



Salads

Shiver Me Tender Salad

Hand Breaded Chicken Breast,
Baby Mixed Greens,
Hard Boiled Egg, Tomato,
Beer Battered Onion Rings,
Chipotle Ranch Dressing 15^{xx}

Grilled Salmon Salad GF

Baby Spinach, Red Onion, Tomato,
Hard Boiled Egg,
Applewood Smoked Bacon,
Honey Orange Vinaigrette 16^{xx}

Tropical Caesar Salad

Romaine Lettuce, Parmesan Cheese,
Diced Mango, Plantain Chips
10^{xx} / 5^{xx} Half

Add Grilled Shrimp 4^{xx}

Add Grilled Chicken 4^{xx}

Add Blackened Salmon 7^{xx}

Side Dishes

3^{xx} Each

Old Bay Kettle Chips

Sautéed Green Beans GF

Sautéed Spinach GF

Mutiny Potato Salad GF

Side Salad GF*

Creole Mustard Slaw GF

Black Beans GF

Steamed Basmati Rice GF

GF Gluten-Free

GF* Gluten-Free
with Modification

Seafood Appetizers

Maryland Crab Soup

Backfin Crabmeat, Old Bay 6^{xx}

Raw Oysters on the Half Shell GF

Ask Your Server for Today's Selections Market Price

Crock O' Crab Dip GF*

Housemade Old Bay Chips 11^{xx}

Calypso Fries

Crab Dip, Hand-Cut Fries, Cheddar Jack Cheese 11^{xx}

Beer Steamed Mussels GF*

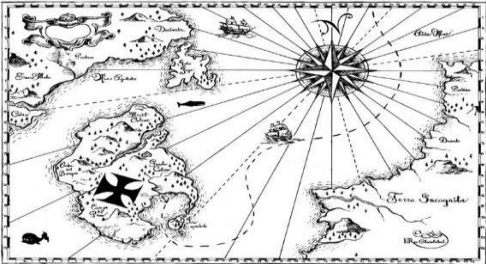
Andouille Sausage, Spicy Tomato Beer Broth,
House Beer Bread -or- Natty Boh, Chipotle Butter,
Cilantro Sour Cream 9^{xx}

Kraken Tentacles

Flash Fried Calamari, Spicy Tomato Sauce 10^{xx}

Typhoon Tuna Tacos

Sesame-Seared Ahi Tuna, Crispy Wonton Shells,
Shredded Lettuce, Bell Pepper, Sweet Chili Teriyaki,
Soy Ginger Dressing 10^{xx}



The Henry Morgan

Rum Brined Slow Roasted Pulled Pork,
Spiced Rum Barbecue Sauce, Creole Mustard Slaw,
Hand-Cut Fries 12^{xx}

Diabolito's Cuban

Rum Brined Pulled Pork, Tasso Ham, Swiss Cheese,
Kosher Pickles, Dijon Mustard, Grilled Bread,
Hand-Cut Fries 12^{xx}

The Captain Jack

Grilled Chicken, Smoked Bacon, Roasted Peppers,
Jack Cheese, Jalapeno Mayo, Lettuce & Tomato,
Hand-Cut Fries 12^{xx}

The Swabbie

Slow Braised Pot Roast, Swiss Cheese,
Rosemary Garlic Aioli, Fried Egg, Toasted Bun,
Hand-Cut Fries 12^{xx}

Pirate Burgers

1/2 a pound of hand-pattied Angus beef served on a toasted roll! Served with crispy, hand-cut fries. Add bacon for 2^{xx}

The Davy Jones Locker

Grilled Shrimp, Old Bay Dijonaise,
Lettuce & Tomato 13^{xx}

The Calico Jack Rackham

Monterey Jack Cheese, Bourbon Barbecue Sauce,
Lettuce & Tomato 11^{xx}

The Bluebeard

Blue Cheese, Sautéed Onions,
Housemade Steak Sauce, Lettuce & Tomato 12^{xx}

The Shipwreck Burger

Angus Burger with Grilled Cheese & Bacon Sandwich "Bun",
Spiced Rum Barbecue Sauce, Beer Battered Onion Ring, Fried Egg,
Lettuce & Tomato
16^{xx}

The Bermuda Triangle Shipwreck Challenge

Finish a Shipwreck Burger, Calypso Fries, Mutiny Potato Salad,
& The Devil's Island Dessert Tower in 30 minutes & win a t-shirt, \$10 gift card,
& your name on the Captain's Wall of Fame
35^{xx}

Entrees

Add Grilled Shrimp to any Entree for 4^{xx}

Bermuda Triangle Fish Tacos

Beer Battered Atlantic Cod, Pico de Gallo, Red Cabbage, Chipotle Ranch, Grilled Flour Tortilla, Black Beans, Steamed Basmati Rice
13^{xx}

Shiver Me Tenders

Spiced, Hand-Breaded Chicken Breast,
Hand-Cut Fries, Chipotle Ranch,
Guava BBQ Sauce & Mutiny Sauce 14^{xx}

Fish & Chips

Ale Battered Cod, Hand-Cut Fries,
Lemon Habañero Tartar Sauce,
Serrano Vinegar 12^{xx}

Blackened Salmon GF

Fresh Salmon Fillet, Cajun Spice Rub, Steamed Basmati Rice,
Sautéed Green Beans, Roasted Garlic Lemon Butter 15^{xx}

Grilled New York Strip Steak GF*

Mutiny Potato Salad, Sautéed Green Beans, Housemade Steak Sauce 17^{xx}

Seafood Gumbo

Traditional Recipe with Shrimp, Chicken, Andouille Sausage &
Steamed Basmati Rice 13^{xx}

Appetizers

Bucket O' Fries

Crispy Hand-Cut Seasoned Fries, Mutiny Sauce 6^{xx}

Crispy Cannon Balls

Fried Mac n' Cheese, Smoked Chipotle Mayo 9^{xx}

Jumbo Wings!

Served with Celery & Choice of Chipotle Ranch or Blue Cheese
** Grilled with Jamaican Jerk Sauce
** Traditional Buffalo Hot Sauce
** Old Bay Rub
** Grilled with House Rib Rub
** Barbecued - Guava, Spiced Rum or Kentucky Bourbon Sauce
** Walk the Plank - House Habañero Sauce
11^{xx}

Moby Pickle

Beer Battered Dill Pickle Spears, Chipotle Ranch Sauce 6^{xx}

Scurvy Nachos

House Fried Tortilla Chips, Grilled Marinated Chicken Breast,
Black Beans, Pico de Gallo, Sour Cream, Cheddar Jack Cheese,
Mutiny Hot Sauce 10^{xx}

Beer Battered Onion Rings

Cajun Remoulade 6^{xx}

Crispy Brussels Sprouts GF*

Caraway Mustard Dust 6^{xx}



Sandwiches

Add bacon for 2^{xx}

The Shellback

Crispy Oysters, Lettuce, Tomato, Sweet & Spicy Pickles,
Cajun Remoulade, Toasted Rye Bread,
Old Bay Kettle Chips 15^{xx}

The Port Royal Wrap

Jamaican Jerk Chicken, Portobello Mushrooms,
Roasted Red Peppers, Romaine, Monterey Jack Cheese,
Jalapeño Mayo, Hand-Cut Fries 13^{xx}

The Anne Bonny

Jamaican Jerk Mahi Mahi, Cucumber, Tomato,
Cilantro, Mayonnaise, Ciabatta Bread,
Hand Cut Fries 15^{xx}



Featured Rum Cocktails

Signature Cocktails

Strawberry Mojito

Cruzan Strawberry Rum / Sugar Cane Syrup /
Fresh Lime Juice / Mint Leaves / Club Soda 9^{xx}

Scurry Dog

Angostura 7 Year Aged Rum / Appleton Reserve / Fresh
Lime Juice / Fresh Grapefruit Juice / Simple Syrup /
Cinnamon / Nutmeg 10^{xx}

Modern Mariner

Angostura 7 Year Aged Rum / Allspice Dram /
Cherry Brandy / Cane Sugar Syrup /
Fresh Grapefruit Juice / Fresh Lemon Juice 11^{xx}

The Hedgehog

Ron de Jeremy Aged Rum / Cream of Coconut / Fresh Lime
Juice / Simple Syrup 10^{xx}

Watermelon Cilantro Mojito

House Infused Watermelon & Cilantro Rum / Sugar Cane
Syrup / Fresh Lime Juice/ Mint Leaves / Club Soda 9^{xx}

Rum Sangria

Calico Jack Silver Rum / Clement Creole Shrubb /
Chambord / Simple Syrup / Lemon Juice / Red Wine /
Fresh Cut Fruit 8^{xx}

Trinidad Lemonade

Angostura 5 year / Ginger Ale / Lemon Juice /
Simple Syrup 7^{xx}

Orange Rum Crush

House Infused Orange Rum / Triple Sec / Orange Juice 8^{xx}

Dark Storm

Gosling’s Black Seal / Ginger Simple Syrup / Club Soda 9^{xx}

Rosemary Bliss

Pink Pigeon Rum / Rosemary Simple Syrup / Pear Nectar /
Lime Juice 9^{xx}

Island Favorites

Mutiny Mai Tai

Ron Abuelo 7yr / Clement Creole Shrubb / Orgeat Syrup / Lime Juice / Pineapple Juice 9^{xx}

Zombie

Bacardi Gold Rum / Calico Jack Silver Rum / Myers Dark Rum / Peach Schnapps /
Pineapple Juice / Bitters 8^{xx}

Rum Punch

Myers Original Dark Rum / Calico Jack Silver Rum / Grenadine / Bitters / Orange Juice /
Pineapple Juice 7^{xx}

Mutiny Mojito

Calico Jack Silver Rum/ Sugar Cane Syrup / Fresh Lime Juice / Mint Leaves / Club Soda 7^{xx}

Seasonal Selections

Orange Daiquiri

Blackwell / Brugal Añejo / Fresh Orange Juice / Fresh Lime Juice / Simple Syrup 9^{xx}

Voodoo Doll

Ron Abuelo Añejo / Smith and Cross / Crème de Coconut / Fresh Lemon Juice /
Fresh Orange Juice 8^{xx}

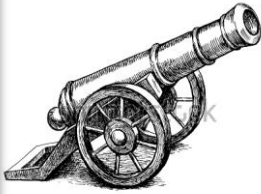
French Trench Mojito

Shellback Silver / Secco Herrerano / Orange Juice / Simple Syrup / Mint / Club Soda 7^{xx}

J.M. Colada

Ron de Jeremy Spiced / Creole Shrubb / Orgeat / Fresh Lime Juice / Pineapple Juice /
Crème de Coconut 9^{xx}

“Drinking rum before 10:00 a.m. makes you a pirate, not an alcoholic.”
~ Earl Dibbles, Jr.



Take home a souvenir Tiki mug today!

There are few things more delicious than a true Tiki rum drink. This classic tradition in cocktails combines exotic rums, fresh juices, layers of spices and innovative ingredients to create unique and exciting concoctions. The cool glassware is just a bonus. Try one of our amazing Tiki drinks and take home your souvenir glass!

The Polynesian Pirate

A mix of fresh citrus juices, crème de coconut, apricot brandy, orgeat syrup and three distinct rums from Guyana, Jamaica and India 18^{xx}

Bully Hayes

“The last of the Buccaneers”, Bully Hayes was a pirate of the South Pacific. We think he would’ve loved this blend of guava, falernum, orgeat syrup, fresh lemon juice, Seco Herrerano, and blended white and spiced Caribbean rums 18^{xx}

Tiki of the Moment!

Try the latest installment in our “Tiki of the Moment” program: a rotating selection of Tiki inspired cocktails with a new collectable piece of glassware to take home.

Marikoriko

This cocktail is named after Tiki legend’s “first woman” to honor the first cocktail in this new Mutiny program. American and Jamaican rums join grapefruit and passion fruit along with the French cordial Pineau de Charantes, mint and bitters to make a drink that’s both strong and sweet the way the Tiki gods demand! 18^{xx}



Pirate Favorites without Rum

A pirate’s diet was not necessarily a varied one, but their tastes were broader than most might expect. In addition to rum, pirate’s had a thirst for gin, port and ale. Truthfully they would drink just about anything they could get their hands on, which in the Caribbean just happened to be rum. Here are some alternative libations we think would’ve fit right in with a pirate’s way of life.

Saturn

This gin-based drink dates to 1967 when it won California tiki bartender J. "Popo" Galsini that year's International Bartender's Association World Cocktail Championship. Falernum, orgeat, and passion fruit syrup contribute the tropical flavors that make this tart, rumless cocktail fit in with other tiki offerings. 10^{xx}

Rusty Cutlass

On long voyages, port wine would have held its freshness much longer than other types of wine, which made it a favorite of many pirates. This Mutiny original combines port with gin, absinth, apricot liqueur, fresh juices and ginger. 8^{xx}

Wines by the Glass

6^{xx} / Glass 24^{xx} / Bottle

- Beringer, White Zinfandel, California
- Primaterra, Pinot Grigio, Venezie, Italy
- Bex, Riesling, Mosel-Saar-Ruwer, Germany
- Lucky Star, Pinot Noir, California
- Cono Sur, Chardonnay, Valle Central, Chile
- Oxford Landing, Shiraz, Australia
- Avalon, Cabernet Sauvignon, California