

Welcome Aboard!

Captain's Inn

Forked River, NJ 609-693-3351

Contact us at captainstikibar@gmail.com

Visit us at www.captainsinnnj.com

Our staff takes great pride in the preparation of all the food we serve. To provide you with the finest quality meals, we receive daily deliveries of fresh fish, meats & vegetables. So sit back & enjoy a cocktail, glass of wine or whatever fills your sails and allow us to create a memorable dining experience.

Enjoy

Enter As Guests ~ Leave As Friends

Port Side Appetizers

Crabmeat Au Gratin

Fresh Lump Crabmeat baked in a Romano Cheese Casserole,
garnished with Tri-color Tortilla Chips \$13

Steamed Clams in a Garlic Butter

One dozen of our Local Clam's Best, garnished with lemon & natural broth \$10

Crispy Calamari

Hand cut Calamari dusted with Seasoned Flour & Lightly Fried, served with a choice
of Marinara Sauce or Thai Sweet Pepper Chili Sauce \$10

Prince Edward Island Mussels

A bountiful bowl of Mussels Sautéed with Plum Tomatoes, Garlic, White Wine & Basil \$10

Oysters on the Half Shell

One dozen Salt Creek Oysters garnished with lemon & cocktail sauce \$13

Colossal Shrimp Cocktail

Four Jumbo Shrimp served over Mixed Greens and garnished with lemon & cocktail sauce \$13

Clams Casino

Six Stuffed Clams with Traditional Casino Mix of Bacon, Onions & Peppers \$10

Cajun Tuna Bites

Medallions of Tuna, pan seared & dusted with Cajun Spices \$12

Buffalo Shrimp

Red Hook Shrimp tossed with Homemade Buffalo Sauce & served over wilted greens \$10

Coconut Shrimp

Four Hand-Cut Shrimp with Roasted Coconut & served with Orange Dipping Sauce \$12

Trio of Filet Mignon Sliders

Three Filet Mignon sliders with Captain's Inn special made sauce of Dijon Mustard & Mayo \$13

Escargot

Served in a dish with Garlic & Fresh Herb Butter Compote \$12

Disco Fries

Crispy Fries topped with Onions, Bacon, Cheese Chili with Ranch Dressing \$12

Soups & Salads from the Galley

Soups

Our Famous She-Crab \$6 Clam Chowder \$5 Soup du Jour \$5

Crock of Onion Soup with Crouton & Melted Cheese \$8

Captain's Salad

Mixed Greens served in a Cucumber Wrap topped with Red Onions, Cherry Tomato & Julianne
Vegetables with a choice of dressing \$8

Asian Salad

Fresh Arrangement of Garden Greens drizzled with Raspberry Vinaigrette & a generous amount of
Craisins & Fresh Berries \$12

Mediterranean Shrimp Salad

Fresh hand cut Romaine tossed with Jumbo Shrimp, Grilled Vegetables and Citrus Dressing
topped with Orange Segments & Pignoli Nuts \$13

At the Captain's Inn, We support our local farmers & markets to bring you the freshest products!

Starboard Sandwiches & Grill

Triple Decker Turkey Club

Slow roasted Turkey Breast with Beefsteak Tomato, Bacon & Green Leaf Lettuce, served with French Fries, Cole slaw & Pickle \$9

From the Panini Grill

Focaccia Bread served with a Trio of Mixed Greens, Gorgonzola Cheese, Tomatoes & Sweet Bermuda Onions drizzled with Balsamic Dressing and your choice of:

Salmon \$13 - Scallops \$14 - Shrimp \$13 - Chicken \$11 - Grilled Vegetables \$10

Honey Dipped Fried Chicken

Served with Cranberry Sauce & Corn Muffin \$9

Chicken Gruyere

Boneless Breast of Chicken topped with Beefsteak Tomato, Fresh Asparagus, and melted Gruyere Cheese \$13

Turkey & Cheese Ciabatta

Grilled Turkey & Provolone Cheese with Lettuce, Tomato, Olive Oil & Garlic drizzled with Balsamic Dressing on Crispy Ciabatta Bread \$11

Rustic French Baguette Sandwich

Moist Interior & Crunchy Crust make our Maryland Style Crab Cake Sandwich a unique & flavorful experience with Green Leaf Lettuce, Vine Ripe Tomatoes & Topped with Remoulade Sauce \$14

Buffalo Wrap

Flour Tortilla Stuffed with Cajun Style Shrimp \$12 or Chicken \$10 wrapped with Caesar Salad

Montreal Seared Filet

Pan Seared 8oz Center Cut Filet Mignon dusted with Montreal seasoning, finished off with Crispy Frizzled Onions and Herb Butter \$15

Pure Black Angus Burger

8 ounce Certified Black Angus Burger on a toasted Kaiser Roll with Onion, Tomato & Pickle garnished with French Fries & Cole Slaw \$10

Traditional Grilled Chicken Caesar Salad

Cut romaine, Romano Cheese, Home Style Croutons tossed with Caesar Dressing topped with Sliced Grilled Chicken \$11

Potato Crusted Salmon

Norwegian Salmon Encrusted with Shredded Potatoes & Fresh Herbs, Oven Baked & served over a Bed of Julienne Vegetables \$15

Tuna Salad Platter

Traditional Fresh-made Tuna Salad served with Garden Greens, Potato salad and Coleslaw \$12

Norwegian Salmon Cucumber Boat

English Cucumber hollowed and stuffed with Norwegian Smoked Salmon topped with Capers, Crumbled Feta, and Pine nuts with a Citrus Dressing \$14

Crab Mac

Fresh Jumbo Lump Crabmeat & Elbow Macaroni served in a casserole dish with an Cognac Cream Sauce and topped with Romano Cheese \$14

Martini's \$12

Milky Way

Stoli Vanilla Vodka, White Crème de Cacao, Godiva Chocolate, Baileys Irish Cream served in a Chocolate & Carmel rimmed glass

Bikini Tini

Malibu Rum, New Amsterdam Vodka, Pineapple Juice, Grenadine and garnished with a Pineapple wedge

Chocolate Raspberry

Stoli Raspberry, Chambord, Godiva White Chocolate, Baileys Irish Cream and garnished with fresh Raspberries

Cinnamon Whipped Tini

Pinnacle Whipped Cream Vodka, Fireball Whisky, RumChata and topped with Cinnamon

Blue Island

Malibu Rum, Island Puckers, Pineapple Juice and garnished with a Pineapple wedge

Watermelon Tini

New Amsterdam Vodka, Watermelon Puckers and finished with a splash of sour mix

Specialty Cocktail's \$10

Dirty Sailor

Sailor Jerry Rum, Sprite and Grenadine, and Topped with Cherries

Caribbean Sunset

Captain Morgan Rum, Blackberry Brandy, Crème de Banana, Orange Juice, Grenadine, topped with Orange & Cherries

Seasonal Mojito's

Muddled limes, mint leaves, and sugar topped with Bacardi Lemon & Club Soda (Ask your server for this seasons selections)

Coco Beach

New Amsterdam Coconut Vodka, Amaretto, Orange Juice and Grenadine

Raspberry Bellini

Champagne, Chambord and muddled Raspberries

Pomegranate Margarita

Tequila, Pomegranate Liqueur, Triple Sec, Lemon Juice and a splash of Cranberry, served in a sugar rimmed glass

RED or WHITE Sangria

Muddled Oranges & Cherries

RED: Apricot Brandy, Cabernet, Orange Juice & Sprite

WHITE: Mango Vodka, Peachtree, Pinot Grigio & Club Soda

Captain's Inn Weekly Specials \$26

Monday - Family Night

10% Off Dinner Menu Food Bill & Free Child Meal when accompanied by an Adult

Tuesday - Lobster Night (All Day)

Wednesday - Combo Night (Starts @ 5pm)

Thursday - Prime Rib Night (Starts @ 5pm)

"Ala Carte Menu Always Available"

Visit our **TIKI BAR** with its full variety

of menu items for lunch & dinner

Now Open with "Live Entertainment"

(Seasonal)

IN OUR LOUNGE

Mon - Fri from 3 to 6 Happy Hour

& 1/2 Price Appetizers

Live Entertainment Fri & Sat Evenings

**"Banquet Packages Available for On or Off Premise Catering
Inquire for Details....."**

Enjoy your dining experience

Treat a friend to a Gift Card