

STARTERS

Fried Mozzarella 8

hand-breaded fresh mozzarella rounds, served over marinara

Bread Basket 5

toasted sourdough bread served with whipped butter

Philly Steak Egg Rolls 10

scratch made with sirloin steak, peppers, onions, mushrooms and mozzarella cheese. with spicy ranch

Short Rib Nachos 14

shredded short rib, beer cheese, sour cream, green onions, pickled peppers, on our housemade twists

Spinach & Artichoke

Potstickers 12

creamy blend of cheese, spinach, and artichokes in a golden-brown dumpling

Wagyu Meatballs 12

made in house and served with arrabiata sauce

Bavarian Pretzel 12

our signature jumbo pretzel served with beer cheese and honey mustard

Stuffed Mushrooms 10

made with our house blend of premium cheeses and topped with toasted panko bread crumbs

Baked Crab Dip 14

an oven baked blend of blue crab meat and a blend of cheeses. served with toasted crostini

OCEANIC DELIGHTS

Shrimp Cocktail 12

jumbo chilled shrimp served with house-made cocktail sauce

P.E.I. Mussels 14

Prince Edward Island mussels in spicy garlic-tomato sauce

Tuna Tartare 14

marinated ahi tuna, fresh cucumbers and avocado with sriracha mayo, served with parmesan crisps
contains sesame

SALADS

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Italian, French, Thousand Island

Wedge Salad 14

fresh iceberg wedge topped with bacon, gorgonzola crumbles, tomatoes, and candied walnuts. served with choice of ranch or bleu cheese

Grilled Peach Salad 14

fresh greens, grilled peaches, feta cheese, red onions, candied walnuts, with honey-dijon dressing

Loaded Chicken Salad 16

fresh greens, grilled chicken, tomatoes, onions, cucumbers, bacon, cheddar cheese, and egg with choice of dressing

Southwest Chicken Salad 16

fresh greens, blackened chicken, avocado, fiesta style corn and black beans with peppers and onions, cheddar cheese, and fresh tortilla crisps. served with zesty ranch

Caesar

romaine, shaved parmesan, garlic-herb croutons.

small \$5 large \$10

House Salad

diced tomatoes, onions, cucumbers, cheddar cheese, croutons. small \$5 large \$8

• Grilled Chicken \$6 • 8oz Steak \$10 • 8oz Salmon \$10

SIGNATURE BURGERS

made with fresh half-pound angus beef patties served with house-made chips
substitute seasoned fries for \$2 more
gluten-free buns available \$2 extra

Captain's Burger* 15

smoked gouda cheese, bacon-onion jam, savory aioli, fried onions

Spicy Sailor* 14

cajun seasoning, pepper jack cheese, grilled onions and jalapeños, chipotle aioli

Bourbon Gentleman* 16

bourbon glazed, cheddar cheese, candied bacon, caramelized onions, horseradish aioli

Shroom n' Swiss* 14

swiss cheese, sautéed mushrooms & onions, roasted garlic aioli

Classic Flame* 12

lettuce, tomato, pickle, onion, choice of cheese
Add bacon for \$2 more

Cheese options: American, Swiss, Gouda, Cheddar, Pepperjack, Provolone

HANDHELDS

Sandwiches, wraps, and tenders are served with house-made chips

Smokehouse Chicken Wrap 14

crispy chicken strips, onion rings, coleslaw, cheddar & mozzarella cheeses, and smokey carolina gold sauce

Hot Honey Chicken

Flatbread 14

olive oil, grilled chicken, mushrooms, bacon, mozzarella cheese, hot honey drizzle

Chicken Club 12

your choice of grilled or breaded chicken with cheddar cheese, bacon, mayo, lettuce, and tomato -also available as a wrap

Pesto Chicken Sandwich 14

grilled chicken breast, provolone cheese, basil pesto, tomato, and arugula on toasted sourdough bread

Margherita Flatbread 14

olive oil base, fresh mozzarella and basil, herb-marinated tomatoes, balsamic reduction

*Add chicken for \$3

Hand-Breaded Tenders 12

six tenders in our signature breading with choice of Ranch, Honey Mustard, or any wing sauce for dipping

Sirloin Steak Wrap 16

shaved sirloin steak, mozzarella cheese, sautéed peppers, onions, and mushrooms, with horseradish aioli

BBQ Chicken Flatbread 14

barbecue sauce base, grilled chicken, mozzarella cheese, red onions

Jumbo Wings 14

ten wings tossed in your choice of sauce: mild, medium, hot, bbq, garlic parm, quiggs, captain's gold
\$1 extra for sloppy

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Spring 2026
Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.

MAINS

PASTA

all pasta served with garlic bread and house salad
*Gluten free pasta available for \$2 more

Chicken Alfredo 18

freshly made alfredo sauce with linguine noodles and grilled chicken

- Add Mushrooms \$2
- Add Broccoli \$2

Seafood Alfredo 20

shrimp and bay scallops tossed in our house-made alfredo sauce with linguine noodles

Short Rib Stroganoff 24

shredded braised short rib, onions, and mushrooms in a creamy stroganoff sauce with beef broth and sour cream. served over egg noodles

Lobster Ravioli

maine lobster meat blended with ricotta and mozzarella cheeses wrapped in egg pasta. topped with a lemon beurre blanc

Half Portion (6pc) 24 Full Portion (12pc) 36

Frutti di Mare (Fruit of the Sea) 24

shrimp, bay scallops, lobster, and P.E.I. mussels with penne noodles in a white wine-arrabiata sauce

STEAKS & SEAFOOD

served with choice of classic side and house salad

8 oz. Sirloin Steak* 26

12 oz. NY Strip* 36

16 oz. Bone-in Ribeye*44

Hand-Cut Filet Mignon*42

Steak Au Poivre* 30

peppercorn crusted 8oz. sirloin pan-seared and finished with a silky cognac-cream sauce

we cannot guarantee the quality of steaks prepared beyond medium

Steak Enhancements

- Sautéed Mushrooms \$2
- Sautéed Onions \$2
- Garlic Butter \$2
- Gorgonzola Cream Sauce \$3
- Sautéed Lobster with Garlic Butter \$6

8 oz. Atlantic Salmon* 22

choice of broiled, blackened, or bourbon glazed

Grilled Mahi Mahi* 24

grilled and finished with mango-lime sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FLAGSHIP SPECIALTIES

Lemon Chicken 20

panko-breaded chicken breasts pan-seared and topped with a lemon-cream sauce. served with choice of classic side and house salad

Prosciutto Cordon Bleu 20

prosciutto and fresh mozzarella rolled into a panko-breaded chicken breast and cooked to a golden brown; topped with a dijon-cream sauce and served with choice of classic side and house salad

Cheese Crusted Grilled Chicken 18

two grilled chicken breasts covered in a parmesan and garlic cheese blend with toasted panko crumbs. served with choice of classic side and house salad

Roasted Chicken 28

oven roasted half-chicken with crispy skin and tender meat. topped with demi-glaze and served with choice of classic side and house salad.

Bourbon Peach Pork Chop* 24

a 10oz. premium bone-in, grilled pork chop covered in house-made bourbon peach glaze and topped with grilled peach slices. served with choice of classic side and house salad

Fish Dinner 20

two 6-oz pieces of hand-battered cod fried to perfection and served with seasoned fries and coleslaw

SIDES

substituting sides may cost extra

SIGNATURE HOUSE MADE

SOUPS

\$6 each

French Onion
Tomato-Basil Bisque

CLASSIC

\$3 each

Tavern Twists (housemade chips)
Applesauce
Rice Pilaf
Cottage Cheese
Baked Potato (after 4pm)
Garlic Bread
Fresh Vegetable
Coleslaw

PREMIUM

\$5 each

Onion Rings
White Cheddar Mac
Corn Soufflé
Whipped Yukon Gold Potatoes
Loaded Baked Potato (after 4pm)
Parmesan Truffle Twists
Seasoned Fries

ULTIMATE

\$8 each

Loaded Whipped Potatoes
Parmesan Truffle Fries
Loaded Seasoned Fries
Lobster Mac & Cheese

serving  products

All food is prepared fresh to order

Please allow extra time for food preparation during peak hours

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur

20% Gratuity may be applied to groups of 8 or more

Spring 2026

♦ Ask your server about our ♦
delicious desserts!