

Dinner Menu

Soups & Salads

Shrimp Bisque - Captiva's finest	Cup 6.50	Bowl 8.50
Conch Chowder - Manhattan Style	Cup 5.50	Bowl 6.95
Garden Salad - mixed baby greens, tomato, cranberries & candied pecans	with entrée 5.95	à la carte 7.00
<i>(Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)</i>		
Caesar Salad - romaine with fresh parmesan, tomato, & crisp homemade garlic croutons	with entrée 5.95	à la carte 7.95
Captiva Salad - a delicacy of mixed baby greens, Mandarin oranges, asparagus, artichoke hearts & bleu cheese, with smoked salmon, pan-seared scallops & shrimp		16.95

Appetizers

* Oysters on the Half Shell - freshly shucked	each 2.25
* Oysters Romanoff - freshly shucked, topped with sour cream & caviar, served on ice	each 2.95
Oysters Rockefeller - fresh oysters baked with sautéed garlic, leaf spinach, shallots & bacon, with a white wine dill sauce	each 2.95
Escargots Bourguignon - served in a garlic herb butter	12.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite	11.95
Smoked Salmon - served with thinly-sliced onion, capers, crisp toast & cream cheese	12.95
Portobello Mushroom - marinated in olive oil, basil & garlic with red pepper, tomato & fresh mozzarella	11.95
Toasted Artichoke Hearts - oven-baked with butter, parmesan & mozzarella	11.95
Shrimp Cocktail - served classic style, chilled	10.95
Fried Calamari - served with marinara sauce	10.95
Crab Cakes - Maryland style, served with black bean & corn salsa	12.95
* Sesame Tuna - Ahi tuna encrusted in black & white sesame seeds, served with pickled ginger and a delicately crunchy seaweed salad and wasabi	14.95
Hot Flash Shrimp - fried Gulf shrimp tossed in a spicy garlic honey mustard sauce	11.95
Mussels - Prince Edward Island mussels sautéed with tomatoes, garlic & lemon wine sauce	12.95
Stone Crab Claws - in season only (October-April)	Market Price

Desserts

Key Lime Pie - homemade, with a consistency of a light sherbet	6.95
Chocolate Mousse - homemade, with ice cream & raspberry sauce	6.95
Cheese Cake - please inquire about today's flavors	6.95
Chocolate Suicide Cake - triple layer chocolate cake with chocolate frosting	6.95
Raspberry Crème Brulée - smooth & delicious, with a thin & crispy crust	6.95
Crème Caramel - caramel custard with whipped cream & fresh berries	6.95
Tiramisu - lady fingers dipped in espresso & brandy, with mascarpone (sweet) cheese	6.95
Carrot Cake - homemade, with cream cheese icing	6.95
Apple Crumb Cake - another homemade favorite	6.95
Ice Cream - vanilla or chocolate	4.95
Rainbow Sherbet - light & refreshing	4.95

* *There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat meat, eggs or shellfish fully cooked. Consult a physician if unsure. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Dinner Entrées

Chicken Porcini - sautéed chicken breast topped with wild mushroom sauce	20.95
Stuffed Shrimp - with crabmeat and garlic herb butter	24.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite	19.95
Seafood Sampler - fresh fish fillet, fried scallops, oyster Rockefeller, BBQ shrimp & bacon, and steamed shrimp	25.95
- with 7 oz. lobster tail (in season)	add 24.95
Coconut Shrimp - jumbo shrimp coated with shredded coconut, deep fried, and served with a coconut glaze	23.95
Captiva Steam Pot - clams, mussels, calamari, shrimp, scallops & fish steamed in a saffron and fennel garlic broth	28.95
- with 7 oz. lobster tail (in season)	add 24.95
Steamed Shrimp - 12 oz., peel-n-eat	19.95
Stuffed Grouper - with crabmeat and Béarnaise sauce	28.95
Pan Seared Diver Scallops - with a saffron lemon cream sauce	32.95
Salmon Cakes - made with lots of “the good stuff” and served with dill sauce	19.95
Green Flash Trio - 1/2 lobster, shrimp and scallops served with asparagus, micro greens, and sun-dried tomatoes in a beurre blanc sauce	37.95
Atlantic Salmon - grilled and topped with crabmeat, fresh spinach and mango sauce	24.95
Pan-sautéed Triple Tail - with a mango salsa	27.95
Crunchy Grouper - lightly dusted in corn flakes and fried golden brown	24.95
* Sesame Tuna - Ahi tuna encrusted in black & white sesame seeds, served with a delicately crunchy seaweed salad and wasabi	28.95
Grilled Swordfish - mild & firm, yet very tender, with garlic butter	24.95
Stone Crab Claws - in season only (October-April)	Market Price
Grouper “Café de Paris” - our house specialty, baked in white wine, lemon & Worcestershire, finished with a buttery herb topping (<i>may also order simply grilled or blackened</i>)	Market Price
Grilled Florida Lobster Tail - 12 oz., served with drawn butter	48.95
* Char-Grilled Ribeye - 14 oz. “Prime” beef, served with sautéed mushrooms	36.95
* Filet Mignon - 8 oz., with green pepper demi glace	33.95
* Bone-In Veal Chop - 14 oz., tender & grilled to perfection, with a wild mushroom reduction	38.95
Veal Zurich - veal scaloppini sautéed in butter, shallots, mushrooms, white wine, cream & lemon, served with homemade spätzli	24.95
* Pork Tenderloin “Wellington” - filet of pork wrapped in prosciutto ham, leaf spinach & puff pastry	25.95
* Surf & Turf - 7 oz. lobster tail & 6 oz. filet mignon	48.95

(above entrées served with home baked bread, fresh seasonal vegetables and choice of French fries, rice, potato au gratin, sautéed polenta, or homemade spätzli.)

For the safety of all, please keep your children seated at all times.

Lunch Menu

Appetizers

* Oysters on the Half Shell - freshly shucked & served on ice	each 2.25
* Oysters Romanoff - freshly shucked, topped with sour cream & caviar, served on ice	each 2.95
Oysters Rockefeller - fresh oysters baked with sautéed garlic, leaf spinach, shallots & bacon, with a white wine dill sauce	each 2.95
Escargots Bourguignon - served in a garlic herb butter	12.95
Smoked Salmon - served with thinly-sliced onion, capers, crisp toast & cream cheese	13.95
Fried Calamari - served with marinara sauce	11.95
Toasted Artichoke Hearts - oven-baked with butter, parmesan & mozzarella	11.95
Fried Mozzarella - homemade and hand-breaded, simply delicious	8.95
Hot Flash Shrimp - fried Gulf shrimp tossed in a spicy garlic honey mustard sauce	11.95
Mussels - Prince Edward Island mussels sautéed with tomatoes, garlic, and lemon wine sauce, served with garlic bread	12.95
Stone Crab Claws - in season only (October-April)	Market Price

Soups & Salads

Shrimp Bisque - Captiva's finest	Cup 6.50	Bowl 8.50
Conch Chowder - Manhattan Style	Cup 5.50	Bowl 6.95
Garden Salad - mixed baby greens, tomato, cucumber, cranberries, candied pecans (Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)		7.00
Caesar Salad - romaine with fresh parmesan, tomato & crisp homemade garlic croutons and served with garlic bread		7.50
Grilled Chicken Caesar Salad - with garlic bread		12.95
* Grilled Tuna Caesar Salad - with garlic bread		17.95
Chicken Salad - with fresh seasonal fruits & cottage cheese		12.95
Shrimp Salad - with fresh seasonal fruits & cottage cheese		12.95
Shrimp & Spinach Salad - Bronzed prawns tossed with fresh spinach, pine nuts, Mandarin oranges, onions, and hardboiled egg in a bacon & apricot vinaigrette		14.95
Captiva Salad - a delicacy of mixed baby greens, Mandarin oranges, asparagus, artichoke hearts, capers & Gorgonzola cheese, with smoked salmon, pan-seared scallops & shrimp		16.95

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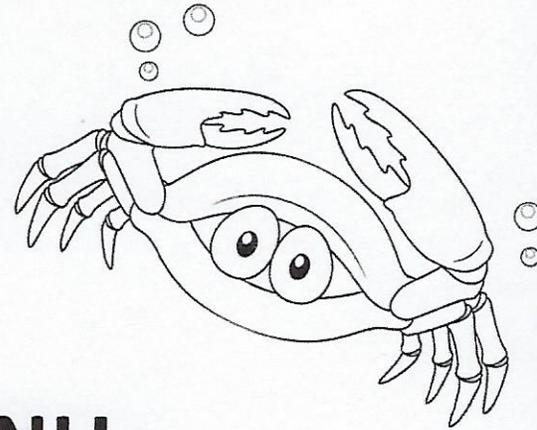
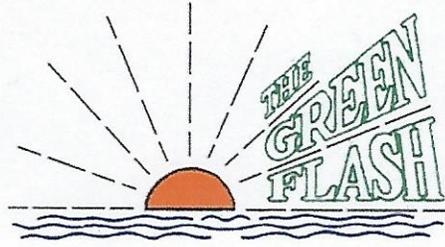
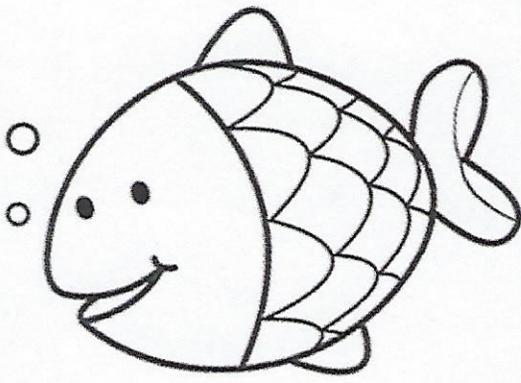
Lunch Entrées

Grilled Salmon - with fresh seasonal fruit & cottage cheese	15.95
* Timmy's Nook Hamburger - with kettle-cooked potato chips (with cheese add 1.00)	10.95
Shrimp Quesadillas - with salsa and sour cream	12.95
Philly Cheesesteak - with French fries & cole slaw	12.95
Chicken Quesadillas - with salsa and sour cream	12.95
Steamed Shrimp - 9 oz., peel-n-eat, with French fries & cole slaw	12.95
BBQ Shrimp & Bacon - with French fries & cole slaw	14.95
Crunchy Grouper Sandwich - fresh, with French fries & cole slaw	Market Price
Buffalo Chicken Wings - with blue cheese & celery sticks	12.95
Green Flash Sandwich - Focaccia bread brushed with pesto, olive oil, Swiss cheese, tomato, prosciutto & smoked turkey breast, with kettle-cooked potato chips & cole slaw	9.95
Green Flash Veggie Sandwich - Focaccia bread brushed with basil, olive oil, Swiss cheese, tomato, artichoke hearts, mushrooms & spinach, with kettle-cooked potato chips & cole slaw	9.95
Grilled Chicken Sandwich - with kettle-cooked potato chips & cole slaw	9.95
BBQ Chicken Sandwich - with kettle-cooked potato chips & cole slaw	9.95
Fried Clam Strips - with French fries & cole slaw	9.95
Fried Shrimp - with French fries & cole slaw	12.95
Fresh Fish of the Day	Market Price
Crab Cake Sandwich - Maryland style, with French fries & cole slaw	15.95
Captiva Steam Pot - clams, mussels, calamari, shrimp, scallops & fish steamed in a saffron and fennel garlic broth	24.95
Shrimp Tacos - served with tortilla chips, pico de gallo & avocado	12.95
Fish Tacos - fresh fish, served with tortilla chips, pico de gallo & avocado	12.95
Coconut Shrimp - jumbo shrimp coated with shredded coconut, deep fried, and served with a coconut glaze, French fries & cole slaw	14.95
Pasta of the Day	Market Price

Desserts

Key Lime Pie - homemade, with a consistency of a light sherbet	6.95
Chocolate Mousse - with ice cream & raspberry sauce	6.95
Cheese Cake - please inquire about today's flavors	6.95
Chocolate Suicide Cake - triple layer chocolate cake with chocolate frosting	6.95
Raspberry Crème Brulée - smooth & delicious, with a thin & crispy crust	6.95
Crème Caramel - caramel custard with whipped cream & fresh berries	6.95
Ice Cream - vanilla or chocolate	4.95
Rainbow Sherbet - light & refreshing	4.95
Tiramisu - lady fingers dipped in espresso & brandy, with mascarpone (sweet) cheese	6.95
Carrot Cake - homemade, with cream cheese icing	6.95
Apple Crumb Cake - another homemade favorite	6.95

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CHILDREN'S MENU

(Ages 12 and Under)



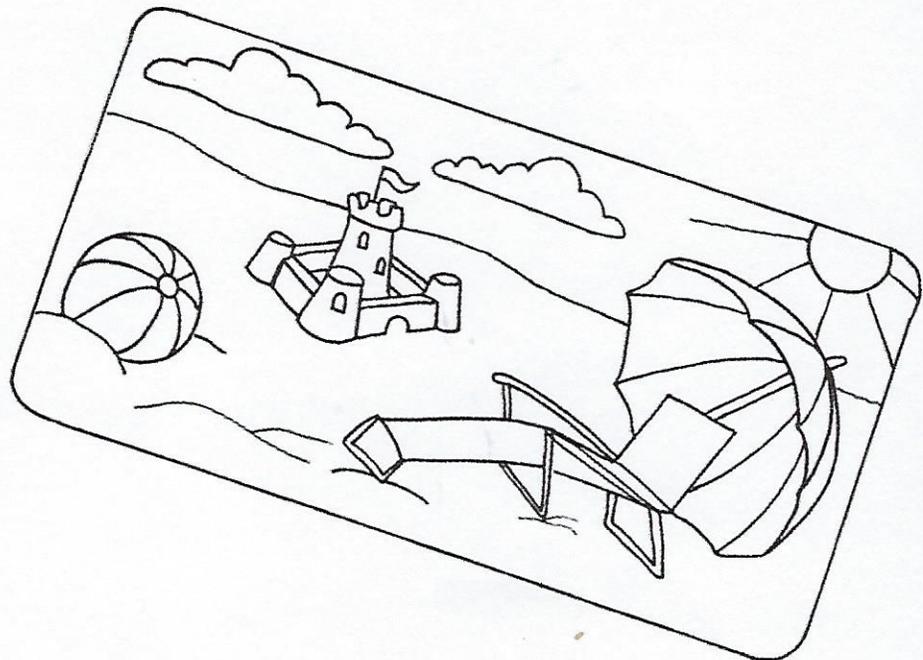
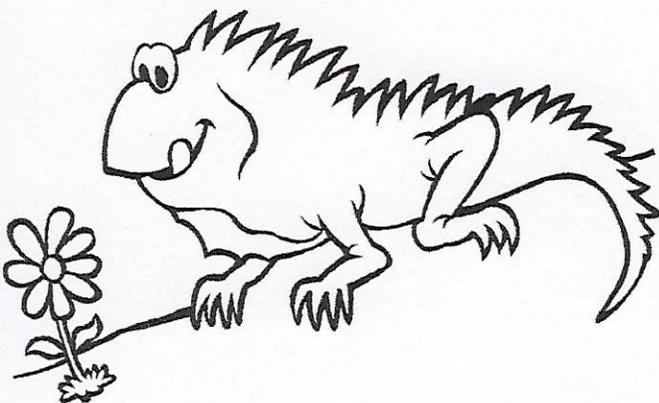
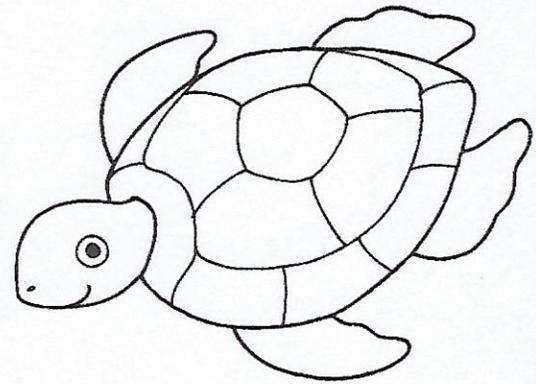
Hamburger with Fries \$7.95

Chicken Fingers with Fries \$7.95

Grouper Fingers with Fries \$9.95

Fried Shrimp with Fries \$8.95

Pasta Marinara \$7.95



WHITE WINES

CHAMPAGNE & SPARKLING WINES

<u>BIN</u>		<u>Glass</u>	<u>Bottle</u>
100	Dom Pérignon, Vintage 2008 Brut, France.....		285.00
101	Perrier-Jouët, Grand Brut, France.....		89.00
102	Taittinger, "La Française", Brut, France.....		80.00
103	Moët & Chandon, "White Star", France.....		79.00
104	Roederer Estate, Brut.....		42.00
105	Korbel, Brut, California.....		29.00
106	Freixenet, "Cordon Negro" Brut, Spain.....	(split)	8.50
107	Ruffino Prosecco.....	(split)	8.50

CHARDONNAY

108	Simi Winery, Sonoma.....		46.00
109	Sonoma-Cutrer, "Russian River", Sonoma.....		49.00
110	Dry Creek Vineyard, Sonoma.....		36.00
112	Kendall-Jackson, "Vintner's Reserve", California.....	9.50	38.00
113	Robert Mondavi, "Private Selections", California.....		35.00
114	Hess Select, California.....	9.50	38.00
115	Woodbridge, Robert Mondavi, California.....	7.00	28.00

ALTERNATIVE WHITES

116	Sauvignon Blanc, Château Ste. Michelle, Washington State.....		29.00
117	Sauvignon Blanc, Woodbridge, Robert Mondavi.....	7.00	28.00
118	Sauvignon Blanc, Kim Crawford.....		36.00
119	Mâcon-Lugny, Louis Jadot, Mâconnais, France.....		35.00
120	Riesling, "Pacific Rim", California.....		31.00
121	Pouilly-Fuissé, Georges DuBoeuf, France.....		39.00
122	Bordeaux, Mouton-Cadet, France.....		32.00
123	Pinot Grigio, Beringer.....	7.00	28.00
124	Pinot Grigio, Banfi "San Angelo", Italy.....	9.00	36.00
125	White Zinfandel, Beringer, California.....	7.00	28.00
126	Grüner Veitliner, Laurenz und Sophie, Austria.....	9.00	36.00
127	Marquis de Goulaine Rosé d'Anjou.....	9.00	36.00

RED WINES

CABERNET SAUVIGNON

<u>BIN</u>		<u>Glass</u>	<u>Bottle</u>
202	Silverado, Napa.....		66.00
203	Franciscan, "Oakville Estate", Napa.....		45.00
204	Charles Krug, Napa.....		49.00
205	Sterling Vineyard, Napa.....		39.00
206	Hess Select, California.....	11.00	44.00
207	Woodbridge, Robert Mondavi, California.....	7.00	28.00

MERLOT

208	Rutherford Hill, Napa.....		48.00
210	Château Ste. Michelle, Washington State.....		39.00
212	Beringer, "Founder's Estate", California.....	8.50	34.00
213	Woodbridge, Robert Mondavi, California.....		28.00

ALTERNATIVE REDS

214	Pinot Noir, Harlow Ridge, Napa.....	8.00	32.00
215	Pinot Noir, Cambria, Julia's Vineyard, California.....	11.00	44.00
216	Pinot Noir, King Estate, Oregon.....		44.00
217	Petite Sirah, Bogle Vineyards, California.....		32.00
218	Zinfandel, Sin Zin, California.....		37.00
219	Chianti Classico, Ruffino Riserva Ducale "Gold Label", Italy.....		59.00
220	Meritage, Ferrari-Carano, "Siena", Alexander Valley.....		49.00
222	Beaujolais-Villages, Georges DuBoeuf, France.....		29.00
223	Shiraz, Rosemont, Australia.....		28.00
224	Malbec Reserva, Bodega Norton, Argentina.....	9.50	38.00
225	Ménage à Trois, California Red Blend.....	8.50	34.00

(Zinfandel/Merlot/Cabernet Sauvignon)

RESERVE LIST

BIN

- 301 **Cakebread Chardonnay, Napa** - Lush, concentrated and creamy on the palate, its ripe apple, melon, bright citrus and baking spice flavors culminate in a long, beautifully structured finish boasting crisp acidity and zesty minerality..... 75.00
- 303 **Stag's Leap Cabernet Sauvignon, Napa** - Vivid aromas of red and black fruit characteristically introduce the wine. The palate emphasizes balance, with firm, round tannins and a complex finish that features a variety of notes from leather, espresso and chocolate..... 98.00
- 304 **Rombauer Cabernet Sauvignon, Napa** - Sensuous violet and wild berry aromas, graceful layers of blackberry, black cherry, mocha and black olive harmoniously weave together in the mid-palate. This full-bodied wine with smooth tannins offers a velvety finish..... 110.00
- 305 **Silver Oak Cabernet Sauvignon, Napa Valley** - Dark ruby color with a garnet edge and a complex nose of sandalwood, cedar, cassis, black cherry, dark chocolate and roasted coffee. On the palate, it is extremely rich and mouth-coating and has a long finish of concentrated fruit and spice with a slight tannic grip..... 158.00
- 306 **Chalk Hill Estate Red** - Deep, dark and dense. A compelling bouquet packed with cherries, cassis, blackberries and cardamom. The palate is lush and concentrated with layers of blackberries, blueberries, hazelnut and cocoa..... 135.00
- 308 **Caymus Cabernet, Napa** - Offering a generous core of spicy blackberry, black licorice, wild berry and light cedary notes, full-bodied and expressive..... 159.00

RESERVE LIST

BIN

- 311 Pascual Toso Alta Malbec - A prestigious wine which has been made with grapes from 60 year old vines. It presents tinges of violet and a fruity nose. It evokes blackberries, spices and tobacco. Rich and long finish..... 89.00
- 312 Michele Chiarlo Barolo "Tortoniano", Italy - Refined, high toned red currant and berry flavors and aromas mark this balanced, elegant wine and lead into suggestions of violets, rose petals, spice and leather set in finely delineated tannins..... 90.00
- 313 Beaux Frères Pinot Noir, Willamette Valley, OR - Medium-bodied wine with sweet tannins and an intriguing bouquet of "forestry" underbrush, red currants and black cherries. A hint of Asian spices gives it undeniable charm, silkiness and velvety texture..... 85.00
- 314 Château de Beaucastel Chateauneuf-Du-Pape, France - Packed with dark smoldering cocoa, mesquite, tobacco and roasted fig notes, all inlaid with pure cassis and plum preserves fruit flavors. Long and authoritative on the finish, with singed vanilla bean and tar notes adding length and dimension..... 156.00
- 315 Pride Mountain Merlot, Sonoma-Napa, CA - Concentrated flavors and aromas of currant and cassis, spicy mocha, and vanilla bean. The entire palate is coated with sweet and chewy tannins that melt into a long rewarding finish..... 98.00