



CAPTAIN BILL'S



LUNCH MENU

Appetizers

CHILLED JUMBO LUMP CRAB MEAT	18
Trio of Sauces	
CRISPY FRIED CALAMARI	11
Marinara Sauce, Red Pepper Aioli	
JUMBO GULF SHRIMP COCKTAIL	15
Traditional Cocktail Sauce	
BAKED STUFFED CLAMS	9
Minced Clams, Garlic, Herbs, Pecorino Romano Cheese	
ARTICHOKE AND SPINACH DIP	9.5
Imported Cheeses, Croustade	
JUMBO LUMP CRAB CAKES	15
Corn Relish, Tartar Sauce	
*FRESHLY SHUCKED OYSTERS AND CLAMS	MKT
*SEARED TUNA CARPACCIO	13
Soy, Wasabi, Pickled Ginger, Seaweed Salad	

Salads and Sandwiches

Sandwiches served with Old Bay Chips

GARDEN SALAD Choice of Dressing	5
CAESAR SALAD	9
Romaine, Caesar Dressing, Garlic Croutons, Parmesan Crisp	
Add Chicken	5
Add Jumbo Shrimp	9
CHOPPED WEDGE SALAD	10
Iceberg, Tomato, Bacon, Blue Cheese, Balsamic Vinaigrette	
Add Chicken	5
Add Jumbo Shrimp	9
MAINE LOBSTER SALAD	21
Mixed Greens	
GULF SHRIMP SALAD LOUIS	16
Mixed Greens, Tomato, Hard Boiled Egg, Louis Dressing	
CHUNKY CHICKEN SALAD	12
Dried Cranberries, Pecans, Honey Mayonnaise, Mixed Greens	
BLACKENED GROUPER SANDWICH	15
Tartar, Lettuce, Tomato, Pickle	
*PRIME RIB FRENCH DIP SANDWICH	13
Provolone, Mushrooms, Onions, Au Jus	
ROASTED TURKEY CLUB SANDWICH	12
Roasted Turkey, Bacon, Lettuce, Tomato	
LOBSTER CLUB SANDWICH	18
Lobster Salad, Bacon, Lettuce, Tomato	
LONG ISLAND FRIED FLOUNDER SANDWICH	15
Tartar, Lettuce, Tomato, Red Onion	
*BLACK ANGUS HAMBURGER	11
Cooked to Your Liking. Lettuce, Tomato, Red Onion, Served with French Fries	
Additional Toppings	each 1

Soups & Sides

LOBSTER BISQUE	9
Lobster, Cream, Hint of Sherry	
SEASONAL CLAM CHOWDER	7
Long Island Clams, Potatoes	
SIDE ORDER FRENCH FRIES	5

Entrees

Entrees Served with Seasonal Vegetables & Potatoes

STUFFED LONG ISLAND FLOUNDER	17
Lump Crabmeat, Chive Butter	
LINGUINI WITH LOBSTER AND SHRIMP	18
Olive Oil, Garlic, Tomato, Basil	
GRILLED ATLANTIC SALMON	17
Shiitake Mushrooms, Scallions, Soy, Ginger	
SHRIMP OREGANATO	18
Fresh Mozzarella, Roasted Garlic, Seasoned Bread Crumbs, White Wine	
BROILED SEAFOOD PLATTER	19
Scallops, Shrimp, Flounder, Baked Clam	
*GRILLED 6OZ. FILET MIGNON	21
Gorgonzola, Red Wine Sauce, Crispy Onions	

WHOLE LIVE MAINE LOBSTER

MKT

Broiled or Steamed

Stuffed with Lump Crabmeat

add 15

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 Africa	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	10	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
GUINNESS
SAM ADAMS
STELLA ARTOIS
BASS ALE
COORS LIGHT
BLUE MOON
SEASONAL

BOTTLE BEER

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

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	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