

6004 MILLER AVENUE, GARY, IN
219.239.2639



CAPTAINSHOUSERESTAURANT.COM
MON & TUES 8AM-4PM
WED, THURS, SAT, SUN 8AM-7PM FRI 8AM-9PM

ALL DAY BREAKFAST

SERVED WITH FRUIT AND YOGURT PARFAIT AND CHOICE OF POTATO

BREAKFAST APPETIZERS

NEW ORLEANS BEIGNETS 8

Cinnamon-sugar fried beignets topped with powdered sugar and served with a side of maple syrup.

MINI LOX & BAGEL BITES 10

Mini bagel, cream cheese, smoked salmon, diced tomato, red onion, cucumber, caviar and dill.

FRIED BUFFALO DEVILED EGGS 8.50

Lightly fried deviled egg stuffed with guacamole-egg mixture and sprinkled with Buffalo sauce.

PORTSIDE EGGS BENEDICT

TRADITIONAL EGGS BENEDICT 13

Grilled ham off-the-bone, poached eggs, topped with homemade Hollandaise atop a toasted English muffin.

SEAFOOD EGGS BENEDICT 15

Lobster meat with poached eggs and Hollandaise on a toasted English muffin.

VEGETARIAN EGGS BENEDICT 13

Portabella mushroom, roasted red pepper, seasonal vegetables, spinach, poached eggs and Hollandaise on a toasted English muffin, garnished with goat cheese.

COUNTRY STYLE FRIED CHICKEN BENEDICT 14

Buttermilk-fried chicken, Applewood bacon, cheddar, sausage gravy and poached eggs on a warm Buttermilk biscuit.

SALMON EGGS BENEDICT 16

Grilled salmon over spinach spread, poached eggs and Hollandaise on a toasted English muffin.

FRENCH QUARTER EGGS BENEDICT 16

English muffin, pimento cheese, fried green tomato, crab and asparagus, poached egg and a remoulade drizzle.

MORNING SKILLETS

SERVED OVER FINGERLING POTATOES WITH
TOMATOES, PEPPERS AND ONIONS.

CAPTAIN'S SKILLET 13

Choice of pork sausage or chicken and kale sausage, chopped tomato, diced onion, grilled peppers, shredded cheddar and scrambled eggs.

MEAT LOVER'S SKILLETS 13

Pork sausage, carved ham, Applewood bacon and scrambled eggs.

SOUTHERN CHARM

SHRIMP & GRITS 14

Grilled shrimp with green onion, tomato, peppers on top buttery grits topped with feta cheese and balsamic glaze.

CHICKEN N' WAFFLES 14

Buttermilk-fried chicken atop a Belgian waffle with maple syrup and a powdered sugar drizzle.

BISCUITS & GRAVY 13

Buttermilk biscuits smothered in sausage gravy.

BREAKFAST SIDE OPTIONS

Sweet Potato Fries, Fingerling Skillet Potatoes (Sautéed with onions, tomatoes and peppers), Pimento Cheese Grits or Cracked Out Hash Brown Casserole.

ANCHOR'S AWAY OMELETTE

CRAB & ASPARAGUS 15

Crab, asparagus and parmesan cheese.

SMOKED SALMON 14

Smoked salmon and cream cheese with capers, red onion and tomato.

BATTER UP!

FRUIT WAFFLE STACK 12

A Belgian waffle layered with vanilla yogurt, granola and seasonal berries.

HARRY POTTER'S BUTTERBEER PANCAKES 14

Made with a mix of butterscotch, caramel, vanilla and butter to give that rich and delicious Butterbeer taste we all know and love! Comes with a shot of non-alcoholic Butterbeer ice cream and a special wand and Harry Potter glasses. (*PEANUT ALLERGY)

*Ask your server if you want to wear the tie and Harry Potter cape.

FRENCH TOAST BAKE 13

Rum raisin french toast bake topped with whip cream and caramel sauce.

SPECIALTY BREAKFAST

CAPTAIN'S BLU PLATE 9

Eggs, potatoes, your choice of protein, toast and a fruit parfait.

HANGOVER BURGER 14

Prime rib burger, Applewood bacon, cheddar and a fried egg, served on a brioche roll.

BUENOS DIAS BREAKFAST

LOADED BREAKFAST BURRITO 14

Scrambled eggs with grape tomatoes, onions, bell peppers, black beans, salsa and potatoes. Topped with guacamole, lettuce, tomato, cheese, beans, onions, peppers, cilantro, jalapeño and sour cream, all rolled in a spinach tortilla with or without sausage.

BREAKFAST TACOS 13

Your choice of seasonal vegetables, pork or chicken sausage with scrambled eggs topped with lettuce, tomato, black beans, sour cream, cheddar cheese, salsa, avocado and peppers. Served on flour or corn tortillas. *Add Breakfast Potatoes +2*

WINE, BEER & SPECIALTY COCKTAILS

MIMOSA 5.5

BLOODY MARY 6.5

WINE 4.5

STELLA ARTOIS 3.5

WATERMELON SPLASH 6.5

MARGARITAS 6.5

Mango or Peach

MOODY BLUES OCEAN 6.5

LAVENDER KISS 6.5

Lavender Lemonade, Vodka, Fresh Strawberry

NAUGHTY SAILOR 6.5

Pineapple, Rum, OJ

KIR ROYALE 6.5

Splash of blueberry liquor and champagne

SEASONAL DRINKS

Ask your server

PIMM'S CUP 6.5

Classic English drink, ginger-ale, fruit, cucumber, mint, Gin

SPIRIT-FREE BEVERAGES

JUICES 2

ICED COFFEE/HOT CIDER

CHAI/HOT CHOCOLATE 3

HOT TEA • COFFEE 2

SODAS 1.5

PELLIGRINO/FIJI 2.5

FILBERT'S SODAS 2

BERRY HYACINTH TEA 2

*Parties of 6 or more will be assessed a 20% gratuity. NO Separate checks for parties over 7

Tucked away on charming Miller Avenue, Captain's House is one of Gary's newest independent culinary establishments with a fresh approach to seaside cuisine. Our Chef is recognized by Better Homes & Gardens, Charleston Post & Courier, The Times, WSJ, American Way Magazine and Conde Nast Traveler to name a few. This beautifully restored Miller house is the perfect Midwestern spot for breakfast, lunch, dinner or weekend brunch. Since opening, The Captain's House has been a favorite of well-known celebrities, politicians, tourists and locals alike who rave about this culinary gem. Whether it's a warm homemade buttermilk biscuit and sausage gravy for brunch, a bowl of lobster bisque soup for lunch or our signature buttermilk fried chicken and waffles for dinner. Your meal at The Captain's House will be unforgettable! A variety of rooms are available for special events throughout the year and may be reserved. (Inquire for more information).

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

LUNCH & MAIN EVENT

APPETIZERS & SHARING PLATES

LOBSTER BRUSCHETTA: 15

• Lobster Bruschetta, Pesto, Swiss, Heirloom Tomato

CHESAPEAKE CRAB CAKE 12

Two, lump crab cakes on mixed greens, rémoulade garnish and tziki sauce.

STUFFED PORTABELLA 8

Portabella cap stuffed with sautéed spinach, roasted red pepper and goat cheese, topped with balsamic glaze.

FRIED GREEN TOMATO 9.5

Fried green tomatoes with goat cheese, remoulade sauce and Applewood bacon bits.

GENERAL TSAO'S CAULIFLOWER 9.5

Fresh cauliflower, lightly fried then dipped in General Tso's Asian ginger sauce, served with quinoa, diced scallions and sesame seeds.

GOAT CHEESE FRITTER LOUKOUMADES 8.5

Savory goat cheese fritters topped with orange blossom honey and pistachios, served with blackberries and crackers.

CILANTRO CHILI LIME WINGS 10

Cilantro lime wings, crumbled bleu cheese, celery bits, tomato, green onions, drizzled with Buffalo sauce and served with ranch or bleu cheese.

MUSSELS 11

Sautéed mussels in clam and garlic sauce, served with sourdough points.

"A STREETCAR NAMED DESIRE" TACOS (COD, LOBSTER, SHRIMP, OR SALMON)

Your choice of cod, lobster, shrimp or salmon and toasted corn or flour tortillas, topped with lettuce, tomato, onion medley, peppers, black bean, cheddar, sour cream, salsa, lime wedge, cilantro and jalapeño.

Served with rice and refried beans. 16

FROM THE GARDEN (SALADS)

DRESSINGS: HOUSE (BLUEBERRY RASPBERRY POMEGRANATE),
RANCH, BLEU CHEESE, STRAWBERRY BALSAMIC
OR BASIL AVOCADO

BEET & GOAT CHEESE FRITTER SALAD 13

Three-herb goat cheese fritters, beets, dried cranberries, mixed greens and roasted pecans.

FLORIDA COBB 14

Mixed greens, tomato, cucumber, avocado, boiled egg, mango, red onion, bleu cheese, shredded carrots and bacon.

BASIL CHOPPED SALAD 12

Crisp-refreshing-flavor-packed-revitalizing-hydrating and EPIC plant powered salad. Served with chopped romaine, arugula, yellow squash, cucumber, artichoke hearts, tomatoes, carrots, chickpeas, sunflower seeds, corn, black beans and red onion.

THE STUFFED TOMATO (Lobster, Chicken or Tuna Salad) 14

Stuffed tomato on mixed greens, cucumber, red onion, blueberries, shredded carrot, deviled egg, cottage cheese

THE MAIN EVENT

SOUP DU JOUR

Cup 3 | Bowl 5

LOBSTER BISQUE

Cup 4 | Bowl 6

CHILI BOWL

Cup 3 | Bowl 5

LOBSTER POT PIE 22

Fresh lobster, asparagus, corn, broccoli, béchamel sauce layered with puff pastry, side of cherry applesauce, served with soup or salad.

LOBSTER ARTISAN MAC & CHEESE 18

Corkscrew pasta, lobster and four cheeses, topped with feta cheese and served with a side of sourdough toast, cherry applesauce, soup or salad.

CHICKEN POT PIE 17

All-white meat chicken, broccoli and cheddar in a filo dough purse. Served with champagne sauce, house-made cherry applesauce and soup or salad.

SEAFOOD PASTA 29

Pasta with mussels, Gulf shrimp, clams in tomato garlic clam sauce, topped with lobster tail. Served with a side of parmesan toast and soup or salad.

SALMON WELLINGTON 23

Wild-caught Alaskan salmon wrapped in a puff pastry with mushrooms, spinach and béchamel sauce, served over quinoa and rice blend with seasonal vegetables and soup or salad.

SIGNATURE CAPTAIN'S MEATLOAF 19

Our juicy meatloaf over fingerling potatoes, chef vegetables topped with marinara sauce and a fried onion ring, served with soup or salad.

CRAB STUFFED CHICKEN BREAST 21

Served with quinoa and rice blend, seasonal vegetables and soup or salad.

WILD ORCHID SALMON 24

Wild salmon crusted with pistachios, served over quinoa rice blend, side of asparagus, tropical rum glaze.

FRIDAY NIGHT LOW COUNTRY BOIL 4PM-9PM

35 add lobster tail *market price

Mussels, gulf shrimp, prawns, king crab, potatoes, corn, sausage, soft shell crab in slow cooked rue

ARTISAN SANDWICHES

INCLUDES CHIPS, A PICKLE, A DELI SALAD AND A COOKIE. UPGRADE TO A SIDE OF SWEET POTATO OR SEASONED FRIES +2.

• FROM THE SEA •

NEW ENGLAND LOBSTER ROLL 14

(See other lobster roll options) Sweet, succulent chunks of Maine lobster, tucked into a buttery toasted bun, brushed with clarified butter and topped with shredded lettuce and heirloom tomato bits.

BOOZY COD SANDWICH 14

Light, flaky and tender Alaskan cod loin, hand-dipped in beer batter and served with tartar sauce, malt vinegar, lettuce, tomato and Cajun rémoulade, in a French roll.

LOUISIANA PO'BOY SANDWICH 15

Your choice of Alaskan cod loin and gulf shrimp. Light, flaky, tender and hand-dipped in beer batter. Served with tartar sauce, malt vinegar, lettuce, tomato and Cajun rémoulade in a French roll.

MELT MY HEART TUNA 13

Crusty, grilled sourdough bread, house-made Albacore tuna salad, melted Swiss, shredded romaine lettuce and tomato.

CHESAPEAKE CRAB CAKE 15

Fresh, perfectly seasoned, sweet, lump Crab, lightly pan-fried, served on a Brioche bun with Swiss, tartar, lettuce, tomato and rémoulade sauce.

THE KINGFISHER 15

Spinach tortilla wrap with grilled salmon, cucumber dill sauce, goat cheese, capers, fresh spinach, red onion and heirloom tomatoes. Keep it as a wrap or make it a salad!

BIG HAWAIIAN 15

Deluxe salmon burger, pepper jack cheese, grilled pineapple ring, Hawaiian sauce, sliced ham and a fried jalapeño slice on a brioche bun.

SURF N' TURF 18

Our seasoned prime rib burger, grilled portabella cap, caramelized onions and Swiss, topped with lobster and rémoulade sauce on a brioche bun.

LOBSTER GRILLED CHEESE 15

Our house lobster with melted Swiss, pesto and heirloom tomato on buttery Texas toast.

• FROM THE GARDEN •

PORTABELLO FARM 13

Sautéed portabella, spinach, roasted red pepper, tomato, pesto, balsamic glaze, red onion and goat cheese served on a toasted Brioche.

CHIPOTLE BLACK BEAN BURGER 13

Black bean cilantro, roasted red pepper, feta patty topped with lettuce, chipotle mayo, red onion and tomato, served on a Brioche roll.

FRIED GREEN TOMATO & PIMENTO CHEESE SANDWICH 13

Farm green tomatoes and pimento cheese grilled between sourdough. Add bacon +1

• FROM THE FARM (CHICKEN) •

FRIED BUFFALO CHICKEN BLT 14

Lightly fried chicken, Applewood bacon, lettuce, tomato, bleu cheese, celery bits, ranch and Buffalo sauce drizzle served on Brioche roll.

MARSHALL FIELD'S CHICKEN SALAD SANDWICH 14

A Chicago classic from State Street. Roasted, shredded chicken, celery, green onion, pecans, dried cranberries and grapes on toasted brioche.

• FROM THE RANCH (BEEF, PORK, TURKEY) •

CAROLINA PULLED PORK 14

Slow-cooked pulled pork, maple BBQ sauce, Southern slaw and melted cheddar, served on a Brioche roll.

MIAMI CUBAN 14

Slow-roasted pulled pork, carved ham, melted Swiss and dijon, topped with banana peppers and pickled okra, served in a crispy French roll.

THE PIRATE CLUB 15

Carved turkey, Applewood bacon, lettuce, tomato, red onion, your choice of cheese and mayo on grilled sourdough. Add Avocado +1

THE PUB CRAWL 14

Corned beef, pastrami, toasted rye, grain mustard, Swiss, caramelized onions and sauerkraut slaw.