



Taking Reservations

for Parties of 5 or more

Call 1-239-395-4000

Check us out on the web at

www.captivaaislandinn.com

Martinis

Blueberry Martini \$10

Van Gogh Acai-Blueberry Vodka, blueberry schnapps, cranberry juice
Garnished with fresh blueberries

Butter Cup Martini \$12

Van Gogh Vanilla Vodka, Bailey's Irish Cream Liqueur, butterscotch schnapps
Served in a caramel coated glass

Hairy Navel Martini \$12

Van Gogh Oranje Vodka, peach schnapps, Cointreau, fresh squeezed OJ
Garnished with a fresh orange slice

Melon Ball Martini \$10

Van Gogh Vodka, melon liqueur, pineapple juice
Garnished with a fresh slice of pineapple

Pomegranate Martini \$10

Van Gogh Pomegranate Vodka, pomegranate liqueur, cranberry juice

Banana Cream Pie Martini \$12

Van Gogh Vanilla Vodka, Godiva White Chocolate Liqueur, crème de banana liqueur

Black Cherry Martini \$10

Van Gogh Black Cherry Vodka, Sprite, sweet & sour, grenadine

White Chocolate Raspberry Truffle Martini \$12

Van Gogh Vanilla Vodka, Godiva White Chocolate Liqueur, black raspberry liqueur
Served in araspberry coated glass

Dirty Van Gogh \$12

Van Gogh Vodka, mixed with olive juice and Garnished with olives

Pineapple Cosmo \$10

Van Gogh Pineapple Vodka, Cointreau and a Splash of cranberry juice
Garnished with a fresh slice of pineapple

Vanilla Razzatini \$10

Van Gogh Vanilla Vodka, black raspberry liqueur, pineapple juice

Florida Appletini \$10

Van Gogh Wild Appel Vodka, sour apple liqueur, Splash of sweet & sour

Tranquility of the Sea Martini \$10

Van Gogh Blueberry Vodka, blue curacao liqueur, Pineapple juice, Sprite
Garnished with a fresh pineapple slice

Cosmopolitan Martini \$10

Van Gogh Citroen Vodka, Cointreau, sweet & sour, cranberry juice Garnished with a lime

Keylime Martini \$10

Van Gogh Citroen Vodka, KeKe Key Lime Liqueur
Pineapple juice, Splash of key lime juice

Double Trouble Espresso Martini \$12

Van Gogh Double Espresso Vodka, dark crème de cacao, Bailey's Irish Cream, topped with coffee beans

Famous Captiva Chocolate Martini \$12

Van Gogh Vanilla & Chocolate Vodkas, light & dark crème de cacao, Baileys Irish Cream
Served in a chocolate rimmed glass

Shrimp to Shore Bloody Mary \$12

A Van Gogh Vodka bloody mary topped with 2 jumbo cocktail shrimp, asparagus & hearts of palm (premium vodka \$15 / Super premium Russian Standard Vodka \$16)

Margaritas

Margarita of the Sea \$11

Margaritaville Gold Tequila, blue curacao sweet & sour mix, Splash of lime juice, served with a salted rim

Watermelon Margarita \$11

Margaritaville Gold Tequila, Watermelon Pucker, sweet & sour mix, served with a salted rim

Keylime Margarita \$11

Margaritaville Gold Tequila, triple sec Keke key lime liqueur, sweet & sour mix splash of key lime juice, served with a salted rim

Horney Margarita \$11

Margaritaville Gold Tequila, triple sec, sour apple liqueur, sweet & sour mix Served with a salted rim

Tropical Drinks

(served on the rocks)

Captiva Cool Aid \$9

Calypso Spiced Rum, Ron Carlos White Rum, orange juice, pineapple juice, splash of grenadine

Zombie \$10

Calypso Spiced Rum, Ron Carlos White Rum, apricot brandy, triple sec, pineapple & orange juice, splash of grenadine

Hurricane Charley \$10

Ron Carlos Silver Rum, Passoa Passion Fruit Liqueur, blue curacao, pineapple juice splash of sour

Toucan Mai Tai \$10

Calypso Coconut Rum, crème de almond, pineapple & orange juice, topped with Ron Carlos dark rum floater

Captiva Passion \$9

Ron Carlos White Rum, Passoa Passion Fruit Liqueur, pineapple & orange juice

Captiva Rum Runner \$12

Ron Carlos White & Dark Rum, creme de banana liqueur, blackberry brandy, pineapple juice & sour mix, splash of grenadine

Captiva Sunrise \$9

Margaritaville Gold Tequila, orange juice splash of grenadine

Electric Blue Lemonade \$9

Van Gogh Vodka, blue curacao, sour mix, Sprite

Pink Flamingo \$10

Ron Carlos White Rum, 99 Banana's Liqueur, piña colada mix, pineapple juice, splash of grenadine

John "Daily" Special \$8

Firefly Sweet Tea Flavored Vodka, lemonade, ice tea

Frozen Drinks

Mango Melon Banana Daiquiri \$8

Ron Carlos White Rum, melon liqueur mango & banana mix

Raspberry Delight \$9

Ron Carlos White Rum, black raspberry liqueur & piña colada mix

Dirty Banana \$9

Ron Carlos White Rum, Kahlua banana mix

Watermelon Colada \$9

Ron Carlos White Rum, watermelon pucker, piña colada mix

Orange Colada \$10

Van Gogh Oranje Vodka, pina colada mix & mango mix

Classic Daiquiris \$8

Ron Carlos White Rum blended with your choice of: Strawberry, mango, banana or lime

Butterslide \$12

Van Gogh Vodka, Kahlua, Bailey's Irish Cream, butterscotch schnapps

Honeydew Melon Colada \$10

Ron Carlos White Rum, melon liqueur, piña colada mix

Dirty Girl Scout \$12

Green Creme de Menthe, Bailey's Irish Cream light & dark crème de cacao (tastes like mint chocolate chip ice cream)

Breakfast/Brunch

served 8am – 2pm

- Croissant sandwich** \$8
two eggs scrambled with American cheese & Canadian bacon served on a croissant with breakfast potatoes, lettuce, tomato & fresh fruit
- Two Eggs Anyway** \$8
with choice of sausage, bacon or Canadian bacon served with breakfast potatoes & fresh fruit
- Granola with Fresh Fruit**..... \$7
homemade granola with fresh strawberries, blueberries, kiwi & raisins
- Bistro Benedict** \$9
two poached eggs over Canadian bacon, sliced tomato & english muffin finished with keylime hollandaise, served with breakfast potatoes & fresh fruit
- Crab Cake Benedict** \$12
two poached eggs served over sliced tomato & crab cakes on an english muffin, finished with keylime hollandaise, served with breakfast potatoes & fresh fruit
- Smoked Salmon Benedict** \$11
two poached eggs served over smoked salmon & sliced tomato on an english muffin finished with keylime hollandaise, served with breakfast potatoes & fresh fruit
- Quiche Me** \$8
quiche of the day served with breakfast potatoes, fresh fruit & keylime hollandaise
- Crunchy Bistro French Toast** \$7
texas toast dipped in a custard batter & rolled in stuff that makes it go “crunch”
- Pancakes** short stack \$5 full stack \$7
add chocolate chips or blueberries \$1
- Belgian Waffle** \$10
topped with whipped cream & a generous portion of strawberries, blueberries & kiwi
- Make Your Very Own Omelette** \$9
three eggs with your choice of 3: american, swiss, cheddar, mozzarella cheese, tomatoes, red peppers, onions, portobello mushrooms, bacon, canadian bacon or sausage served with breakfast potatoes & fresh fruit
- Smoked Salmon and Bagel** \$10
served with cream cheese, tomato, red onion, capers & hard boiled egg
- Bistro Style Corned Beef Hash and Eggs**..... \$8
sauteed with roasted red peppers, basil, onions—no can opener necessary
- Huevos Rancheros** \$8
fried eggs over corn tortillas chips with salsa, cheddar & guacamole

\$1 SIDES texas toast | sliced tomato | wheat toast

\$2 SIDES sausage | bacon | canadian bacon | english muffin | one egg

\$3 SIDES croissant | bagel & cream cheese | fresh squeezed oj | fresh fruit

\$5 SIDES corned beef hash | smoked salmon



Appetizers

- Key Lime Bistro Bruschetta** \$8
5 crostinis toasted with goat cheese, roasted red peppers, purple onions, capers, parmesan cheese and basil
- Bistro Shrimp Cocktail** (per shrimp) \$2.75
fresh jumbo gulf shrimp with a traditional key lime cocktail sauce - you select the quantity
- Chips & Salsa** \$5
tortilla chips served with guacamole, sour cream & our homemade salsa
- Killer Macho Nachos** \$12
seeing is believing, fresh tortilla chips topped with cheddar cheese, shredded cabbage, chopped tomatoes, sliced black olives, chopped green onions, jalapeños,.... sides of homemade salsa, sour cream & guacamole - served bistro style, with or without chicken breast or seasoned ground beef
- Chicken Fingers** \$7
three tender strips of chicken, breaded & fried, served with fresh fruit & a side of honey mustard
- Mr. Mussels** \$12
tender mussels gently simmered in tomato sauce with key lime juice, garlic butter, white wine & basil – served with 2 bread rolls
- Nice Squid**..... \$8
tender fried calamari in a cajun batter with a side of tomato-basil sauce & key lime aioli for dipping
- Tuna Tataki** \$12
chilled extra rare seared tuna sliced thin and served atop asian slaw dressed in a cilantro vinaigrette
- 'Zzarella** \$6
5 fried mozzarella sticks served with marinara, the kids love 'em
- Fried Shrimp** \$10
3 fried jumbo shrimp served with a side of orange marmalade horseradish sauce
- S-Cargo** \$10
sauteed with garlic butter, portobello mushrooms, tomatoes, demi-glace & marinara with bleu cheese crumbles & served with crostinis
- Crab Cakes**..... \$11
2 deep baked cakes chock full of blue crab, served with a side of key lime aioli
- Seafood Antipasto** \$15
shrimp, scallops, calamari, mussels & clams sauteed in a white wine lemon butter sauce then finished with roasted garlic - served with 2 bread rolls
- Sautéed Clams**..... \$12
clams simmered in a white wine, garlic & butter sauce – served with 2 bread rolls
- Crab Spring Roll** \$10
crab meat stuffed in a wonton wrapper, lightly fried & served with asian chili sauce for dipping

Soup

Today's Soup- cup \$3 / bowl \$6

Salad

Bistro Salad.....\$5 / large \$8
mixed baby greens with red onion, kalamata olives, roasted red peppers,
crumbled bleu cheese & a wedge of tomato served with basil balsamic vinaigrette

Caesar Salad small \$5 / large \$8
crisp romaine lettuce tossed in our own caesar dressing add anchovies \$1

Large Crispy Seafood Caesar Salad..... \$13
our caesar salad, topped with fried baby shrimp & calamari add anchovies \$1

Large Fresh Mozzarella Salad \$10
whole milk mozzarella stacked with sliced red & yellow beefsteak tomatoes &
pickled red onions served atop baby greens & dressed with a
sundried tomato sauce and fresh basil vinaigrette

Grilled Salad \$10
half-a-head of red leaf lettuce brushed with olive oil & grilled with
hearts of palm, artichokes, portobello mushroom & drizzled with
tomato orange vinaigrette, garnished with goat cheese (served warm)

Spinach Salad small \$5 / large \$8
topped with strawberry cider vinaigrette & finished with a
grilled portobello mushroom, roasted red peppers,
grilled onion with goat cheese

A Not-So-Basic Salad small \$5 / large \$8
mixed greens with hearts of palm, artichoke hearts, asparagus,
tomatoes & your choice of dressing: strawberry cider vinaigrette,
tomato orange vinaigrette, bleu cheese, balsamic vinaigrette

add to only large salads

grilled or blackened: grouper, tuna, mahi, snapper or salmon \$10
jumbo gulf shrimp \$2.75 per shrimp
chicken \$5



Lunch

served 11am – 5pm

All sandwiches served with cole slaw, fresh fruit & a pickle Add fries for \$3 (no substitutions please)

- Which Fish Sandwich Do You Wish?** **\$13**
mahhi, salmon, snapper or tuna... grilled or blackened
- Grouper Sandwich** **MKT**
fried, grilled or blackened, the most popular local favorite with a side of keylime aioli
- Veggie Sandwich** **\$8**
grilled portobello mushroom, grilled onion, roasted red peppers,
with goat cheese & a side of keylime aioli
- Grilled, Blackened or Buffalo Chicken Sandwich**..... **\$9**
a juicy chicken breast cooked the way you like it
- Chicken Club** **\$10**
grilled chicken stacked with bacon, melted swiss cheese with a side of mayo
- Crab Cake Sandwich** **\$12**
2 cakes of blue crabmeat, baked & seasoned just right with a side of keylime aioli
- Italian Sausage Sandwich** **\$8**
the best we could find, sweet sausage smothered in fresh tomato and basil sauce,
with bell peppers & mozzarella
- Hot Diggity Dog- an all beef 1/4 lb frank**..... **\$6**
- Big Bad Burger a 1/2 lb. Patty, grilled to perfection** **\$9**
add american, swiss or cheddar, or bleu cheese or bacon **\$1**
- Cheese Steak** **\$9**
shaved beef steak with bell peppers, portobello mushroom, mozzarella cheese & tomato sauce
- B.L.T.** **\$7**
bacon, lettuce & tomato served on white texas toast with a side of mayo
- Grilled Cheese** **\$6**
3 slices of american cheese on white texas toasted bread





Dinner

Starting at 5pm

all selections are served with yellow rice & daily vegetable

Seafood

- Grouper** **MKT**
blackened, grilled or fried
- Mahi, Salmon, Snapper or Tuna** **\$18**
your choice of fish, grilled or blackened
- Crab Cakes** **\$22**
3 blue crab cakes seasoned & baked, served with keylime aioli
- Paella Valencia**..... **\$24**
shrimp, scallops, calamari, mussels, chicken & sausage, sautéed with the flare of the Mediterranean & served with a touch of yellow rice
- Walnut Crusted Snapper** **\$24**
pan sautéed & topped with a tropical fruit salsa
- Sesame Seared Tuna**..... **\$24**
served with lime cilantro soy sauce, pickled ginger & wasabi
- Grouper Piccata** **MKT**
lightly floured & sautéed with capers, red peppers & onions in a key lime butter & white wine sauce
- Salmon Oscar**..... **\$24**
grilled & topped with crabmeat, asparagus & a keylime hollandaise
- Almond Mahi** **\$24**
mahi sautéed with almond crumbs & topped with a pineapple salsa
- Sautéed Snapper**..... **\$24**
snapper lightly floured & sautéed, topped with a white wine & shallot sauce
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Pasta

Available after 5pm

- Shrimp Scampi** \$26
large gulf shrimp, sautéed with diced tomatoes, basil, portobello mushrooms, scallions, garlic butter, keylime juice, white wine & tossed with angel hair
- Pasta Alfredo** **chicken \$22 | shrimp \$26**
chicken or shrimp with fresh spinach & tomatoes over fettucini finished with an alfredo sauce
- Chicken Parmigiana** \$22
breaded, fried chicken breast fried topped with marinara sauce and mozzarella with portobello mushrooms and asparagus over fettucini
- Keylime Pasta** \$22
black Angus beef tips sautéed with green & red bell peppers, diced tomatoes & grilled onion tossed with penne pasta finished with swiss & parmesan cheeses
- Carbonara Bistro Style** \$22
with diced grilled chicken, tomatoes, basil, bacon, green onions & black olives sautéed in white wine, garlic butter & marinara tossed with angel hair
- Sausage and Peppers** \$18
sautéed with fresh spinach, tomato and basil sauce, parmesan cheese & grilled portobello mushrooms tossed with angel hair
- Chicken Voodoo** \$20
sautéed artichokes, tomatoes, capers, black olives, basil, garlic & marinara tossed with angel hair & topped with blackened chicken breast
- Mussels Pasta** \$24
tender mussels sautéed with asparagus, onion, tomato & portobello in a saffron cream sauce, tossed with fettucini
- Clams Pasta** \$22
clams over fettucini in a white wine & roasted garlic sauce
- Veggie Pasta** \$16
broccoli, diced tomatoes, sliced grilled portobello mushrooms, julienned carrots, scallions & mixed seasonal veggies tossed with angel hair pasta & marinara sauce.
- Plain Penne Pasta** \$14
with butter or tomato sauce, topped with parmesan cheese



Beef & Chicken

Available after 5pm

All selections are served with the chef's potato & vegetables of the day

- Chicken Marsala** \$22
twin chicken breasts pan sautéed to perfection, topped with a rich marsala wine and mushroom sauce
- 8oz Filet** \$28
grilled to order, stacked with grilled onion, asparagus,
portobello mushroom & finished with a cabernet demi glace
- 12oz NY Strip** \$26
grilled and topped with a gorgonzola pesto
- Chicken Piccata** \$22
twin chicken breasts pan sautéed with capers, red peppers &
onions in a keylime butter & white wine sauce

Risotto

- Loco Risotto** \$24
beef tenderloin tips, chicken, Italian sausage, asparagus, grilled onion &
portobello mushrooms tossed with risotto & a demi glace cream sauce topped with parmesan
- Primavera Risotto** \$20
broccoli, asparagus, diced tomatoes, portobello mushrooms, julienned
carrots & scallions tossed with risotto & a tomato cream sauce

WARNING

*** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase the consumer's risk of food borne illness ***

Desserts

- Homemade Award Winning Key Lime Pie\$8
Crème Brulee\$7
Turtle Cheesecake\$8
Chocolate Seduction Cake\$8
Apple Pie a la Mode\$7
Tiramisu\$7
Macadamia Nut Brownie Sundae\$8
Oreo Mud Pie\$7
Root Beer Floats -\$5
Whole Key Lime Pie "to go only"\$32

