

# STARTERS

**SHRIMP COCKTAIL 10.50**

*Served with homemade cocktail sauce*

**COCONUT SHRIMP 10.50**

*Served with our homemade spicy orange Dijon sauce*

**GARLIC SPICED SHRIMP 11**

*Sautéed in our special garlic & spice mix*

**FISH CEVICHE 9.50**

*Marinated in lime juice and onions with a hint of jalapeno heat*

**CALICO CLAMS & MUSSELS 11**

*Middle neck clams and mussels tossed with shallots, butter and a touch of Chardonnay, sprinkled with herbs*

**STEAMED CLAMS 10**

*Served with melted butter*

**DRAKE'S MUSSELS 11**

*Sautéed with fresh tomatoes, onion, garlic and herbs*

**MOODY'S CONCH FRITTERS Small 7**

**Large 10.50**

*Homemade Bahamian style conch fritters served with cocktail sauce*

**KENNEDY'S CRAB CAKES 14**

*Made from scratch and served with our homemade tartar sauce*

**HUMMUS 9**

*Homemade, garnished with Kalamata olives and served with pita bread*

**PIRATE MOZZARELLA BALLS Small 7**

**Large 10.50**

*Homemade, lightly breaded, deep fried & served with marinara sauce.*

*IT'S A LITTLE SPICY!*

**THE KRAKEN CALAMARI Small 7 Large 10.50**

*Served with our homemade marinara, spicy mayo OR with our sweet & spicy BBQ sauce*

**GRACE O'MALLEY'S WINGS Small 7**

**Large 10.50**

*Have it traditional - mild, medium, hot, extra hot OR sweet & spicy BBQ, served with bleu cheese & celery*

# RAW BAR

**BLUE POINTE OYSTERS 1/2 DZ 10.50**

**1 DZ 19**

**JUST EAT SHRIMP 1/2 DZ 10.50**

**1 DZ 19**

**SNOW CRABS - 2 CLUSTERS MKT**

# HOMEMADE SOUPS

**NEW ENGLAND CLAM CHOWDER**

*CUP 7 BREAD BOWL 9.50*

**SAINT JOHN'S LOBSTER CHOWDER**

*CUP 10 BREAD BOWL 12*

**NEW ENGLAND SEAFOOD CHOWDER**

*CUP 11 BREAD BOWL 13*

# SALADS

**HOUSE SALAD 8**

**CAESAR SALAD 9**

**SUMMER SALAD 11**

*Boston "Bibb" lettuce, whole beefsteak tomato, fresh mozzarella balls, kalamata olives and pesto olive oil*

**ARUGULA, TOMATO, BLUE CHEESE 13**

**TOMATO, BASIL & MOZZARELLA 13**

**SPRING SALMON SALAD 16**

*Our house salad topped with smoked (LOX) salmon, bleu cheese crumbles and capers*

**ADD TO ANY SALAD:**

*Grilled Chicken, Calamari 6*

*Grilled Shrimp, Mahi or Catch of the Day 8*

# FOR THE LITTLE

# SWASHBUCKLERS

*(10 years old & younger)*

**SWABIE CHICKEN NUGGETS 7.50**

**DECKHAND FISH & CHIPS 8.50**

**MERMAIDS LINGUINI PASTA - BUTTER OR MARINARA 7.50**

# SEAFOOD SPECIALTIES

## PIRATE BOWL

*Our signature dish. Shrimp, calamari, fish, mussels and clams delicately simmered in a white wine sauce and our blend of secret spices. Put a smile on your face delicious. Served with baguettes*

**SMALL 26      LARGE 48**

**ADD:**

Lobster **12**   2 Snow Crab Clusters **15**   Rice **2**

## PIRATE BOWL CIOPPINO

*Just like our famous original, but seafood is simmered in a rich leeks, fennel, saffron, and tomato broth.*

*Served with baguettes*

**SMALL 27      LARGE 50**

**ADD:**

Lobster **12**   2 Snow Crab Clusters **15**   Rice **2**

## TAHITI SEAFOOD MAYHEM

*Another seafood fest! Fish, calamari, shrimp, mussels and clams swimming in a sweet peppers and coconut milk sauce. Served with coconut rice & baguettes*

**SMALL 35      LARGE 60**

**ADD:**

Lobster **12**   2 Snow Crab Clusters **15**

## DOUBLE TAIL COLD WATER LOBSTER MKT

*Served with mashed potatoes, coleslaw and melted butter*

# FISH SPECIALITIES

## FROM BEQUIA ISLAND

*Hand breaded and pan fried, topped with an aromatic & delicate tomato shrimp sauce. Served with rice or mashed potatoes*

Catch **19**   Mahi or Cod **25**   Grouper **27**

## FROM BAHIA, BRAZIL "MOQUECA"

*Cooked with red and green peppers, onions and fiery tomato sauce with a splash of coconut milk. Served with rice or mashed potatoes*

Catch **19**   Mahi or Cod **25**   Grouper **27**

## FROM BARBADOS ISLAND, CARIBBEAN

*Fish and shrimp are cooked with Portobello mushrooms in a smooth butter, wine and cream sauce. Served with rice or mashed potatoes*

Catch **22**   Mahi or Cod **27**   Grouper **29**

## FROM CAPE VERDE ISLAND, ATLANTIC

*Delicate fish is surrounded by shrimp, clams & mussels in a white wine sauce & an array of fresh herbs with cherry tomatoes, Kalamata olives and capers. Served on a bed of mashed potatoes.*

Catch **21**   Mahi or Cod **27**   Grouper **29**

## FROM SPAIN

*Perfectly pan fried fillet rests atop sautéed potatoes, covered in sautéed onions, sweet peppers & Kalamata olives. Garnished with sliced hard boiled eggs*

Catch **19**   Mahi or Cod **25**   Grouper **27**

## FROM ILHA BELA, BRAZIL

*Sautéed fish and shrimp covered with a succulent tomato, onion and coconut milk sauce, topped with Brazilian Catupiry cheese and finished in the oven*  
*Served with rice*

Catch **22**   Mahi or Cod **27**   Grouper **29**

## FROM LOS ROQUES, VENEZUELA

*Lightly floured and sautéed fillet smothered in slowly cooked garlic, potatoes and cherry tomatoes. Served with rice or mashed potatoes*

Catch **19**   Mahi or Cod **25**   Grouper **27**

## FROM MARTINIQUE ISLAND, CARIBBEAN

*Sautéed fillet balanced with clams in a robust white wine sauce. Served with mashed potatoes and sautéed spinach*

Catch **19**   Mahi or Cod **25**   Grouper **27**

## FROM ANGUILLA ISLAND, CARIBBEAN

*Fillet is sautéed with shrimp and tossed with fresh tomato, onion and garlic. Flavored perfectly with green and pink peppercorns. Served with mashed potatoes and sautéed spinach*

Catch **22**   Mahi or Cod **27**   Grouper **29**

## FROM MALTA ISLAND, MEDITERRANEAN

*Cooked with shrimp, Kalamata olives, tomatoes and capers on a bed of mashed potatoes*

Catch **20**   Mahi or Cod **26**   Grouper **28**

# SHRIMP SPECIALTIES

All shrimp dishes are served with rice

## **GARLIC SPICED SHRIMP 19.50**

*Shrimp is sautéed with a lot of garlic and our tangy spice mix*

## **CURRY SHRIMP 19.50**

*Shrimp is sautéed with shallots, garlic and finished with curry and cream*

## **SHRIMP MOQUECA 20.50**

*Cooked with red and green peppers, onions and a fiery tomato sauce with a splash of coconut milk*

## **NEW ORLEANS SHRIMP GUMBO 16**

*Little shrimp, andouille sausage and okra cooked in our hearty and chunky homemade gumbo with a kick of spice*

## **BARBADOS SHRIMP 22**

*Shrimp cooked with Portobello mushrooms and onions in a smooth butter, wine and cream sauce*

## **ILHA BELA SHRIMP 21**

*Sautéed shrimp covered with a succulent tomato and coconut milk based sauce, then topped with Brazilian Catupiry cheese and finished in the oven*

# PASTA

All pasta dishes are served with linguini

## **SHRIMP SCAMPI 17**

*Indulge in shrimp tossed in a delicious blend of shallots, garlic, lemon and white wine*

## **CHICKEN ALFREDO 16**

*Sautéed seasoned chicken in a rich & creamy butter, garlic and Parmesan cheese Alfredo sauce*

## **SHRIMP ALFREDO 18**

*Sautéed seasoned shrimp in a rich & creamy butter, garlic and Parmesan cheese Alfredo sauce*

## **VONGOLE 17**

*An Italian specialty. Middle neck clams, crushed red pepper and parsley in a white wine sauce*

## **MONTSERRAT SEAFOOD 20**

*Shrimp, clams and mussels in a fresh tomato & garlic sauce OR in a rich & creamy Parmesan cheese Alfredo sauce*

# CHICKEN

## **CHICKEN PARMIGIANA 17**

*Moist chicken breast covered in mozzarella and our zesty tomato sauce and served over pasta*

## **JACK'S CHICKEN AU POIVRE 18**

*Pan fried with green and pink peppercorns, cream and a shot of Jack Daniel's Whiskey. Served with alfredo linguini*

## **SPANIARD CHICKEN 17**

*Perfectly pan fried chicken breast rests atop sautéed potatoes, then covered in sautéed onions, sweet peppers and Kalamata olives. Garnished with sliced hard boiled eggs*

## **ILHA BELA CHICKEN 17**

*Covered with a succulent tomato and coconut milk sauce, topped with Brazilian Catupiry cheese & finished in the oven and served over rice*

## **PORTUGUESE CHICKEN 17**

*In this rustic dish, chicken is cooked in a rich onion, bell pepper and paprika sauce with clams and andouille sausage*

# STEAKS

*All our steak dishes are cooked tender and rests in its own juices. Served with TWO sides: veggies, house salad, mashed potatoes, rice, sautéed spinach or fries*

## **UNION ISLAND STEAKS**

### **TOP SIRLOIN "PICANHA" 23**

### **RIB EYE 26.50**

### **NY STRIP 25.50**

## **SAINT BART SURF & TURF**

### **RIB EYE & SHRIMP 31.50**

### **NY STRIP & SHRIMP 30.50**

## **TRINIDAD STEAK AU POIVRE**

*Green and pink peppercorns, cream and a shot of spiced rum.*

### **RIB EYE 33.50**

### **NY STRIP 32.50**

# **SALTY DOG'S** **SANDWICHES**

*All sandwiches come with lettuce, tomato, and your choice of regular fries, sweet potato fries, yucca fries or coleslaw and your choice of cheese.*

*You can also add bacon, pickles, onions, roasted red peppers, caramelized onions or even a fried egg **FREE OF CHARGE**. Along with one choice of: mayo, spicy mayo, pesto mayo, tartar sauce, buffalo, regular BBQ or sweet & spicy BBQ.*

## **PIRATE REPUBLIC BURGER 11.50**

*Homemade blend of prime rib, NY strip, rib eye and top sirloin - 8 ounces grilled to perfection.*

## **TREASURE BURGER 14.50**

*Fresh ground special cut of top sirloin (Picanha)*

## **BRETHEHEN KOBE BEEF BURGER 18**

*A customer favorite. Famous Wagyu beef ground to make a delicate burger patty, served with arugula and tangy Brazilian Catupiry cream cheese*

## **BLACK BEARD'S PULLED PORK 13**

*Slowly braised pork shoulder served over tangy homemade coleslaw. Served with BBQ or sweet & spicy BBQ*

## **EDWARD ENGLAND SANDWICH 12**

*Pirate's brunch favorite: ham & cheese melt, lettuce and tomato, topped with a fried egg and bacon*

## **PORTOBELLO SANDWICH 13**

*Grilled Portobello mushroom topped with roasted red peppers, caramelized onions and cheese*

## **DECKHAND FISH SANDWICH 14.50**

*Fish fillet grilled, blackened, deep or pan fried*

## **ANNE BONNIE'S MAHI 17.50**

*Mahi fillet grilled, blackened, deep or pan fried*

## **MARY REED'S GROUPER 18.50**

*Grouper fillet grilled, blackened, deep or pan fried*

## **STEADE BONNET'S CHICKEN 12**

*Moist and tender grilled chicken breast*

## **QUELCH'S CHICKEN SANDWICH 13**

*Lightly breaded and grilled chicken breast with roasted red peppers, served with pesto mayo*

## **BBQ CHICKEN SANDWICH 13**

*Sautéed chicken breast with our homemade sweet & spicy BBQ sauce*