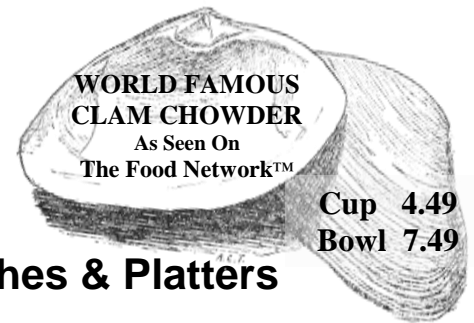


CAPTAIN BILL'S



Appetizers

Coconut Shrimp *as seen on The Food Network™, served with honey mustard sauce*

8 for 24.99 4 for 12.99

Crab Cakes *large lump crab cakes, pan-seared and drizzled with our house-made Remoulade sauce; as featured on The Food Network™*

3 for 17.99 2 for 11.99

Flash Fried Calamari *lightly dusted and flash fried, served with cocktail sauce*

10.99

Seafood Sampler *four coconut shrimp, two crab cakes and a full order of calamari*

29.99

Bruschetta *house-made, served with toasted crostini, avocado and drizzled with a balsamic reduction.*

7.99

Caprese Mushrooms *Crimini mushroom caps are filled with fresh mozzarella, tomato, basil and baked. Finished with a balsamic reduction.*

9.99

Shrimp or Chicken Fajita Flatbread *sliced into 9 pieces, topped with mozzarella, tomato, caramelized onions and peppers along with other choice ingredients.*

Shrimp Fajita – 11.99 • Chicken Fajita - 10.99

Shrimp Cocktail *6 or 12 Jumbo Shrimp, with our tangy cocktail sauce.*

12 for 22.99 6 for 11.99

Steamed Shrimp *freshly steamed, easy to peel, shrimp, seasoned with Old Bay and served with drawn butter and cocktail sauce* **GF**

1 pound - 19.99 -or- 1/2 pound - 10.99

Deep-Fried Cheese Curds *we hand-bread a generous portion of Carr Valley curds in-house and serve with Parmesan Peppercorn sauce*

9.99

Oysters

Fresh Oysters* *the freshest available, we hand-shuck raw, select east coast oysters to order and serve them with horseradish, cocktail sauce and lemon* **GF**

12 for 24.99 or 6 for 13.99

Oysters Rockefeller *baked with spinach, Asiago cheese, garlic, butter and bread crumbs.*

8 for 24.99 or 4 for 13.99

We use the freshest, highest quality products available, sourcing ingredients from local farms and suppliers whenever possible.

Sandwiches & Platters

Fish Tacos *Three soft shell tacos with beer battered Tilapia filets topped with lettuce, pico de gallo, chipotle mayo served with our house-made guacamole.*

14.99

Black & Bleu Tenderloin Sandwich *Choice tenderloin filet, grilled to your liking and topped with the Captain's Steak Topper - bleu cheese, bacon, sautéed mushrooms and onions - on a brioche bun. Served with steak fries.*

15.99

Chipotle Avocado Burger *1/2 pound Choice ground Angus beef grilled and topped with fresh avocado, pepper jack cheese, onions, chipotle mayo, lettuce, tomato on a brioche bun. Served with steak fries.*

11.99

Add a cup of Chowder or a House Salad to any platter for only \$3.49 more

Lighter Fare

Smaller entrée portions, served with choice of starch and seasonal vegetable

Add a cup of Chowder or a House Salad 3.49

Petite Tenderloin* *- topped with choice of caramelized onions, sautéed mushrooms or both* **GF 18.99**

Grilled Salmon* *glazed with our citrus-herb compound butter* **14.99**

Grilled Mahi-Mahi *in a Honey Lemon Dill Sauce* **14.99**

Crab Cakes (2) *with remoulade sauce* **15.99**

Broiled Haddock **GF 11.99**

Coconut Shrimp **GF** *with a Honey Mustard sauce* **15.99**

Salads

Add Grilled Chicken 4.99 Add 3 Grilled Shrimp 7.99 Add Anchovies 1.99

Caesar Salad

Crisp romaine tossed with Caesar dressing, Asiago cheese and croutons

10.99

Spinach Salad with Hot Bacon Dressing

Fresh Spinach topped with red onion, Sliced Hard Cooked Egg and dressed with our Hot Bacon and Onion dressing. **GF**

10.99

Captain's Grilled Salmon Salad

Fresh caught wild salmon, grilled and set on spring mix and spinach with red bell peppers, red onion, corn, dried cranberry and a honey, tarragon citrus vinaigrette.

14.99

Many of our items are, or can be made Gluten Free (GF). Please ask your server for more information

*** Consumer Advisory: Consuming raw or undercooked seafood or shellfish (oysters), may increase your risk of foodborne illness.**



From the Waters



Coconut Shrimp five jumbo shrimp, served with house-made honey mustard sauce- as seen on *The Food Network*[™]
24.99

Crab Cakes three large lump crab cakes, pan-seared and resting on a drizzle of our house-made Remoulade sauce; as seen on *The Food Network*[™]
24.99

Stuffed Tilapia stuffed with crabmeat and spinach, delicately baked and finished with Hollandaise
19.99

Surfing Salmon* cedar-planked fresh Atlantic salmon, finished with a brown-sugar, honey and whole grain mustard glaze **GF**
22.99

Grilled Salmon* glazed with our citrus-herb compound butter **GF**
21.99

Shrimp Scampi Pasta RP's linguini is tossed in our scampi sauce and loads of shrimp, tomatoes, green onion and asparagus.
21.99

Captains Shrimp jumbo shrimp is wrapped in bacon, grilled and topped with barbeque sauce **GF**
24.99

Lobster Tail 6-7oz cold water lobster, steamed to perfection and served with melted sweet cream butter and lemon **GF**
2 Tails 39.99 • 1 Tail 27.99

Colossal King Crab Legs 1# cold water King Crab Legs, steamed to perfection and served with melted sweet cream butter and lemon **GF**
MARKET PRICE

Broiled Haddock in white wine and lemon **GF**
16.99

Pan-Seared Walleye dusted with season flour, served with tartar sauce and a lemon wedge
24.99

Dragon Fire Salmon Canadian Salmon filet marinated in our house-made sweet chili hoisin sauce, grilled and topped with our pineapple pico de gallo **GF**
22.99

Blackened Tilapia seasoned with an herb and spice Cajun seasoning, seared on a cast-iron flat-skillet and topped with fresh guacamole and a drizzle of Asiago peppercorn sauce **GF**
18.99

Pan-Seared Jumbo Scallops glazed with citrus compound butter **GF**
29.99

Scallops with Champagne Cream Sauce jumbo scallops are seared on our flattop and served with our Champagne, Cream and Shallot sauce with Chive.
29.99

Mahi-Mahi Fresh Mahi-Mahi filet is grilled and topped with a honey, lemon and dill sauce.
21.99

Friday Night Fish Fry

(available on Friday only)

3-piece Beer Battered Haddock

Served with Cole Slaw and choice of starch

12.99



Landlubbers



Top Sirloin* 8oz. Grilled, center-cut steak cooked to your specifications **GF**
21.99

KC Strip* One Pound choice cut steak grilled to your liking **GF**
29.99

Captain's Tenderloin* Steer Tenderloin filet, grilled to your liking, and topped with Lobster tail meat in our lobster and mushroom cream sauce. **GF**
29.99

Make your dinner even better by adding any of these excellent accents to your entree:

Lobster Tail 14.99 **3 Coconut Shrimp** 9.99

Scallops 9.99 **1/2# Crab Legs** 19.99

Grilled Chicken 4.99 **3 Grilled Shrimp** 7.99

5oz. Steer Tenderloin 14.99

The Captain's Steak Topper – sautéed onions, bleu cheese, mushroom and bacon - \$4.99

Garden Market Pasta

Everything that comes on the plate is locally sourced, featuring RP's Pasta with fresh spinach, tri-color peppers, crimini mushrooms, grape tomatoes in a creamy Pesto Alfredo Sauce.
14.99

Add Grilled Chicken 4.99 **Add 3 Grilled Shrimp** 7.99

Caprese Portabella Chicken

We marinate chicken breast in olive oil with rosemary & sage, grill the breast and set atop a jumbo portabella mushroom with tomato, basil, mozzarella and a balsamic reduction. **GF**
17.99

Avocado Mango Chicken

Fresh and light, the grilled chicken breast is topped with fresh avocado and a mango corn relish. **GF** **15.99**

Side Orders



World Famous Clam Chowder

Cup - 4.49 • Bowl - 7.49 • 1-Quart (to-go) - 14.99

Caesar Salad 5.99 **Spinach Salad** **GF** 5.99

House Salad **GF** 4.99

Soup and House Salad 8.49

Soup and Caesar or Spinach Salad 9.49

All regular entrees are served with choice of Captain Bill's Famous Clam Chowder or House Salad (Caesar or Spinach Salad only 1.00 extra), vegetables, and choice of starch (**except pasta dishes and where otherwise noted**), and our rosemary Ciabatta rolls with house made gourmet butters. **GF** = gluten free

*Consumer Advisory – The Management advises that eating raw or undercooked meat (steak), poultry, seafood or shellfish (oysters) poses a health risk to everyone, but especially to the elderly, children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further info, contact the Manager or your Server.

Visit us online at www.capbills.com

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