

## Salads

### Shiver Me Tender Salad

Hand Breaded Chicken Breast,  
Baby Mixed Greens,  
Hard Boiled Egg, Tomato,  
Beer Battered Onion Rings,  
Chipotle Ranch Dressing **15<sup>xx</sup>**

### Grilled Salmon Salad GF

Baby Spinach, Red Onion, Tomato,  
Hard Boiled Egg,  
Applewood Smoked Bacon,  
Honey Orange Vinaigrette **16<sup>xx</sup>**

### Tropical Caesar Salad

Romaine Lettuce, Parmesan Cheese,  
Diced Mango, Plantain Chips  
**10<sup>xx</sup> / 5<sup>xx</sup> Half**

Add Grilled Shrimp **4<sup>xx</sup>**

Add Grilled Chicken **4<sup>xx</sup>**

Add Blackened Salmon **7<sup>xx</sup>**

## Side Dishes

**3<sup>xx</sup> 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<sup>xx</sup>**

### 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<sup>xx</sup>**

### Calypso Fries

Crab Dip, Hand-Cut Fries, Cheddar Jack Cheese **11<sup>xx</sup>**

### Beer Steamed Mussels GF\*

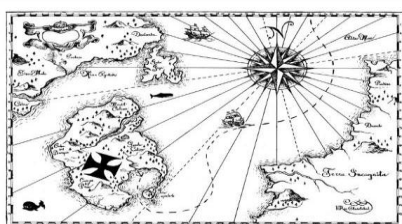
Andouille Sausage, Spicy Tomato Beer Broth,  
House Beer Bread -or- Natty Boh, Chipotle Butter,  
Cilantro Sour Cream **9<sup>xx</sup>**

### Kraken Tentacles

Flash Fried Calamari, Spicy Tomato Sauce **10<sup>xx</sup>**

### Typhoon Tuna Tacos

Sesame-Seared Ahi Tuna, Crispy Wonton Shells,  
Shredded Lettuce, Bell Pepper, Sweet Chili Teriyaki,  
Soy Ginger Dressing **10<sup>xx</sup>**



### The Henry Morgan

Rum Brined Slow Roasted Pulled Pork,  
Spiced Rum Barbecue Sauce, Creole Mustard Slaw,  
Hand-Cut Fries **12<sup>xx</sup>**

### Diabolito's Cuban

Rum Brined Pulled Pork, Tasso Ham, Swiss Cheese,  
Kosher Pickles, Dijon Mustard, Grilled Bread,  
Hand-Cut Fries **12<sup>xx</sup>**

### The Captain Jack

Grilled Chicken, Smoked Bacon, Roasted Peppers,  
Jack Cheese, Jalapeno Mayo, Lettuce & Tomato,  
Hand-Cut Fries **12<sup>xx</sup>**

### The Swabbie

Slow Braised Pot Roast, Swiss Cheese,  
Rosemary Garlic Aioli, Fried Egg, Toasted Bun,  
Hand-Cut Fries **12<sup>xx</sup>**

## 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<sup>xx</sup>*

### The Davy Jones Locker

Grilled Shrimp, Old Bay Dijonaise,  
Lettuce & Tomato **13<sup>xx</sup>**

### The Calico Jack Rackham

Monterey Jack Cheese, Bourbon Barbecue Sauce,  
Lettuce & Tomato **11<sup>xx</sup>**

### The Bluebeard

Blue Cheese, Sautéed Onions,  
Housemade Steak Sauce, Lettuce & Tomato **12<sup>xx</sup>**

### The Shipwreck Burger

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

**16<sup>xx</sup>**

### 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<sup>xx</sup>**

## Entrees

### \*NEW Jumbo Lump Crab Cake

Served with Crispy Hand Cut Fries and Choice of Cocktail Sauce or Lemon Habanero Tartar Sauce

*Market Price*

### Bermuda Triangle Fish Tacos

Beer Battered Atlantic Cod, Pico de Gallo, Red Cabbage,  
Chipotle Ranch, Grilled Flour Tortilla, Black Beans, Steamed  
Basmati Rice **13<sup>xx</sup>**

### Shiver Me Tenders

Spiced, Hand-Breaded Chicken Breast, Hand-Cut Fries,  
Chipotle Ranch, Guava BBQ Sauce & Mutiny Sauce **14<sup>xx</sup>**

### Fish & Chips

Ale Battered Cod, Hand-Cut Fries, Lemon Habanero Tartar  
Sauce, Serrano Vinegar **12<sup>xx</sup>**

### Blackened Salmon GF

Fresh Salmon Fillet, Cajun Spice Rub, Steamed Basmati Rice, Sautéed Green  
Beans, Roasted Garlic Lemon Butter **15<sup>xx</sup>**

### Grilled New York Strip Steak GF\*

Mutiny Potato Salad, Sautéed Green Beans, Housemade Steak Sauce **17<sup>xx</sup>**

### Seafood Gumbo

Traditional Recipe with Shrimp, Chicken, Andouille Sausage & Steamed  
Basmati Rice **13<sup>xx</sup>**

## Appetizers

### Bucket O' Fries

Crispy Hand-Cut Seasoned Fries, Mutiny Sauce **6<sup>xx</sup>**

### Crispy Cannon Balls

Fried Mac n' Cheese, Smoked Chipotle Mayo **9<sup>xx</sup>**

### 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<sup>xx</sup>**

### Moby Pickle

Beer Battered Dill Pickle Spears, Chipotle Ranch Sauce **6<sup>xx</sup>**

### Scurvy Nachos

House Fried Tortilla Chips, Grilled Marinated Chicken Breast,  
Black Beans, Pico de Gallo, Sour Cream, Cheddar Jack Cheese,  
Mutiny Hot Sauce **10<sup>xx</sup>**

### Beer Battered Onion Rings

Cajun Remoulade **6<sup>xx</sup>**

### Crispy Brussels Sprouts GF\*

Caraway Mustard Dust **6<sup>xx</sup>**



## Sandwiches

*Add bacon for 2<sup>xx</sup>*

### The Shellback

Crispy Oysters, Lettuce, Tomato, Sweet & Spicy Pickles,  
Cajun Remoulade, Toasted Rye Bread,  
Old Bay Kettle Chips **15<sup>xx</sup>**

### The Port Royal Wrap

Jamaican Jerk Chicken, Portobello Mushrooms,  
Roasted Red Peppers, Romaine, Monterey Jack Cheese,  
Jalapeño Mayo, Hand-Cut Fries **13<sup>xx</sup>**

### The Anne Bonny

Jamaican Jerk Mahi Mahi, Cucumber, Tomato,  
Cilantro, Mayonnaise, Ciabatta Bread,  
Hand Cut Fries **15<sup>xx</sup>**



# Featured Rum Cocktails

## Signature Cocktails

### Strawberry Mojito

Cruzan Strawberry Rum / Fresh Lime Juice / Mint Leaves / Simple Syrup / Club Soda 9<sup>xx</sup>

### Scurry Dog

Angostura 7 Year Aged Rum / Appleton Reserve / Fresh Lime Juice / Fresh Grapefruit Juice / Simple Syrup / Cinnamon / Nutmeg 10<sup>xx</sup>

### Modern Mariner

Angostura 7 Year Aged Rum / Allspice Dram / Cherry Brandy / Cane Sugar Syrup / Fresh Grapefruit Juice / Fresh Lemon Juice 11<sup>xx</sup>

### The Hed gehog

Ron de Jeremy Aged Rum / Cream of Coconut / Fresh Lime Juice / Simple Syrup 10<sup>xx</sup>

### Watermelon Cilantro Mojito

House Infused Watermelon & Cilantro Rum / Simple Syrup / Fresh Lime Juice / Mint Leaves / Club Soda 9<sup>xx</sup>

### Rum Sangria

Calico Jack Silver Rum / Clement Creole Shrub / Raspberry Liqueur / Simple Syrup / Lemon Juice / Red Wine / Fresh Cut Fruit 8<sup>xx</sup>

### Trinidad Lemonade

Angostura 5 year / Ginger Ale / Lemon Juice / Simple Syrup 7<sup>xx</sup>

### Orange Rum Crush

House Infused Orange Rum / Triple Sec / Orange Juice 8<sup>xx</sup>

### Dark Storm

Gosling's Black Seal / Ginger Simple Syrup / Club Soda 9<sup>xx</sup>

### Rosemary Bliss

Pink Pigeon Rum / Rosemary Simple Syrup / Pear Nectar / Lime Juice 9<sup>xx</sup>

## Tiki Drinks at Mutiny!

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. Try one, and if you fall in love with the unique glassware you can own it for just \$15!

### Cayo Romano

Dark and light Caribbean rums are combined with our house made ginger simple syrup, allspice dram, bitters and orange and lime juices. 12<sup>xx</sup>

### Puka Punch

With three different rums, honey, passion fruit syrup and falernum, along with citrus and pineapple juice, this drink is the king of the Tiki punches. 12<sup>xx</sup>

## 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 for each new drink.



## Test Pilot

Going back to 1941 when Don the Beachcomber invented this classic, it mixes dark Jamaican and light Puerto Rican rums with orange liqueur, falernum, lime juice, bitters and a dash of absinth. Don held all of his recipes a closely guarded secret, but we think he would have been proud of our interpretation. 12<sup>xx</sup>

## Island Favorites

### Mutiny Mai Tai

Ron Abuelo 7yr / Clement Creole Shrub / Orgeat Syrup / Lime Juice / Pineapple Juice 9<sup>xx</sup>

### Zombie

Bacardi Gold Rum / Calico Jack Silver Rum / Myers's Dark Rum / Peach Schnapps / Pineapple Juice / Bitters 8<sup>xx</sup>

### Rum Punch

Myers's Original Dark Rum / Calico Jack Silver Rum / Pomegranate Syrup / Bitters / Orange Juice / Pineapple Juice 7<sup>xx</sup>

### Mutiny Mojito

Calico Jack Silver Rum / Simple Syrup / Fresh Lime Juice / Mint Leaves / Club Soda 7<sup>xx</sup>

## Seasonal Selections

### Orange Daiquiri

Blackwell / Brugal Añejo / Fresh Orange Juice / Fresh Lime Juice / Simple Syrup 9<sup>xx</sup>

### Voodoo Doll

Ron Abuelo Añejo / Smith and Cross / Crème de Coconut / Fresh Lemon Juice / Fresh Orange Juice 8<sup>xx</sup>

### French Trench Mojito

Shellback Silver / Seco Herrerano / Orange Juice / Simple Syrup / Mint / Club Soda 7<sup>xx</sup>

### J.M. Colada

Ron de Jeremy Spiced / Clement Creole Shrub / Orgeat Syrup / Fresh Lime Juice / Pineapple Juice / Crème de Coconut 9<sup>xx</sup>

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



## Pirate Favorites without Rum

### 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<sup>xx</sup>

### 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<sup>xx</sup>

## The Classics

### Corn and Oil

El Dorado 8 year / Falernum / Angostura Bitters 10<sup>xx</sup>

### Palmetto

Vizcaya 12 year / Sweet Vermouth / Orange Bitters 11<sup>xx</sup>

### El Presidente

Ron del Barralito 4 year / Dry Vermouth / Clement Creole Shrub 12<sup>xx</sup>

## Wines by the Glass

6<sup>xx</sup> / Glass 24<sup>xx</sup> / Bottle

- Beringer, White Zinfandel, California
- Primaterra, Pinot Grigio, Venetie, 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