



(Available Tuesday through Saturday only)

Traditional Rolls

**California Roll \$10**  
Crab, avocado and cucumber.

**Salmon Roll \$10\***

**Tuna Avocado Roll \$12\***

**Spicy Tuna Roll \$10\***  
Spicy Tuna and cucumber.

**Yellowtail Rolls \$13\***

Specialty Rolls

**Captiva Roll \$18\***

Spicy tuna, cucumber, topped with crab, tobiko, scallion, spicy mayo, and eel sauce.

**Florida Roll \$22**

Lobster, scallions, tobiko, and asparagus wrapped in soy paper.

**Rainbow on the Beach \$20\***

Crab, cucumber, avocado, topped with tuna, salmon and avocado.

**Tempura Shrimp \$16**

Tempura shrimp, cucumber, lettuce, asparagus, sesame seed, masago.

**Tuna Lovers \$20\***

Spicy tuna, cucumber, topped with fresh tuna, honey wasabi aioli, eel sauce, and micro greens

**Shrimp Tempura Roll \$18**

Tempura shrimp, cucumber, lettuce, asparagus, spicy mayo, topped with eel sauce, scallion, and masago.

**Gulf of Mexico Roll \$23**

Baked sea scallops, and shrimp, wrapped in soy paper with tobiko and scallions.

Sashimi & Nigiri\*

Tuna \$6, Salmon \$5, Yellowtail \$7, Shrimp \$5, Scallop \$8,

Octopus \$6, Salmon Roe \$7, Tobiko \$6

Sides

Seaweed Salad \$8    Squid Salad \$12

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

**OLD CAPTIVA HOUSE**  
Gulf Front Seafood Restaurant





## Starters

**Escargot** white wine, roasted Roma tomatoes, and garlic butter with a rustic crostini. 12

**Parmesan Panko Crusted Scallops\*** baked in tangy garlic butter. 16

**Homemade Lobster Ravioli** with a tomato ginger broth. 15

**Roasted Shrimp & Jumbo Lump Blue Crab Cocktail (GF)** with classic cocktail sauce. 18

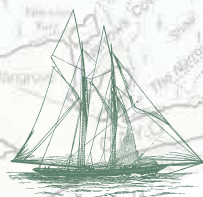
**Pan Seared Sea Scallops (GF)\*** with watermelon cucumber salad and white balsamic reduction. 16

**Lobster Crab Cake** with an avocado slaw and a mango lime coulis. 16

**Blue Crab Bisque** with roasted red pepper romesco sauce and crème fraiche. 12

**Baked Lobster Risotto** slow cooked Arborio rice infused with fresh Maine lobster topped with panko and baked. 19

**Charcuterie Plate** assorted selection of cured meats and cheeses served with warm flat bread, dried fruits, cornichons and whole olives. 18



## Salads

**House Salad (vegan)** mixed greens, cucumbers, shaved carrots, baby heirlooms, and red onions with lemon infused white balsamic vinaigrette. 8

**The Wedge (GF)** sugar cured bacon, baby heirloom tomatoes, red onions, with a Catalina blue cheese dressing. 10

**Grilled Caprese (GF)** grilled beef steak tomatoes, fresh mozzarella, arugula, basil pesto, and lemon infused white balsamic. 10

**Knife and Fork Caesar\*** whole romaine leaves tossed in house made Caesar dressing, shaved Parmigiano-Reggiano, and garlic croutons, garnished with a fresh lemon wedge. 9

**Arugula and Baby Heirloom** with Belgian endive, smoked bleu cheese, shaved Parmigiano-Reggiano, and a lemon infused white balsamic. 10

## Entrees

Add a lobster tail 16 | Add Scallops 12 | Add shrimp 8

**Tuna\*** Asian seared ahi tuna, wasabi potato spring roll, baby bok choy, and caramelized mushrooms drizzled with citrus soy vinaigrette. small plate 29 / large plate 42

**Filet (GF)\*** six ounces, pan seared, roasted garlic parmesan smashed potatoes, vegetable medley, gorgonzola cream and port wine demi. small plate 29 / large plate 42

**Lobster and Crab Crusted Scallops\*** coconut rice, vegetable medley, and citrus butter sauce. small plate 29 / large plate 42

**Chilean Seabass (GF)** with creamy polenta, vegetable medley, and citrus butter sauce. small plate 29 / large plate 42

**Cioppino (Fisherman's Stew)** clams, mussels, shrimps, scallops, calamari, gulf grouper, roasted tomato seafood broth, and a saffron risotto cake. 32

**Branzino** quinoa and Argentine red shrimp stir fry, crisp Asian vegetables, cremini mushrooms, edamame, and pink guava vinaigrette. 34

**Blackened Snapper (GF)** Chef's own watermelon cucumber salad, roasted corn polenta, and a citrus butter sauce. 32

**Jumbo Prawns** pan seared with Maine lobster risotto, asparagus, Key lime butter sauce. 36

**Grouper (GF)** with basmati rice, julienned vegetables, asparagus tips, and mushrooms topped with a tropical lump crab salsa and citrus butter sauce. 36

**Duck (GF)** slow roasted half duck, red potato hash, shaved Brussel sprouts, caramelized onions, and carrots topped with orange mango rum glaze. 32

**Pomegranate Glazed Lamb Chops (GF)\*** with roasted garlic parmesan smashed potatoes, vegetable medley, and honey ginger demi. 34

**Steak of the Moment\*** Asparagus, mushrooms, celery root puree, and port wine demi. (Market Price)

**Vegan Delight (GF)** pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic. 26

**Braised Veggies (vegan)** with Belgian endive, roasted farro, and white balsamic caramel. 26

**Jumbo Prawn Pasta** sautéed prawns with baby heirloom tomatoes, artichoke hearts, cremini mushrooms, and black fettuccine tossed in a white wine garlic butter sauce. 31

**Twin Tails** six ounce cold water lobster tails, served with drawn butter, vegetable medley, and parsley red potatoes. 45

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