



# CAPTAIN BILL'S

## DINNER MENU

### Appetizers

<b>BAKED STUFFED CLAMS</b> Minced Clams, Garlic, Herbs, Pecorino Romano Cheese	9
<b>BAKED CLAMS CASINO STYLE</b> Whole Clams, Garlic Butter, Pecan Smoked Bacon	10.5
<b>OYSTERS ROCKEFELLER</b> Long Island Oysters Baked with Spinach and Pernod	14.5
<b>CRISPY FRIED CALAMARI</b> Marinara Sauce, Red Pepper Aioli	11
<b>JUMBO LUMP CRAB CAKES</b> Corn Relish, Tartar Sauce	15
<b>TRUFFLED LOBSTER MAC &amp; CHEESE</b> Imported Cheddar, Maine Lobster	18
<b>ARTICHOKE AND SPINACH DIP</b> Imported Cheeses, Croustade	9.5
<b>STONE BAKED PIZZETTE</b> Goat Cheese, Oven Roasted Tomato, Tossed Greens, Balsamic Drizzle, Truffle Oil	10
<b>JUMBO GULF SHRIMP COCKTAIL</b> Traditional Cocktail Sauce	15
<b>CHILLED JUMBO LUMP CRAB MEAT</b> Trio of Sauces	18
<b>*FRESHLY SHUCKED OYSTERS AND CLAMS</b> Daily Selections	MKT
<b>*SEARED TUNA CARPACCIO</b> Soy, Wasabi, Pickled Ginger, Seaweed Salad	13

<b>*THE CAPTAINS SEAFOOD TOWER FOR TWO</b> Chilled Whole Maine Lobster, Jumbo Shrimp, Clams & Oysters, Lump Crabmeat & Seared Tuna Carpaccio. <i>Served on Ice with Trio of Sauces</i>	49
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### Soups & Salads

<b>LOBSTER BISQUE</b> Lobster, Cream, Hint of Sherry	9
<b>FRENCH ONION SOUP</b> Three Cheese, Baked	9
<b>SEASONAL CLAM CHOWDER</b> Long Island Clams, Potatoes	7
<b>BABY KALE SALAD</b> Beets, Goat Cheese, Candied Pecans, Pear Vinaigrette	10
<b>GARDEN SALAD</b> Choice of Dressing	5
<b>ENDIVE AND GORGONZOLA SALAD</b> Tomatoes, Walnuts, Balsamic Vinaigrette	12
<b>CAESAR SALAD</b> Romaine, Caesar Dressing, Garlic Croutons, Parmesan Crisp	9
<b>CHOPPED WEDGE SALAD</b> Iceberg, Tomato, Bacon, Blue Cheese, Balsamic Vinaigrette	10

### Fish from Oceans, Bays & Rivers

Entrees Served with Seasonal Vegetables & Potatoes

<b>GRILLED ATLANTIC SALMON</b> Shiitake Mushrooms, Soy Ginger Glaze	28
<b>STUFFED LONG ISLAND FLOUNDER</b> Lump Crabmeat, Chive Butter	29
<b>SHRIMP OREGANATO</b> Fresh Mozzarella, Roasted Garlic, Seasoned Bread Crumbs, White Wine	28
<b>HORSERADISH CRUSTED GROUPE</b> Chive Beurre Blanc, Crispy Leeks	27
<b>PAN SEARED SWORDFISH AU POIVRE</b> Cracked Peppercorns, Brandy Cream	29
<b>*SESAME SEARED TUNA STEAK</b> Soy Ginger, Wasabi (cooked rare)	29
<b>BROILED SEAFOOD PLATTER</b> Scallops, Shrimp, Flounder, Baked Clam	29
<b>PAN SEARED SHINNECOCK SEA SCALLOPS</b> Brown Butter, Lemon, Parsley	28
<b>LINGUINI WITH LOBSTER AND SHRIMP</b> Olive Oil, Garlic, Tomato, Basil	27
<b>LOBSTER POT PIE</b> Chunk Maine Lobster, Peas, Carrots, Whipped Potato Crust	38

<b>WHOLE LIVE MAINE LOBSTER</b> Broiled or Steamed <i>With Lump Crabmeat Stuffing</i>	MKT  add 15
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### From the Butcher's Block

Entrees Served with Seasonal Vegetables & Potatoes

<b>*BLACK ANGUS PRIME RIB OF BEEF</b> Au Jus, Crispy Onions and Horseradish Sauce <i>(Available Thursday-Sunday Only)</i>	39
<b>*NEW YORK CUT SIRLOIN</b> 14oz. USDA Prime Beef, Herb Butter, Buttermilk Onion Rings	39
<b>*GRILLED FILET MIGNON</b> 10oz. Centercut, Gorgonzola, Red Wine Sauce, Crispy Onions	39
<b>*SURF AND TURF</b> 6oz. Maine Lobster Tail, 6oz. Filet Mignon	45
<b>GRILLED NIMAN RANCH PORK CHOP</b> Pecan Smoked Bacon Jam, Port Wine Reduction	28
<b>ROAST FRENCH CUT BREAST OF CHICKEN</b> Lemon Rosemary Reduction	24

### THE CAPTAIN'S STORY

The history of Captain Bill's dates back to the 1920's when local fishermen would run fishing boats out of a small wooden structure at the foot of Ocean Avenue. One of the fisherman, Captain Bill Eccleston began expanding on the building, and the legend of "Captain Bill's" was born. The current owners renovated the building and have been keeping the legend alive since 1998.

\*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

18% gratuity will be added to parties of 8 or more



# CAPTAIN BILL'S

## WINE AND SPIRITS

### WHITES

	glass	bottle
STONE CELLARS (house)	9	-
VICOLO VENETO PINOT GRIGIO Delle Venezie, Italy	9	30
SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy	14	51
HESS SELECT CHARDONNAY Monterey, California	9.5	34
CLOS DU BOIS CHARDONNAY North Coast, California	11	36
KENDALL JACKSON CHARDONNAY Lake County, California	11	38
STAGS LEAP CHARDONNAY Napa Valley, California	15	54
SONOMA CUTRER CHARDONNAY Russian River Ranches, California	12	42
STERLING SAUVIGNON BLANC Napa County, California	12	45
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand	12	39
MIRASSOU RIESLING California	10	31
HOGUE RIESLING Washington State	11	34
MARTIN CODAX ALBARINO Rias Baixas, Spain	11	34

### REDS

	glass	bottle
STONE CELLARS (house)	9	-
KENDALL JACKSON CABERNET SAUVIGNON Lake County, California	11	38
ROBERT MONDAVI CABERNET SAUVIGNON Napa, California	13	48
BERINGER CABERNET SAUVIGNON Knights Valley, California	13	49
ARABELLA MERLOT Western Cape, Southern African	10	31
MIRASSOU MERLOT California	10	32
WYNDHAM ESTATE SHIRAZ, BIN 555 South Eastern, Australia	11	40
WILD HORSE PINOT NOIR Central Coast, California	12	43
BERINGER PINOT NOIR, 3RD CENTURY Central Coast, California	11	38
KAIKEN MALBEC ULTRA Mendoza, Argentina	12	42
BANFI CHIANTI CLASSICO RISERVA Tuscany, Italy	12	43
RODNEY STRONG RED ZINFANDEL Sonoma, California	12	44

### CHAMPAGNE

KORBEL BRUT California	(½) 20	42
MOET & CHANDON WHITE STAR France		85
VEUVE CLIQUOT, YELLOW LABEL BRUT A Reims, France		92
DOM PERIGNON France		220

### DRAFT BEER

BLUE POINT	BASS ALE
GUINNESS	COORS LIGHT
SAM ADAMS	BLUE MOON
STELLA ARTOIS	SEASONAL

### BOTTLE BEER

BUD	BECKS	MICHELOB ULTRA
BUD LIGHT	HEINEKEN	BUCKLER (NA)
COORS LIGHT	CORONA	O'DOULS (NA)
AMSTEL LIGHT	HEINEKEN LIGHT	

### BLUSH WINES

BERINGER WHITE ZINFANDEL	10	32
SUTTER HOME WHITE ZINFANDEL	10	31

### SPECIALTY MARTINIS

PINA COLADA MARTINI Malibu Rum, Absolut, Pineapple Juice	11
PEACH MARTINI Absolut Vodka, Peach Schnapps, Cranberry Juice, Splash of Orange Juice	11
THE WEDDING CAKE MARTINI Stoli Vanilla, Pineapple Juice, Cranberry Juice	12
COTTON CANDY MARTINI Stoli O, Stoli Vanilla, Stoli Razz, Splash of Pineapple Juice	12
CHOCOLATE MARTINI Grey Goose Vodka, White Cream DeCocoa, Dark Cream DeCocoa, Baileys	14
ESPRESSO MARTINI Stoli Vodka, Espresso Coffee, Kahlua	12
FRENCH MARTINI Grey Goose Vodka, Chambord, Pineapple Juice	12
LEMONCELLO MARTINI Absolut Citron Vodka, Lemoncello, Fresh Squeezed Lemon, Sugared Rim	12