

Welcome Aboard!

CAPTAIN'S INN
D I N N E R M E N U

*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!

FORKED RIVER, NEW JERSEY | 609-693-3351

CAPTAINSTIKIBAR@GMAIL.COM | WWW.CAPTAININN.NJ.COM

SET SAIL APPETIZERS

CALAMARI 14.

tender pieces, hand cut & lightly dusted
with lemon pepper scented flour,
served with your choice of:
marinara sauce, thai sauce or
buffalo style with bleu cheese dressing

MUSSELS 12.

sautéed with garlic, fresh herbs & plum
tomatoes, or with white wine & garlic

CLAMS CASINO ROYAL 12.

local farm clams (6)
stuffed with bacon & herbs

STEAMED CLAMS 14.

(HOUSE FAVORITE)
one dozen steamed clams
served in natural juices, sherry wine & garlic

ESCARGOTS 15.

baked french snails (6)
baked in a garlic herb butter compote
top with brie cheese - add \$1

COCONUT CRUSTED SHRIMP 15.

jumbo shrimp (4)
hand coated with toasted coconut and
served with an orange dipping sauce

JUMBO LUMP CRAB CAKE 15.

single jumbo lump crab cake
topped with remoulade sauce,
over mixed greens

SCALLOPS & BACON 15.

five bacon wrapped jumbo sea scallops
served over wilted greens

GRILLED TWIN LAMB CHOPS 14.

grilled on a open flame and drizzled with melba compote

CRABMEAT & SHRIMP SALAD 15.

fresh jumbo lump crabmeat and large shrimp
diced with mangos served in a martini glass
with spring mix greens

CHILLED SHRIMP & PINEAPPLE 15.

twin jumbo shrimp served on a
slice of grilled pineapple
topped with sweet red pepper chili sauce

CRABMEAT AU GRATIN 15.

jumbo lump crabmeat in a cognac cream sauce,
baked in a casserole with tri color tortilla chips

OYSTERS CHESAPEAKE 14.

freshly opened oysters (6)
topped with grated romano cheese &
fresh spinach with a garlic butter

CAJUN TUNA BITES 14.

pan seared medallions of tuna
dusted with cajun spice, served with salsa verdi

SOUTHWESTERN FILET TIPS 14.

southwestern style filet tips,
cooked in a cast iron skillet and
served with caramelized onions &
bleu cheese dipping sauce

SHRIMP & CHIPOTLE TACOS 14.

two soft tacos stuffed with grilled shrimp
basted with chipotle barbeque sauce,
topped with sweet red slaw & toasted almonds

ANGEL HAIR & BROCCOLI 14.

broccoli sautéed with garlic, white wine
and butter served over angel hair pasta

RAW BAR

OYSTERS ON THE HALF SHELL 15.

12 premium oysters served on a bed of shaved ice garnished with cocktail sauce & lemon

LITTLE NECK CLAMS ON THE HALF SHELL 13.

one dozen local atlantic chilled clams garnished with cocktail sauce & lemon

CRABMEAT COCKTAIL 15.

fresh jumbo lump crabmeat served "straight up"
in a martini glass garnished with cocktail sauce & lemon

COLOSSAL SHRIMP COCKTAIL 15.

four colossal shrimp served over spring mix garnished with lemon & spicy cocktail sauce

GARDEN GREEN

CAESAR SALAD 11.

romaine tossed with our own caesar dressing, grated romano cheese & fresh baked croutons

GREEK SALAD 13.

romaine with onions, peppers, tomatoes, cucumbers, olives & feta cheese

ITALIAN WEDGE SALAD FOR TWO 16.

a wedge of iceberg lettuce topped with diced tomato, cucumber, red onion, fresh basil and celery leaf,
finished off with fresh mozzarella, chipotle onion & salami, topped with sherry vinaigrette

ARUGULA SALAD 13.

arugula with fresh mango, & sweet red onions, drizzled with orange & citrus dressing

CAPTAIN'S LANDMARK SOUPS

FRENCH ONION SOUP 10.

served with seasoned croutons & mozzarella cheese

HOUSE SPECIALTY 6.

soup of the day

MANHATTAN CLAM CHOWDER 6.

served with seasoned croutons & mozzarella cheese

OUR FAMOUS SHE CRAB SOUP 8.

with sherry

P A S T A

GLUTEN FREE PENNE 18.

With Grilled Chicken 24. | With Grilled Shrimp 28.

tossed with fresh garden vegetables, garlic, & virgin olive oil with fresh herbs

LINGUINI WITH CLAM SAUCE 26.

sautéed little neck clams served with garlic butter & fresh herbs or a zesty plum tomato sauce

SEAFOOD FRA DIABLO 32.

shrimp, scallops, mussels, clams, & calamari, sautéed with italian herbs & tomatoes, served over pasta

JUMBO SHRIMP SCAMPI 28.

six hand-peeled jumbo shrimp sautéed with garlic, white wine and lemon, served over your choice of pasta

GRILLED MEDITERRANEAN VEGETABLE PRIMAVERA 24.

angel hair pasta with grilled seasoned vegetables in a light cream and grated romano cheese sauce

CHICKEN & SHRIMP ALFREDO 28.

boneless chicken breast & jumbo shrimp sautéed in a mild romano cheese sauce; served over angel hair pasta with fresh ground black pepper

P O U L T R Y

CHICKEN FRANCAISE

28.

tender medallions of chicken
dipped in a seasoned
egg batter and sautéed
with white wine & lemon

CHICKEN PARMESAN

24.

hand breaded, pan fried
and topped with tomato
sauce & mozzarella cheese,
served over pasta

CHICKEN MARSALA

28.

tender medallions of chicken
sautéed with mushrooms,
shallots and marsala
wine demi-glaze

SWEET BASIL CHICKEN 28.

sautéed boneless chicken breast with fresh herbs simmered
in a wonderful northern italian-style vodka sauce, served over pasta

BAKED CHICKEN & EGGPLANT 32.

layers of boneless chicken breast & eggplant cutlet with ricotta cheese, fresh tomato and asparagus topped with mozzarella cheese; served over bowtie pasta

SAUTÉED CHICKEN & ARTICHOKES 28.

boneless breast of chicken sautéed with garlic, shallots, fresh mushrooms,
artichokes & crispy prosciutto with a hint of thyme; served over angel hair pasta

CRISPY MELBA DUCK "FLAMBÉ" 28.

half semi boneless duck baked until crispy brown, topped with a melba & raspberry sauce, flamed table-side and served over rice pilaf

FROM "SEA TO SHORE" SELECTIONS

Our culinary staff will make the following Fresh Fish to your liking:

CAJUN, BROILED OR OVEN BAKED

And all accompanied by Fresh Garden Vegetables, Rice or Potato, and Lemon

NORWEGIAN COAST SALMON FILLET	28.	FILLET OF SOLE	24.
ATLANTIC TILAPIA	24.	YELLOW FIN TUNA	26.
JUMBO SEA SCALLOPS	28.	COLOSSAL SHRIMP	28.

FRIED SEAFOOD PLATTERS

*Please Note: We fry our Seafood in a Heart Healthy,
Low Moderate Vegetable & Soy Shortening, for your Good Health!*

FILLET OF SOLE	24.	JUMBO BREADED SHRIMP	28.
SEA SCALLOPS	28.	JUMBO LUMP CRAB CAKES	30.
FRESH CLAM STRIPS & TARTAR SAUCE		24.	

MATE'S DELIGHT 32.

half lobster, shrimp, scallops, flounder and stuffed clams,
broiled with lemon butter sauce and drawn butter & lemon wedge

CAPTAIN'S COMBO 32.

stuffed sole, shrimp, scallops & clams casino broiled, with lemon wedge

MARINER'S PLATTER 32.

lightly dusted & fried flounder, scallops, shrimp, clam strips, lightly dusted & fried,
garnished with tartar sauce & lemon wedges

STUFFED SINGLE LOBSTER TAIL 36.

single 6oz lobster tail stuffed with jumbo lump crabmeat
& oven baked with drawn butter

SALMON WITH CRABMEAT & SHRIMP 32.

norwegian salmon stuffed with crabmeat stuffing, topped with a jumbo shrimp
and served with horseradish cream sauce

THE BUTCHER BLOCK

RASPBERRY CABERNET RACK OF LAMB 34.

16oz rack of lamb rubbed with fresh herbs, basted with raspberry, cabernet & dijon and served with a chambord mushroom demi glaze

REEF & BEEF 36.

twin filet mignon's topped with jumbo lump crabmeat & hollandaise sauce

STEAK AU POIVRE FLAMBÉ 32.

14oz center cut new york sirloin topped with green peppercorn sauce, flamed tableside

BACON WRAPPED FILET MIGNON 32.

10oz center cut filet mignon wrapped in bacon & topped with chipotle onion demi-glaze

PORTERHOUSE STEAK 32.

16oz porterhouse steak topped with tequila lime butter & chipotle onions

ROAST PRIME RIB OF BEEF 28.

16oz of slow roasted prime rib of beef served in au jus

COLA RUBBED STEAK 28.

14oz boneless rib eye steak, rubbed with cola syrup, charbroiled on open flame, topped with frizzled onions

FILET MIGNON MARSALA 32.

twin medallions of filet mignon sautéed with shallots and mushrooms, deglazed with marsala wine and served with a three bean relish

SURF & TURF 36.

6oz lobster tail with drawn butter and a center cut filet mignon topped with onion rings (lobster tail with jumbo lump crabmeat stuffing add \$10 extra)

VEAL OSSO BUCCO 26.

single fresh veal shank oven baked in a vegetable tomato broth served over saffron risotto

ENHANCE YOUR MEAL AND ENJOY A BOTTLE OF RED WINE WITH YOUR DINNER...

Frei Brothers, Cabernet Sauvignon, <i>Alexander Valley California</i>	45./bottle
Talbott Kali Hart, Pinot Noir, <i>Sleepy Hollow Vineyard California</i>	36./bottle
DaVinci, Riserva DOCG Chianti, <i>Tuscany Italy</i>	38./bottle
Apothic Red (Zin, Cab, Merlot & Syrah Blend), <i>California</i>	27./bottle

CULINARY DELIGHTS

CHILEAN SEA BASS OVER TROPICAL FRUIT 32.

boneless sea bass broiled in citrus butter & served over a pineapple boat filled with fresh fruit & assorted berries drizzled with mango dressing

MONSTER SHRIMP & CRAB OVER GRILLED ROMAINE HEARTS 32.

mediterranean style vegetables sautéed with artichokes, olives, spinach, capers and pignoli nuts, served over whole grain wild rice

SEA BASS ROCKEFELLER 34.

center cut chilean sea bass topped with fresh spinach & jumbo crabmeat with a cognac cream sauce

CHILEAN SEA BASS ISLANDER 32.

pacific coast sea bass served over arugula salad topped with fresh mango & red potatoes

TWIN JUMBO LUMP CRAB CAKES 34.

jumbo lump crabmeat crab cakes, served over a bed of spinach topped with brie & remoulade sauce

GROUPE GRUYERE 32.

fresh grouper fillet oven baked and topped with beefsteak tomato, asparagus & imported gruyere cheese

WASABI SEARED TUNA 28.

pan seared sesame tuna on a bed of jasmine rice and topped with sautéed asian dressing & vegetables

MONKFISH SCAMPI 32.

medallions of monkfish sautéed with fresh garlic, white wine & lemon, served over pasta

PAN SEARED BOURBON SCALLOPS 34.

jumbo sea scallops, pan seared and deglazed with bourbon whiskey barbeque sauce, served with a loaded baked potato

JUMBO LUMP CRABMEAT SAUTÉ 32.

fresh jumbo lump crabmeat, sautéed with garlic, shallots, fresh herbs & parsley in a light butter sauce; served over your choice of pasta

ENJOY YOUR ENTRÉE WITH ANY OF THESE PERFECTLY PAIRED WINES ...

Whitehaven, Sauvignon Blanc, Marlboro New Zealand	32./bottle
J Vineyards, Pinot Gris, California	32./bottle
William Hill, Chardonnay, Central Coast California	30./bottle

WINE SELECTIONS

SPARKLING / CHAMPAGNE

	Glass	Bottle
Wycliff, <i>California</i>	6	
LaMarca Prosecco, <i>Italy</i>	9	34
Korbel Brut, <i>California</i>		32
Chandon Blanc de Noirs (Rose), <i>CA</i>		33
Moet Chandon Imperial, <i>France</i>		72
Dom Perignon, <i>France</i>		195

WHITE WINES

	Glass	Bottle
WHITE ZINFANDEL		
Canyon Road, <i>California</i>	6	20
Beringer, <i>California</i>	8	26
Prophecy Rosé, <i>France</i>	8	26

RIESLING / SWEET WINES

Barefoot Riesling, <i>California</i>	8	26
Mirassou Moscato, <i>California</i>	8	26

SAUVIGNON BLANC

Dancing Bull, <i>California</i>	8	26
Whitehaven, <i>Marlborough New Zealand</i>		32

PINOT GRIGIO/PINOT GRIS

Canyon Road, <i>California</i>	6	20
Ecco Domani, <i>Italy</i>	8	26
Maso Canali (Single Vineyard), <i>Trentino</i>		29
J Vineyards, Pinot Gris <i>California</i>		32

CHARDONNAY

Canyon Road, <i>California</i>	6	20
William Hill, Central Coast, <i>California</i>	9	30
Kendall Jackson, <i>California</i>	10	32
Simi, Russian River, <i>California</i>		45

RED WINES

	Glass	Bottle
PINOT NOIR		
BV Coastal, <i>California</i>	7	24
Mirassou, <i>California</i>	8	26
Talbott Kali Hart, <i>Sleepy Hollow California</i>		36

MERLOT

Canyon Road, <i>California</i>	6	20
Chateau Souverain, <i>California</i>	8	26
Columbia Merlot, <i>Washington State</i>		29

MALBEC

Broquel, Trapiche, <i>Argentina</i>	9	30
Gascon Reserva, <i>Argentina</i>		35

RED ZINFANDEL

Carnivor, <i>California</i>	8	26
-----------------------------	---	----

CABERNET SAUVIGNON

Canyon Road, <i>California</i>	6	20
Louis Martini, <i>California</i>	9	30
Storypoint, <i>North Coast California</i>		28
Saint Francis, <i>California</i>	10	32
Ghost Pines, <i>Napa & Sonoma, California</i>		34
Frei Brothers, <i>Alexander Valley, California</i>		45

CHIANTI

Piccini DOCG, <i>Tuscany</i>	8	26
DaVinci Riserva DOCG, <i>Tuscany</i>		38

BLENDS / ALTERNATIVE REDS

Apothic Red, Blend, <i>California</i> (Zinfandel, Merlot, Syrah, Cabernet)		27
Orin Swift Abstract, <i>California</i> (Grenache, Syrah, Petite Sirah)		50

MARTINIS 10.

CHOCOLATE COVERED CHERRY

three olives cherry vodka, stoli vanilla vodka and godiva chocolate liqueur,
served in a chocolate covered glass, garnished with a cherry

BANANA PIE

pinnacle whipped vodka, banana liquor, and rum chata served in a graham cracker rimmed glass

BLUEBERRY TART

muddled blueberries, stoli blueberry vodka, chambord, and sour mix

LYCHEE

new amsterdam gin, lychee liqueur, fresh orange & grapefruit juice, garnished with an orange

ORANGE COCONUT COSMO

new amsterdam coconut vodka, triple sec and fresh orange juice, served in a coconut rimmed glass

MANGO BERRY SUNSET

new amsterdam mango vodka, chambord, pineapple, fresh raspberries

GRAPEFRUIT COSMO

absolute grapefruit vodka, triple sec, splash of cranberry & grapefruit juice, garnished with a lime

SPECIALTY COCKTAILS 10.

DARK & STORMY

dark rum, ginger beer, and a lime

CARIBBEAN SUNSET

captain morgan rum, blackberry brandy, jimmy buffet banana rum,
orange juice, grenadine, topped with orange & cherries

HOT CHERRY PEPPER MARGARITA

tequila, triple sec, sour mix, splash of oj with muddled cherry peppers

CREAMSICLE MARGARITA

pinnacle whipped vodka, tequila, orange juice, sugar rim

MOSCOW MULE

new amsterdam vodka, ginger beer, muddled limes, served in a copper mug

KENTUCKY MULE

jim bean bourbon, ginger beer, splash of oj and garnished with orange

STRAWBERRY SPARKLER

st german liqueur, champagne and muddled strawberries

COCO PEACH LEMONADE

new amsterdam coconut vodka, peachtree liqueur, lemonade, garnished with fresh lemons

BLACKBERRY OLD FASHION

blackberry brandy, muddled orange and cherry, served on the rocks with a splash of bitters and sugar

RED OR WHITE SANGRIA

muddled oranges & cherries

Red: apricot brandy, cabernet, orange juice & sprite

White: mango vodka, peachtree, pinot grigio & club soda

LITTLE SKIPPER MENU 8.50

HAMBURGER	CHICKEN TENDERS	CHEESE BURGER
FRIED FLOUNDER	HOT DOG	BARBEQUE RIBS
GRILLED CHEESE	PIZZA	PENNE PASTA
MOZZARELLA STICKS		FRIED SHRIMP

Skipper Menu Includes French Fries, Beverage and Dessert

CAPTAIN'S INN WEEKLY SPECIALS 28.

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 DURING THE SEASON

with its full variety of menu items and
“Live Entertainment” all Summer Long

“BANQUET PACKAGES AVAILABLE FOR ON OR OFF PREMISE CATERING”
INQUIRE FOR DETAILS...

ENJOYED YOUR DINING EXPERIENCE?
WHY NOT TREAT A FRIEND TO A GIFT CARD