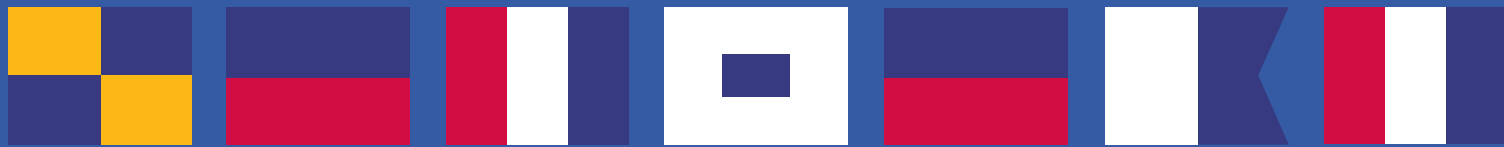


CAPTAIN'S GRILLE



Our Chefs have chosen a few of their favorites so you can enjoy a truly exceptional Captain's Grille experience. Choose one from each category. 27.99 No substitutes.

APPETIZERS

Caesar Salad
New England Clam Chowder
Lump Crab Cake

ENTRÉES

Market Fish
Oven-roasted Chicken Breast
Grilled Pork Chop
Lump Crab Cakes

DESSERTS

Key Lime Tart
House-made Gelato
Chocolate Profiterole

APPETIZERS

New England Lager-braised Mussels 10.99

New England Clam Chowder
Creamy Chowder with Clams, Potatoes,
and Vegetables 6.99

The "Wedge"
Baby Iceberg, Chopped Onion,
Chopped Egg, Blue Cheese, Bacon,
and Green Goddess Dressing 5.49

Lump Crab Cake
with House-made Tartar Sauce 10.49

Captain's Tasting For Two
Caramelized Onion Tart, Buttermilk-fried Shrimp,
and Seared Beef Bruschetta 13.99

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

ENTRÉES

Grilled N.Y. Strip
with Herb-roasted Potatoes, seasonal Vegetables,
and Red Onion Jam 27.99
☛ Simi Cabernet Sauvignon, Alexander Valley ☛

Market Fish
with Ancient Grains and Sautéed Vegetables 21.99
☛ Cambria Chardonnay, Santa Marie Valley ☛

Snow Crab Legs
with New Potatoes and Corn on the Cob 29.99
☛ Sherwood Sauvignon Blanc, Marlborough ☛

Grilled Rib-Eye
with Horseradish Mashed Potatoes, seasonal Vegetables,
and Herb Butter 25.99
☛ Canyon Road Merlot, California ☛

Chef's Pasta Creation 18.99

Grilled Pork Chop
with Sautéed Fingerling Potatoes,
Apples, and Bacon 21.99
☛ Rudi Wiest Riesling, Hooked, Rhein-Mosel ☛

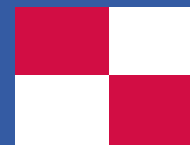
Warm Wild Mushroom and Onion Tart
with Field Greens, Barley, and
Balsamic-Truffle Vinaigrette 15.99
☛ MacMurray Ranch Pinot Noir, Sonoma Coast ☛

Oven-roasted Chicken Breast
with Mushroom-Pearl Pasta and
Roasted Chicken Jus 17.99
☛ Casa Grande, Pinot Grigio, delle Venezie IGT ☛

Lump Crab Cakes
with Fennel, Arugula, and Fingerling Potatoes
with Stone Ground Mustard Sauce 23.99
☛ Sherwood Sauvignon Blanc, Marlborough ☛

*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 Buzz Lightyear Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear 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 Brewmaster's Selection

An exclusive Samuel Adams specialty brew that rotates throughout the year 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