



Starters

⊗ FRESH ISLAND CEVICHE • 22*

fresh fish marinated in lime juice, tomato, red onion, cilantro, serrano peppers, tortilla chips, avocado

SHRIMP COCKTAIL ^{GF} • 18.5

five large seasoned and steamed shrimp, served chilled with house made cocktail sauce

NACHOS • 19

tortilla chips, black beans, cheddar & jack cheese, jalapenos, cheese sauce, pico de gallo, avocado crema, salsa, sour cream and cilantro. *Add pulled pork or chicken for 7*

⊗ KRACKEN CALAMARI • 16

six panko crusted fried calamari strips, spicy house tartar, cocktail sauce

BUCKO'S COCONUT SHRIMP • 20.5

five fried coconut coated shrimp, sweet chili sauce

DAVEY JONES' CRAB CAKES • 18

(4) crab cakes, spicy house tartar sauce, pineapple salsa

CAPTAIN'S COMBO • 18

3 panko crusted calamari, 3 coconut shrimp, spicy house tartar, sweet chili sauce

JACK'S WINGS • 18

6 chicken wings, celery, carrots
sweet thai chili / bbq / spicy bbq / mango habanero / fire

HEMPIN JIG BBQ QUESADILLA • 16

choice of shredded chicken or pork, flour tortilla, mixed cheese, bbq sauce, pico de gallo, sour cream, salsa

CALYPSO'S SLIDER TRIO*

Beef- american cheese, house aioli, fried onions • 14
Pork- pulled pork, house BBQ, fried onions • 14

JOIN US FOR HAPPY HOUR
20% OFF APPETIZERS
FROM 2-5PM

Gangway Tacos

2 TACOS WITH HOUSEMADE CHIPS AND SALSA

FRESH FISH ^{GF} • 28

grilled fresh fish, corn tortillas, cheese, bacon aioli, cabbage, pico de gallo

BAJA • 26

beer battered ono, flour tortillas, cheese, bacon aioli, cabbage, pineapple pico de gallo

SHRIMP • 24

grilled shrimp, flour tortillas, cheese, bacon aioli, cabbage, pico de gallo

CALAMARI • 19

fried calamari strips, corn tortillas, cheese, bacon aioli, cabbage, pico de gallo

CHICKEN ^{GF} • 19

pulled chicken, corn tortillas, cheese, bacon aioli, cabbage, pico de gallo

STEAK ^{GF} • 26

grilled steak, corn tortillas, cheese, bacon aioli, cabbage, pico de gallo

VEGGIE ^{GF} • 19

local taro patty, corn tortillas, cheese, avocado cream, cabbage, pico de gallo

HOUSE SMOKED PORK • 22

pulled pork, flour tortillas, cheese, bacon aioli, cabbage, pico de gallo

Salads

TROPICAL FISH SALAD ^{GF} • 29

cajun seared fresh fish, romaine lettuce, local kula greens, pineapple pico de gallo, tomato, cucumber, red onion, avocado, mango vinaigrette

⊗ BLEUBEARD'S STEAK WEDGE SALAD • 28*

grilled sliced steak, iceberg lettuce wedge, bacon, bleu cheese crumbles, tomato, fried onions, bleu cheese dressing

BLACK BART'S BBQ CHICKEN SALAD • 19

grilled chicken breast, bbq sauce, romaine lettuce, local kula greens, tomato, cucumber, red onion, jack and cheddar cheese, tortilla strips

SHARK BAIT SALAD ^{GFO} • 21

romaine lettuce, local kula greens, cucumber, seasoned chilled shrimp, tomato, avocado, croutons

Add grilled fish 16, sauteed shrimp 11, (4) chilled shrimp 13, crispy or grilled chicken 7

SPINACH SALAD ^{GF} • 14

spinach greens, tomato, dried cranberries, feta cheese, toasted walnuts, red onion, balsamic vinaigrette

CAPTAIN CAESAR SALAD • 10

romaine lettuce, parmesan, pepperoncinis house caesar dressing, croutons

LANDLUBBER SOUTHWEST SALAD • 16

romaine lettuce, black beans, corn, tomato, red onion, avocado, tortilla strips

Dressing Choices:

Mango Vinaigrette, Ranch, Caesar, Thousand Island, Bleu Cheese, Chipotle Ranch, Balsamic Vinaigrette

⊗ ME HEARTIES CLAM CHOWDER BREAD BOWL • 15 / CUP • 9

homemade clam chowder (contains bacon)

Sink Me Burritos

CHOICE OF MEAT. SPANISH RICE. BLACK BEANS AND CHEESE WRAPPED IN A FLOUR TORTILLA AND SMOTHERED WITH ENCHILADA SAUCE. TOPPED WITH AVOCADO CREAM

CHICKEN • 19

STEAK • 26

FRESH FISH • 28

TARO • 19

HOUSE SMOKED PORK • 22

SHRIMP • 24

*Sandwiches, Local Favorites,
Entrees & Sides on back* →

^{GF} GLUTEN FREE • ^{GFO} GLUTEN FREE OPTION

⊗ A LOCAL FAVORITE!

*Consuming raw or undercooked food may increase the risk of foodborne illness.

Sandwiches

SERVED FROM 11AM-9PM

ALL SANDWICHES COME WITH CHOICE OF FRIES, MAC SALAD, RICE OR COLESLAW. (SUB SIDE SALAD \$2 · SUB GLUTEN FREE BUN \$3)

⊗ BLACK BEARD'S PHILLY CHEESE STEAK ^{GFO} · 27

fresh sliced ribeye steak, grilled onions and bell peppers, white american cheese, Amoroso roll

FIRST MATE ^{GFO} · 28

grilled fresh fish, toasted bun, lettuce, tomato, red onion, house tartar sauce

THE SKIPPER · 29

deep fried fresh fish, toasted bun, lettuce, tomato, red onion, house tartar sauce

CRISPY CHICKEN · 18

4 oz. crispy chicken breast, lettuce, tomato, mayo on a toasted bun. *Make it spicy \$1*

CALICO JACK'S BURGER ^{GFO} · 24*

fresh 6.5oz certified angus beef burger, bacon, cheddar, toasted brioche bun, lettuce, tomato, red onion, thousand island, mayo
Add an extra patty \$7

SHIPWRECK BURGER · 26

fresh 6.5oz certified angus beef burger, pulled pork, cheddar, house BBQ, mayo and an onion ring on a toasted ciabatta bun

HAWAIIAN POLLY ^{GFO} · 19

cajun grilled chicken breast, toasted bun, lettuce, mayo, pineapple pico de gallo

MARY REED ^{GFO} · 24

chicken breast, toasted bun, bacon, jack cheese, avocado, lettuce, tomato, red onion, mayo

BBQ PORK ^{GFO} · 23

house smoked pork, house BBQ, cole slaw, amoroso roll

⊗ HOT BOOTY RUEBEN · 24

pastrami, sauerkraut, swiss cheese, grilled rye bread, thousand island dressing

RUEBEN OF THE SEA · 29

fresh local fish, sauerkraut, swiss cheese, grilled rye bread, thousand island dressing

VEGAN TARO BURGER ^{GFO} · 19.5

local taro patty, citrus herb oil, lettuce, tomato, red onion, pineapple pico de gallo, toasted ciabatta bun

Local Favorites

FISH-N-CHIPS

lilikoi beer battered ono, fries, coleslaw, house tartar sauce
Two Piece 24 • Three Piece 29

LADDER OF RIBS ^{GF} · 31

half rack baby back ribs, house bbq, coleslaw with fries

BBQ PLATE · 29

1/4 rack ribs, choice of BBQ grilled chicken or pulled pork, rice, mac salad and coleslaw

LOCO MOCO

choice of meat, rice, two eggs over easy, house gravy
Burger 21 • Pulled Pork 21
Philly Style 29

Entrees

SERVED 3-9PM

MAC NUT CRUSTED FISH · 36

mac nut and herbed panko crusted fish, mashed potatoes, sautéed house vegetables, passionfruit beurre blanc

BLACKENED FISH ^{GF} · 35

spicy cajun grilled fish, rice, sautéed house vegetables, pineapple pico de gallo, citrus herb oil

STEAK & SHRIMP* ^{GF} · 49

12oz center cut ribeye, (3) sautéed shrimp in olive oil, tomatoes, basil, garlic, lemon, white wine, house spices, grilled asparagus, mashed potatoes

SIREN'S SHRIMP ^{GF} · 32

sautéed shrimp in olive oil, tomatoes, basil, garlic, lemon white wine, house spices, house vegetables, rice or mashed potatoes

FISH & SHRIMP ^{GF} · 41

grilled fresh fish, (3) sautéed shrimp in olive oil, tomatoes, basil, garlic, lemon, white wine, house spices, rice or mashed potatoes

⊗ CAPTAIN'S RIBEYE* ^{GF} · 41

12oz. center cut ribeye, garlic butter, mashed potatoes, grilled asparagus

GRILLED FRESH FISH ^{GF} · 33

grilled fish, rice or mashed potatoes, sautéed house vegetables, passionfruit beurre blanc

⊗ BUCCANEER'S PENNE · 24

chipotle sundried tomato cream, penne pasta, mushrooms, onions, bacon, parmesan, garlic bread
Add fish 16, grilled shrimp 11, chicken 7 vegetables 5

PESTO PASTA · 21

mac nut pesto cream, penne pasta, tomatoes, basil, parmesan, garlic bread
Add fish 16, grilled shrimp 11, chicken 7, vegetables 5

Sides

Side Salad or Caesar • 7
Side Wedge Salad • 10
Side Spinach Salad • 8
Celery & Carrots • 5
Onion Rings • 7/13
Fries • 6/9

Mac Salad • 5
Coleslaw • 5
White Rice • 5
Black Beans • 5
Spanish Rice • 6
Gravy • 4

Sauces • .50
Sour Cream • 2
Guacamole • 2 oz. 5/ 4 oz. 9
Garlic Mashed Potatoes • 5
Sautéed Veggies • 7
Garlic Bread • 4

**Available after 3pm

Ask your server about today's dessert selection!

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