

CAPTAIN'S GRILLE

APPETIZERS

Lump Crab Cake

with House-made Tartar Sauce 10.49

The "Wedge"

Baby Iceberg, Chopped Egg, Blue Cheese, Bacon, and Green Goddess Dressing 5.49

New England Clam Chowder 6.99

Spinach Cheese Dip For Two

Chopped Onions, Tomatoes, and Bacon served with Grilled Flatbread 9.99

Caesar Salad

House-made Caesar Dressing, Romaine Lettuce, and Croutons 5.49

Soup of the Day 5.49

SANDWICHES AND ENTRÉES

Caesar Salad with Chicken

House-made Caesar Dressing, Romaine Lettuce, and Croutons topped with Grilled Chicken 12.99

☛*Sherwood Sauvignon Blanc, Marlborough*☛

Roasted Turkey Sandwich

with Apples, Onion, Bacon, and Cheddar on Seven Grain Bread with a choice of Vegetable Orzo Salad or French Fries 11.99

☛*Rudi Wiest Riesling, Hooked, Rhein-Mosel*☛

Grilled Chicken Sandwich

with Ham, Vermont Cheddar, and Arugula on a Multigrain Roll with a choice of Vegetable Orzo Salad or French Fries 13.49

☛*Casa Grande, Pinot Grigio, delle Venezie IGT*☛

Angus Chuck Cheeseburger

served with Lettuce, Tomato, and Onions with your choice of Vegetable Orzo Salad or French Fries and your choice of Cheese 11.49

☛*Canyon Road Merlot, California*☛

Classic New England Lobster Roll

served on a Butter Toasted Split-top Bun with a choice of Vegetable Orzo Salad or French Fries 17.99

☛*Cambria Chardonnay, Santa Maria Valley*☛

Grilled Ahi Tuna

with Pickled Ginger Slaw and Arugula served on Ciabatta Bread 15.49

☛*Rudi Wiest Riesling, Hooked, Rhein-Mosel*☛

Grilled Sirloin Steak Salad

with Field Greens, Tomatoes, Carrot Curls, Cucumbers, Red Onions, Blue Cheese, and Roasted Red Pepper Ranch Dressing 14.99
As a Seared Salmon Salad 15.99

☛*Simi Cabernet Sauvignon, Alexander Valley*☛

Fish and Chips

Battered Cod served with Coleslaw and Tartar Sauce with your choice of Vegetable Orzo Salad or French Fries 13.99

Samuel Adams Boston Lager

Tomato and Mozzarella Sandwich

Sliced Tomato and Mozzarella on Toasted Ciabatta with fresh Arugula, Onions, and Basil Oil served with Vegetable Orzo Salad or Coleslaw 11.49

☛*Rudi Wiest Riesling, Hooked, Rhein-Mosel*☛

Soup and Sandwich Combo

Tuna or Shrimp Salad Croissant Sandwich with your choice of New England Clam Chowder or Soup of the Day 11.99

☛*Cambria Chardonnay, Santa Maria Valley*☛

DESSERTS



A Sweet Ending to Your Celebration . . .

Chocolate Profiterole

Hazelnut Gianduja Chocolate Mousse, Crème Anglaise, and Shaved Chocolate 5.99



Key Lime Tart

with Whipped Cream and a Macaroon 5.49

Braeburn Apple Tart

with Caramel Whipped Cream 5.49

House-made Gelato

Chocolate, Strawberry, or Vanilla 4.49

Double Chocolate Cheesecake

with fresh Berries 5.49

House-made No Sugar Added Gelato 4.49

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.

CAPTAIN'S GRILLE



NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.69

SPECIALTY COCKTAILS

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.25

Captain's Mai Tai

Captain Morgan Original Spiced Rum, Amaretto, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.25

Agave Nectar Margarita

Tierras Organic Blanco Tequila, Agave Nectar, and Freshly Squeezed Lime Juice 10.25

Captain's Rum Runner

Captain Morgan Original Spiced Rum, Blackberry Brandy, Crème de Banana, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.25

DRAFT BEERS

Samuel Adams Boston Lager

Full-bodied and complex with a deep amber-to-golden color, caramel sweet balanced with distinct citrus and piney notes, a strong, smooth finish and mouthfeel 6.00

Samuel Adams Cherry Wheat

Distinct cherry tartness with a touch of sweet honey and cereal notes with a clean, fruity finish that is light on the palate but long on complexity 6.00

Samuel Adams Seasonal

Unique, seasonally inspired limited-production brews that change four times per year 6.00

Three samplings, 5-oz each 6.00

BOTTLED BEERS

Anchor Steam or Stella Artois 6.75

**Yuengling, Blue Moon,
Widmer Drifter, Abita Turbodog,
Dogfish Head 60 Minute IPA,
Corona, Corona Light,
Heineken, or Dos Equis 5.75**

Also Available:

**Budweiser, Bud Light,
Bud Light Lime, Michelob Ultra,
Miller Lite, and Coors Light**

BEVERAGES

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite,
Minute Maid Light Pomegranate Lemonade,
Barq's Root Beer 2.69