

OPENING ACT

****Captain's favorite**

Lobster Con Queso** - Mildly spicy cheese dip with crispy tortilla chips	16
Fire Cracker Shrimp – Beer Battered with Thai Chili Cream Dip	14
Ahi Tuna Stack – Avocado, seaweed salad, red onion, lemon infused teriyaki reduction	14
Shrimp Cocktail - Ice cold, Tabasco cocktail sauce	16
Sesame Seared Ahi Tuna – Seaweed salad, ginger, wasabi, ginger glaze	14
Cajun Calamari** - Crispy calamari, spicy dipping sauce	12
Epic Mac N Cheese – 4 cheese sauce pulled buffalo chicken brick oven finished	16
Buffalo Fingers – Served with blue cheese dressing and celery sticks	14
Peel N Eat Shrimp – Chilled, Old Bay seasoned, Tabasco Cocktail	14

Seafood Towers

2-3 person Chefs assorted chilled seafood sampler \$75

4-6 person Chef assorted chilled seafood sampler \$130

Larger towers available for all size parties

BRICK – FIRED FLATBREADS

Margarita Heirloom tomatoes, basil, house made burrata and balsamic drizzle	12
Shrimp Scampi ** Garlic, lemon and fresh herbs with asiago cheese	14
Steak Fajita Blackened peppers & onions, 4 cheese blend and pico de gallo	14
BBQ Chicken Pulled chicken, red onions, with gruyere cheese & BBQ sauce	13
Bacon Ranch Grilled chicken, red onions, diced tomatoes, 4 cheese blend	13
Spicy Sausage Italian Sausage peppers, onions, pecorino Romano, spicy marinara	12

SOUPS & SALADS

CUP BOWL

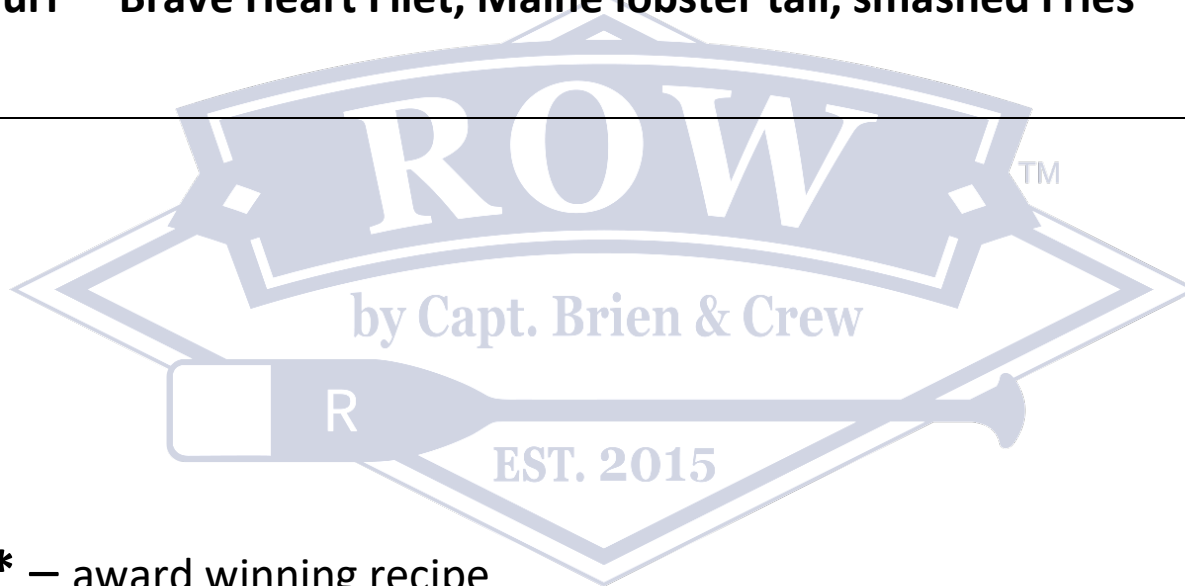
N. E. Clam Chowda**	7	9
Lobster Bisque	8	10
Wedge Salad – tomato, bleu cheese, bacon, roasted corn, shoestring onions		12
Lump Crab Cobb –Egg, tomatoes, bleu cheese, crispy prosciutto, onions		17
Caprese – Heirloom tomatoes, buffalo mozzarella, basil, balsamic reduction		12
Classic Caesar - Romaine hearts house Caesar dressing sour dough croutons		10
	Add blackened shrimp or chicken	16

HEADLINER

Captain's Platter** - Fried shrimp, clam strips, fish n chips & slaw	26
Twin Tails** - Maine Lobster tails, broiled, lemon butter, baked potato	29
Fried Chicken** - Buttermilk chicken, fresh cut Fries, country style green beans	22
Grilled Shrimp – Jumbo gulf pink, yellow rice, roasted vegetable	24
Pan Seared Bronzino – Roasted root vegetables and fresh lemon	28
Alfredo Chicken - Blackened Chicken, alfredo sauce over fettuccini	22
Cedar Plank Salmon - Brick fired, baby spinach	23
ROW Angus Burger - White cheddar, fresh cut fries & house pickles	16

HOUSE SPECIALS

PRIME RIB **Brave Heart Ribeye** Smashed potatoes, roasted vegetable & Au Jus	32
Seafood Broiler** Scallops, Haddock, Gulf Shrimp, lump crab cake, lemon butter	28
Captain's Surf N Turf** Brave Heart Filet, Maine lobster tail, smashed Fries	36



CLOSING ACT

Key Lime Pie** – award winning recipe	8
Turtle Cheesecake – caramel & chocolate sauces with pecans	9
Cinnamon Roll Bread pudding – warm butter rum sauce	10
Mile High Carrot Cake** – you won't believe your eyes –share it	15
Apple Crisp – served warm with a scoop of vanilla ice cream	8

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Bourne illness, especially if you have certain medical conditions

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