

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 <i>(Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)</i>	with entrée 5.95	à la carte 7.00
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 pan-seared scallops & shrimp		16.95

Appetizers

* Oysters on the Half Shell - freshly shucked		each 1.95
* Oysters Romanoff - freshly shucked, topped with sour cream & caviar, served on ice		each 2.50
Oysters Rockefeller - fresh oysters baked with sautéed garlic, leaf spinach, shallots & bacon, with a white wine dill sauce		each 2.50
Escargots Bourguignon - served in a garlic herb butter		10.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite		10.95
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		10.95
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.*

Entrées

Chicken Porcini - sautéed chicken breast topped with wild mushroom sauce	20.95
Stuffed Shrimp - with crabmeat and garlic herb butter	23.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite	19.95
Seafood Sampler - fresh fish fillet, fried scallops, oyster Rockefeller, BBQ shrimp & bacon, steamed shrimp	25.95
- with 7 oz. lobster tail (in season)	add 19.95
Coconut Shrimp - jumbo shrimp coated with shredded coconut, deep fried, and served with a coconut glaze	22.95
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 19.95
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	29.95
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	36.95
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	21.95
* 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	39.95
* 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.