



STARTERS

JALAPENO GINGER TUNA NACHOS* - Diced Avocados + Thai Sweet Chili Sauce	\$22
SHRIMP STUFFED TEMPURA SHISHITO PEPPERS (6) Tahini Soy Sauce - Shredded Red Peppers	\$22
CRAB CAKE Soba Noodles - Pineapple-Ginger Vinaigrette	\$23
THAI RED CURRY MUSSELS Coconut Milk - Lemon Grass - Kaffir Leaves	\$20
FRIED CALAMARI Cucumber - Watercress Salad - Curry Aioli	\$19
JUMBO BUFFALO WINGS Blue Cheese Dressing + Celery	\$18
BLUE POINT OYSTERS (6) Rice-Wine Mignonette	\$16

FROM THE KETTLE

LOBSTER BISQUE Rich, Creamy Soup + a Touch of Sherry	\$12
CROCK OF FRENCH ONION SOUP Caramelized Onions + Madeira + Blistered Swiss Cheese + Seasoned Crouton	\$11
PASTA	
HOUSEMADE POTATO GNOCCHI Parmesan Cream Sauce - Portobello Mushroom - Truffle Oil	\$24
GOAT CHEESE RAVIOLI Guanciale (Pork Cheek) - Black Figs - Port Wine Sauce	\$27
SPAGHETTI A LA CHITARRA Cherry-Tomato Sauce - Black-Olive Pâté	\$23
SHRIMP FRA DIAVOLO BUCATINI Roasted Red Peppers - Black Olives - Spinach	\$28

All Pasta Made on Premises

FRESH GREENS

SKIPPERS BURRATA Roasted Butternut Squash - Dried Cherries - Sunflower Seeds - Maple Glaze	\$20
BEET ORANGE SALAD Pistachio Goat Cheese and Shallot Dressing	\$19
DRUNKEN POACHED PEAR SALAD Mixed Greens -Blue Cheese - Port Balsamic Vinaigrette - Toasted Walnut Relish.	\$18
APPLE ENDIVE SALAD Mixutre of Endive + Spinach + Apples with Candy Walnuts and a Creamy Dressing	\$18

BURGERS

All Burgers Come with French Fries

FRESHLY GROUND SKIPPER BURGER*

8 Oz. Sautéed Mushrooms - Onions - Melted Mozzarella Cheese - Lettuce & Tomato
\$22

FRESHLY GROUND ALL AMERICAN BURGER*

8 Oz. Bacon - American Cheese - Lettuce - Tomato - Pickle
\$21

FRESHLY GROUND CHICKEN BURGER

Greek Feta Cheese - Tzatziki Sauce
\$21

BLACK BEAN VEGGIE BURGER

Guacamole - Corn Salsa
\$21

CAPTAINS TABLE

BLEU CHEESE CRUSTED FILET MIGNON \$45 Cherry Tomato Gremolata + Port Wine + Sherry Sauce + Onion Rings	CHORIZO-CRUSTED COD FISH \$35 Cauliflower Puree - Confit Baby Carrots - Chorizo Oil	GRILLED DOUBLE CUT PORK CHOPS \$32 White Bean Ragout - Baby Arugula - Black-Olive Tapenade
SKIRT STEAK*~ \$38 Potato Wedges - Parmesan-Truffle Oil - Chimichurri Sauce	GRILLED SWORDFISH \$32 Sticky Black Rice - Chinese Broccoli - Coconut Ginger - Lemongrass Sauce	PAN SEARED WILD SALMON \$32 Warm Wild Mushroom Farro - Green Beans - Madeira Truffle Vinaigrette
SESAME CRUSTED AHI TUNA \$37 Over Wakame - Soba Noodles - Tahini Soy Dressing	BODEGA TACO \$26 Mahi-Mahi - Guacamole - Jicama - Mango Slaw - Corn Tortilla	HALF PAN ROASTED CHICKEN \$28 Porcini - Soft Polenta - Wilted Spinach - Snow Peas -Shiitake Mushrooms - Chicken au Jus -Tarragon
CLASSIC FISH & CHIPS \$29 Cod Filet - Fried in Beer Batter - House Made Fries - Malt Vinegar	CHICORY CAESAR SALAD \$27 Hard Boiled Egg - Parmesan Crisps - Anchovy-Caesar Dressing - Bacon Bits + Choice of Grilled Chicken or Grilled Shrimp (4)	

SIDES

SAUTÉED SNOW PEAS \$11	BABY CARROTS CONFIT \$11	BUFFALO CAULIFLOWER \$13
FRENCH FRIES \$11	SPINACH \$11	GREEN BEANS \$11
CHINESE BROCCOLI \$11	WILD MUSHROOMS \$11	

ESPRESSO & DESSERT

We Use Original NESPRESSO

CAPPUCCINO \$4.50 Espresso with Foamed Milk
ESPRESSO \$4.00 Regular Shot
DECAFFEINATO \$4.50 Decaffeinated Espresso or Cappuccino
PICCOLO LATTE \$4.00 Espresso - Hot Foamed Milk - Espresso Cup
LATTE MACCHIATO \$4.75 Espresso - Hot Foamed Milk- Served in a Glass Mug
FLAT WHITE AMERICANO \$4.50 Espresso - Hot Milk - Finished with Foamed Milk

CARAMEL BREAD PUDDING \$12 Salted Caramel Ice Cream - Rum- Poached Raisins	TIRAMISU FOR TWO \$13 Served with Black Berries
CRÈME BRULEE \$12 Brandy-Poached Raspberry	BAKED CHEESE CAKE \$12 Served In A Mason Jar - Berry Compote
CHOCOLATE MOUSSE \$12 House-Made Raspberry Sorbet - " Chocolate Crumble"	CREPES DU JOUR \$13 Chef's Choice of the Day

* THIS MENU ITEM CAN BE COOKED TO YOUR LIKING.
~ CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
WE IMPOSE A SURCHARGE OF 3% ON THE TRANSACTION AMOUNT ON CREDIT CARD PRODUCTS, WHICH IS NOT GREATER THEN OUR COST OF ACCEPTANCE.

EXECUTIVE CHEF JOAB MASSE

WHITE & SPARKLING

101 VEUVE CLIQUOT BRUT YELLOW LABEL	\$95
Reims, France. Perfect balance with aromatic intensity and a lot of freshness.	
102 ZARDETTO, PRIVAT CUVÉE PROSECCO	\$43
Veneto, Italy. Blend of Glera, for long-lasting, expressive citrus notes, Chardonnay, for rich body and creamy texture, and Muscat, for fresh floral and grapey aromas.	
10 2019 FIGUIERE, MEDITERANEE ROSE	\$48
Cotes de Provence, France. Flavors of peach, pear fruit & white aromatic flowers.	
11 2020 NOEL ET JEAN-LUC RAIMBAULT, SANCERRE	\$53
Loire Valley, France. Pure & expansive aromas of citrus, quince, fresh herbs & minerals. Mouthwatering and delicious.	
12 2019 LICIA, ALBARINO	\$51
Rias Baixas, Galicia, Spain. Aromas of grapefruit & herbs. Pairs well with salmon, seafood & salads.	
13 2019 HERMANN J. WIEMER RIESLING 'DRY'	\$48
Finger Lakes, New York. Lemon, passion fruit & pineapple aromas with refreshing acidity in this dry Riesling. Pairs with spicy food & fish.	
14 2020 PINE RIDGE VINEYARDS, CHENIN BLANC VIOGNIER WHITE	\$48
Napa, California. Orchard fruits, bright peach & honey. Pairs with lobster, seafood. An alternative to Chardonnay.	
15 2018 MARKHAM, CHARDONNAY	\$50
Napa Valley, California	
16 2020 VILLA MARIA SAUVIGNON BLANC	\$43
Marlborough, New Zealand. Bold flavors of passionfruit, tropical fruits & minerality.	
17 2019 TIEFENBRUNNER, PINOT GRIGIO	\$41
Alto Adige, Italy. Florals, offset by zest of lemon. Pairs well with shrimp, fish & pasta.	
18 2019 DOMAIN LOUIS MOREAU, PETITE CHABLIS	\$51
Burgundy France. Fresh aromatic citrus with mineral characteristics that pairs with shellfish, goat cheese & rich dishes.	

RED

40 2019 DOMAINE DE BEL AIR, MORGON COTE DU PY	\$45
Burgundy, France. Gamay Grape with aromas of fresh raspberry & candied rose, with white pepper, allspice & blood orange notes adding complexity.	
41 2018 DOUGH, CABERNET SAUVIGNON	\$55
California, Heidi Britenhagen crafted this wine in concert with a diverse group of chefs supported by the James Beard Foundation. "Rise to the Occasion"	
42 2019 ARGYLE, PINOT NOIR	\$55
Willamette Valley, Oregon. Highlights dark cherry, red raspberry, & orange zest.	
43 2019 HAHN, MERLOT	\$45
California. This wine expresses aromas of black cherries, red ripe plums, spices, & hints of vanilla.	
44 ZUCCARDI, MALBEC CONCERTO	\$63
Mendoza, Argentina. Medium body, fine tannins & a long, long finish. Electric at the end. Compact aromas of black plum, cassis and blackberry.	
45 2018 STAG'S LEAP CABERNET SAUVIGNON ARTEMIS	\$75
Napa Valley, California. Offers inviting aromas of black cherry and plum with hints of vanilla. On the palate, the wine has a soft entry with ripe mixed berry and plum flavors.	
46 2019 KERMIT LYNCH, COTES DU RHONE	\$48
Rhône Valley, France, Grenache, Syrah, Mourvedre Grapes	
47 2015 PIOMBAIA, BRUNELLO DI MONTALCINO	\$67
Tuscany, Italy. Dry & Soft.	
48 2015 DAMILANO, BAROLO LECINQUEVIGNE	\$63
Piedmont, Italy. Ruby red in color with orange reflections. An intense bouquet, with tertiary notes of rose, leather, tobacco and emerging notes of violet & tar.	
49 2018 SMITH & HOOK, CABERNET SAUVIGNON	\$58
Paso Robles, California. The palate is full-bodied & rich with notes of dark berry, vanilla, mocha & spice. A round mouthfeel backed with a concentrated tannin.	

WINE BY THE GLASS

WHITE & SPARKLING

ZARDETTO, PRIVAT CUVÉE PROSECCO	\$13
Veneto, Italy	
FIGUIERE, MEDITERANEE ROSE	\$13
France - Grenache - Syrah - Cabernet Sauvignon	
ZENATO, PINOT GRIGIO	\$13
Veneto, Italy	
GRUNER VELTLINER (ORGANIC)	\$14
Sauvignon Blanc, Niederosterreich, Austria	
VILLA MARIA, SAUVIGNON BLANC	\$13
Marlborough, New Zealand	
LICIA ALBARINO	\$14
Rias Baixas - Spain - Grapefruit - Apricot	
PINE RIDGE, CHENIN BLANC/VIOGNIER	\$13
California	
BLACK'S STATION, CHARDONNAY	\$13
Yolo County, California	

RED

HAHN, MERLOT	\$14
California	
DOUGH, CABERNET SAUVIGNON	\$15
North Coast California	
BODEGA, MALBEC	\$13
Argentina	
UNDERWOOD, PINOT NOIR	\$13
Oregon	
CHASING LIONS, CABERNET SAUVIGNON	\$13
California	
KERMIT LYNCH COTES DU RHONE	\$13
France	



BEER BOTTLES

MICHELOB ULTRA	\$7.50
COORS LIGHT	\$7.50
CORONA	\$7.50
HEINEKEN	\$7.50
BUDWEISER	\$7.50
WOODCHUCK AMBER CIDER	\$7.50
Cider Beer 5%	
HEINEKEN 0.0	\$7.50
WHITE CLAW	\$7.50
Black Cherry and Mango 5% (CAN)	
PELLIGRINO	\$8.00
Natural Spring Water (Non-Alcoholic)	

COCKTAILS \$15

CAIPIRINHA	
Fresh Lime Juice - Sugar - Cachaca Made from Distilled Sugar Cane Liqueur from Brazil	
THE HONEYBADGER	
Cucumber Vodka - Ginger Honey Syrup - Lemon Juice - Fresh Basil	
PUMPKING MARGHERITA	
Blanco Tequila - Fresh Lime - Agave - Pumpkin Puree - Pumpkin Cinnamon Rim	
HENDRICK'S COOL CUCUMBER MARTINI	
Hendrick's Gin, St-Germain Elder Flower, Fresh Lemon Juice	
MOSCOW MULE	
Absolute Vodka, Fresh Lime Juice and Ginger Beer Served in a Copper Mug	
LIMONCELLO BLUSH	
Refreshing Limoncello Liqueur, Vodka, Lemonade, Cranberry Juice, Soda and Fresh Lemon	
"SOUTH BEACH" MOJITO	
Caribbean Rum, Fresh Mint, Lime, and Soda	
SUNSET MARTINI	
Stoli Blueberry Vodka, Pineapple Juice, Splash of Limoncello	

BEER SPECIALS

DUBCO ABUSE OF POWER - MOSAIC	\$7.75
Double IPA Dry Hopped with 100% Cryo Mosaic, Notes of Blueberry, Stone Fruit, Tropical Citrus. ABV 8.8%	
BARRIER MONEY IPA	\$7.75
The Classic. IPA Dry Hopped with Azacca, Simcoe & Citra. ABV 7.3%	
SEA DOG BLUEPAW	\$7.75
Wheat Ale Combined with Maine Wild Blueberries. ABV 4.6%	
BARRIER SHORE SHAKER	\$7.75
India Pale Ale Double Dry Hop with Mosaic, Cascade, Chinook and Comet! A true east meets west coast IPA for all those looking for some variety in their life. ABV 4.2	
LOVER BOY SPARKLING HARD TEA	\$7.75
White Tea Peach or Hibiscus Pom. ABV 4.2%.	

TAP BEER (ALL PINTS)

BUD LIGHT	\$7.25	STELLA ARTOIS	\$7.50	BLUE POINT TOASTED LAGER	\$7.50
BLUE MOON	\$7.25	GUINNESS	\$7.50	LAGUNITAS BREWING CO IPA	\$7.50
ALLAGASH	\$7.50	SAND CITY IPA	\$7.50	MONTAUK SEASONAL	\$7.50
Belgium Style Wheat 5.1%		Local Brewery Seasonal		Wave Chaser IPA	
		SEASONAL ROTATING TAP	\$7.50		
		Ask Your Server			