

6004 MILLER AVENUE, GARY, IN
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CAPTAINSHOUSERESTAURANT.COM
LOBSTERPARTYTRUCK.COM



1-866-4-LOBSTER

ALL DAY BREAKFAST

SERVED WITH FRUIT YOGURT PARFAIT AND CHOICE OF POTATO

BREAKFAST APPETIZERS

- NEW ORLEANS BEIGNETS** 8
Cinnamon-sugar beignets, powdered sugar, maple syrup, strawberry garnish
- MINI LOX & BAGEL BITES** 10
Bagel, cream cheese, smoked salmon, tomato, red onion, cucumber, caviar.
- FRIED BUFFALO DEVILED EGGS** 8.50
Lightly fried deviled egg, guacamole-egg mixture, Buffalo sauce.
- CANNON BALLS** 11
Hard boiled egg wrapped in pork sausage, fried, hollandaise or sausage gravy

PORTSIDE EGGS BENEDICT

- TRADITIONAL EGGS BENEDICT** 13
Grilled ham, poached eggs, Hollandaise, toasted English muffin.
- SEAFOOD EGGS BENEDICT** 15
Lobster, poached eggs, Hollandaise, toasted English muffin.
- VEGETARIAN EGGS BENEDICT** 13
Seasonal vegetables, poached eggs, Hollandaise, toasted English muffin.
- FRENCH QUARTER EGGS BENEDICT** 16
English muffin, pimento cheese, fried green tomato, crab and asparagus, poached eggs, Cajun Hollandaise.
- PIRATES BOOTY BENEDICT** 16
Lobster, shrimp, crab, in creamy garlic sauce, poached eggs, English muffin
- COUNTRY FRIED EGGS BENEDICT** 16
Buttermilk biscuit, melted cheddar, applewood bacon, fried chicken tenders, poached eggs, sausage gravy

COUNTRY SKILLETS

- CAPTAIN'S** 13
Pork Sausage or Chicken Sausage, Tomato, Peppers, Onion, Scrambled Eggs
- MEAT LOVER'S** 13
Pork sausage, carved ham, Applewood bacon, Scrambled Eggs
- VEGETARIAN** 13
Seasonal Vegetables, Scrambled Eggs
- SEAFOOD** 17
Lobster, Crab, Shrimp

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.

ROOSTER BLT BREAKFAST SALAD 13

Salad for breakfast? Mixed greens, hard boiled egg, bacon, grape tomatoes, peppers, cucumber, onions, avocado, sunflower seeds, burrata cheese, mixed berries. Add additional protein \$2

BREAKFAST SIDE OPTIONS

Sweet Potato Fries, Fingerling Skillet Potatoes (Sautéed with onions, tomatoes and peppers), or Cracked Out Hash Brown Casserole topped with cheddar, scallions, ranch.

ANCHOR'S AWAY OMELETTE

- CRAB & ASPARAGUS** 15
Crab, asparagus and parmesan cheese.
- TAVERN CREOLE WITH SHRIMP** 15
Gulf shrimp, tomato, peppers, onion, celery, cajun sausage, clam sauce
- ALASKAN HARBOR** 15
Smoked salmon, spinach, cream cheese, red onion, avocado

THE SMOKEY GRIDDLE

- VERY BERRY WAFFLE STACK** 14
Waffle stack layered with seasonal berries, vanilla yogurt, granola, topped with powdered sugar, side of maple syrup

SAILOR'S DELIGHT

- CAPTAIN'S BLU PLATE** 9.5
Eggs, potatoes, your choice of protein, toast and a fruit parfait.
- HANGOVER BURGER** 14
Prime rib burger, Applewood bacon, hashbrowns, cheddar, lettuce, tomato and a fried egg, served on a brioche roll.
- APRICOT TURKEY FRENCH TOAST SANDWICH** 15
Sourdough, carved turkey, apricot preserves, whipped cream cheese, avocado, dipped in egg french toast style
- GOOD VIBRATIONS** 8.5
Vegetarian egg sandwich with Swiss, Choice of Toast
- FRIED GREEN TOMATO WRAP** 10
Fried green tomatoes, bacon, scrambled eggs, pimiento cheese, remoulade sauce in spinach wrap

BUENOS DIAS BREAKFAST

- BREAKFAST BURRITO OR TACOS (CORN/FLOUR)**
Pork sausage, scrambled egg, corn, black bean, tomato, red onion, peppers, wrapped in tortilla, garnished with lettuce, tomato, onion, salsa, sour cream, jalapeno, guac, peppers 15

OATMEAL BOWLS (STEEL OATS) BABY BEAR (S) PAPA BEAR (L) 4 / 6

- SALTED CARAMEL APPLE**
Cinnamon roasted apples, caramel, brown sugar, whip cream

WINE, BEER & SPECIALTY COCKTAILS

- MIMOSA** 6.5 carafe 24
- BLOODY MARY** 8.5
- MARGARITAS** 7.5
Original, Mango or Peach
- STELLA ARTOIS** 4
- NAUGHTY SAILOR** 7.5
Pineapple, Rum, OJ
- KIR ROYALE** 7.5
Splash of blueberry liquor and champagne
- PIMM'S CUP** 8
Classic English drink, ginger-ale, fruit, cucumber, mint, Gin
- SHIPWRECK** 9
Kahlua, Coffee, Salted Carmel Mocha, Whip Cream
- AVIATOR** 7.5
Cherry Liqueur, Pineapple Juice, Vodka, Marashino Cherry
- WINE** 5.5 / 24 bottle
- LAVENDER KISS** 7.5
Lavender lemonade, vodka, strawberry
- BLUEBERRY MOJITO** 7
Rum, Lime, Mint, Blueberries
- MOODY BLUES FISHBOWL** 7.5
Lemonade, Blue Raspberry, Vodka

SPIRIT-FREE BEVERAGES

- JUICES** 2
- ICED COFFEE/HOT CIDER**
- CHAI/HOT CHOCOLATE** 3
- HOT TEA • COFFEE** 2
- SODAS** 1.5
- PELLGRINO/ FIJI** 2.5
- ICED TEA** 2
- CAPPUCCINO** 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Parties of 6 or more will be assessed a 20% gratuity. NO separate checks for parties over 7. Seafood prices subject to change without notice.

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 9**
Savory goat cheese fritters topped with orange blossom honey and pistachios, served with blackberries and crackers.
- SINBAD'S MUSSELS 14**
with white wine, garlic, tomato, onion
- HOT BALTIMORE CRAB DIP 14**
Spinach, artichoke, crab, buffalo pimento, flatbreads

FROM THE GARDEN (SALADS)

DRESSINGS: HOUSE (BLUEBERRY RASPBERRY POMEGRANATE), BUTTERMILK RANCH, PINEAPPLE BLEU CHEESE, BASIL AVOCADO, BLOOD ORANGE VINAIGRETTE

- BEEF & GOAT CHEESE FRITTER SALAD 13**
Three-herb goat cheese fritters, beets, dried cranberries, mixed greens and roasted pecans.
- BASIL CHOPPED SALAD 13**
Romaine, arugula, squash, zucchini, cucumber, radish, carrot, artichokes, tomato, corn, chickpeas, black beans, red onion, avocado, sunflower seeds
- THE STUFFED TOMATO (Lobster, Chicken or Tuna Salad) 16**
Stuffed tomato on mixed greens, cucumber, red onion, blueberries, shredded carrot, deviled egg, cottage cheese
- SHRIMP LOUIE WEDGE 16**
Romaine, shrimp, avocado, tomato, cucumber, red onion, boiled egg, bleu cheese, bacon
- FORAGER 15**
Mixed greens, portabella, roasted red pepper, red onion, blackberries, mixed nuts, celery, feta

THE MAIN EVENT

- 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.
- SEAFOOD PASTA 29**
Pasta with mussels, Gulf shrimp, clams, lobster in tomato garlic clam sauce. 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.
- CRAB STUFFED CHICKEN BREAST 23**
Free range chicken, stuffed with spinach, crab, artichokes) Served with quinoa and rice blend, seasonal vegetables and soup or salad.
- WILD ORCHID SALMON 24**
Wild salmon crusted with pistachios, quinoa rice, side of asparagus, tropical rum glaze
- CHICKEN SCALLOPPINI 22**
Tender chicken, mushrooms, lemon, capers, side fingerlings, chef vegetable
- LAKE CANADIAN PERCH 24**
Yellow tail, Pan-fried or Deep-fried, Side Quinoa, Chef Vegetable
MARKET AVAILABILITY
- CAPTAIN'S MEATLOAF 18**
A Mom Fav! Fingerlings, marinara, fingerlings, chef vegetable, onion ring
- CHICKEN POT PIE 17**
Chicken, broccoli, cheddar, phyllo purse, champagne sauce, side sauteed apples
- "A STREET CAR NAMED DESIRE" TACOS 20**
Flour or Corn. Choice of: cod, lobster, salmon, shrimp, spanish pork (lettuce, tomato, onions, peppers, black bean, corn, sour cream, guac, salsa, jalapeno, - side of quinoa and refried beans
- LOW COUNTRY BOIL 35**
Mussels, shrimp, prawns, crab, little neck clams, potatoes, corn, black sausage, crawfish FRIDAY ONLY

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 15**
(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.
- LOUISIANA PO'BOY SANDWICH 15**
Your choice of Alaskan cod, gulf shrimp or both. Light, flaky, tender and hand-dipped in beer batter. Served with tartar sauce, malt vinegar, lettuce, tomato and Cajun rémoulade in a French roll.
- CHESAPEAKE CRAB CAKE 16**
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!
- 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.
- BIG HAWAIIAN 15**
Deluxe salmon burger, pepper jack cheese, grilled pineapple ring, Hawaiian sauce, sliced ham and a fried jalapeño slice.
- BUFFALO SHRIMP SCAMPI WRAP 16**
Grilled shrimp, spinach tortilla, celery, bleu, buffalo sauce, mixed greens, tomato, avocado, red onion
- MELT MY HEART TUNA 15**
Grilled sourdough, melted swiss, lettuce, tomato, red onion, albacore tuna

• 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.

• FROM THE RANCH

- BUFFALO & BLEU 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.
- *THE PIRATE CLUB 15**
Carved turkey, Applewood bacon, lettuce, tomato, red onion, your choice of cheese and mayo on grilled sourdough. Add avocado \$1
- MIAMI CUBAN 15**
Slow roasted pulled pork, melted Swiss, banana peppers, Hoagie, grain mustard, topped with pickled okra
- BARCELONA PULLED PORK 15**
Slow roasted pulled pork, Crispy bacon, mixed peppers, sweet onions, cheddar, spanish mango slaw
- PLANKS & CHIPS 16**
Choose from chicken tenders, perch or cod loin fish sticks & choice of fries
- FIRST MATE BURGER 11**
Prime Rib Burger, Lettuce, Tomato, Onion, Brioche

SOUPS

- SOUP DU JOUR** Cup 3 | Bowl 5
LOBSTER BISQUE Cup 4 | Bowl 6
CHILI BOWL Cup 3 | Bowl 5

DESSERTS

- SEASONAL DESSERTS**
(ask your server)

