots, snap peas, mushrooms, and baby bok choy. Served with 2 lightly battered shrimp, wasabi and sriracha mayo. Topped with sprouts and crushed wasabi almonds.

\$37

THE "KRAKEN" SEAFOOD PLATTER

A feast of seafood! Freshly battered cod, shrimp, coconut shrimp and calamari, topped with grilled shrimp and served with coleslaw.

\$26

☺ BUY OUR CHEFS A ROUND OF BEERS

\$20.00

*** 20% Gratuity will be added to parties of 8 or more*** ***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.***