



OLD CAPTIVA HOUSE

DESSERTS

Key Lime Pie

**Chef Greg's recipe, an island favorite
baked in a pecan crust finished with berry
coulis**

8

Key Lime Napoleon

**House made almond cookies layered with a
tart key lime custard served with berry coulis**

8

Carrot Cake

**Rich cream cheese icing, coconut, pineapple,
& walnuts give this classic its tropical island
flair**

8

Chocolate Pâté

**Enjoy the decadent indulgence of the silky
smooth dark chocolate pate! It's just a little
bit of chocolate heaven topped with Gran
Marnier berries**

8

Vanilla Bean Crème brûlée

**Rich vanilla custard topped with a layer of
hardened caramelized sugar and berries**

8

Ice Creams & Sorbets

**Vanilla, Chocolate, Cookies N' Cream, Mint
Chocolate Chip, Butter Pecan, and Lemon
Sorbet**

5

Coffee 3.25

Cappuccino 5

Espresso 4

Irish Coffee 9

**Baileys, Jameson, Black Coffee, topped with
Whipped Cream**

Amaretto Coffee 9

**Amaretto, Irish Cream, Black Coffee, topped with
Whipped Cream**

Captiva Cold Brew 10

**Bumbu Rum, Irish Cream, Coffee Liqueur, Espresso,
Caramel Drizzle, topped with Whipped cream and
Cinnamon**



**OLD
CAPTIVA
HOUSE**
MARTINIS

Captiva Mudslide Martini 12

Three Olive's Vanilla Vodka, Baileys, Kahlua,
Cream, Chocolate drizzle

Key Lime Pie Martini 12

Three Olive's Vanilla Vodka, KeKe Beach Key Lime
Liqueur, Vanilla Cream, Rumchata

Peanut Butter Cup Martini 12

Skrewball Peanut Butter Whiskey, Three Olive's
Espresso Vodka, Cream of Coconut, Splash of
Vanilla Cream, Chocolate Drizzle

Cappuccino Martini 12

Three Olive's Triple Shot Espresso Vodka, Coconut
Rum, Amaretto, Splash of Vanilla Cream

PORT WINE

Fonseca Porto Bin #27 8

Croft Distinction Port 10

Taylor Fladgate 20 Year 12

CORDIALS & COGNACS

Amaretto Di Saronno 11

Averna 9

B&B 11

Bailey's Irish Cream 10

Campari 10

Courvoisier VSOP 12

Frangelico 10

Gran Marnier 13

Kahlua 10

Limoncello 9

Martell VSOP 13

Remy Martin VSOP 14

Sambuca Romana 10

Sambuca Romana Black 10