

## Appetizers

<b>*Gulf Oysters on the Half Shell</b> – Freshly shucked		each 3.75
<b>*Gulf Oysters Romanoff</b> – Freshly shucked, topped with sour cream & caviar, served on ice		each 4.25
<b>*Gulf Oysters Rockefeller</b> – Fresh oysters baked with sauteed garlic, leaf spinach, shallots & bacon, with a white wine dill sauce		each 4.25
<b>Escargots Bourguignon</b> – Served in a garlic herb butter <i>gf</i>	\$	12.95
<b>BBQ Shrimp &amp; Bacon</b> – a Captiva original & longtime favorite <i>gf</i>	\$	17.95
<b>Smoked Salmon</b> – Served with thinly-sliced onion, capers, crisp toast & cream cheese	\$	15.95
<b>Portobello Mushroom</b> – Marinated in olive oil, basic & garlic with red pepper, tomato & fresh mozzarella	\$	13.95
<b>Toasted Artichoke Hearts</b> – Oven-baked with butter & parmesan	\$	11.95
<b>Shrimp Cocktail</b> – Served classic style, chilled <i>gf</i>	\$	19.95
<b>Fried Calamari</b> – Served with marinara sauce	\$	14.95
<b>Crab Cakes</b> – Maryland style, served with black bean & corn salsa	\$	18.95
<b>*Sesame Tuna</b> – Ahi tuna encrusted in black & white sesame seeds, served with pickled ginger <i>gf</i> and a delicately crunchy seaweed salad and wasabi	\$	19.95
<b>Hot Flash Shrimp</b> – Fried Gulf shrimp tossed in a spicy garlic honey mustard sauce	\$	16.95
<b>Mussels</b> – Prince Edward Island mussels sauteed with tomatoes, garlic & lemon wine sauce <i>gf</i>	\$	16.95
<b>Stone Crab Claws</b> – in season only (October-April)		Market Price

## Soups & Salads

<b>Shrimp Bisque</b> – Captiva's finest		Cup 6.50	Bowl 8.50
<b>Conch Chowder</b> – Manhattan Style		Cup 6.50	Bowl 8.50
<b>Corn Chowder</b> – Traditional Corn Chowder with bacon		Cup 6.50	Bowl 8.50
<b>Garden Salad</b> – Mixed baby greens, tomato, cucumber, cranberries & candied pecans (Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)	\$		10.50
<b>Caesar Salad</b> – Romaine with fresh parmesan, tomato. & crisp homemade garlic croutons	\$		12.50
<b>Captiva Salad</b> – a delicacy of mixed baby greens, Mandarin oranges, asparagus, artichoke hearts & bleu cheese, with smoked salmon, pan seared scallops & shrimp	\$		21.95

## Desserts

<b>Key Lime Pie</b> – Homemade, with a consistency of a light sherbet	\$	8.95
<b>Chocolate Mousse</b> – Homemade, with ice cream & raspberry sauce	\$	8.95
<b>Creme Brulee</b> – Smooth & delicious, with a thin crust	\$	9.95
<b>Carrot Cake</b> – Homemade, with cream cheese icing	\$	9.95
<b>Tiramisu</b> – Lady fingers dipped in espresso & brandy, with mascarpone (sweet) cheese	\$	9.95
<b>Apple Crumb Cake</b> – Another homemade favorite	\$	9.95
<b>Triple Chocolate Cake</b> - Triple layer chocolate cake with chocolate frosting	\$	9.95
<b>Cheese Cake</b> – Please inquire about today's flavors	\$	8.95
<b>Fresh Berries</b> – Served with house made whipped cream	\$	8.95
<b>Ice Cream</b> – vanilla or chocolate	\$	6.95
<b>Rainbow Sherbet</b> – Light and refreshing	\$	6.95

## Entrees

<b>Chicken Porcini</b> – Sautéed chicken breast topped with wild mushroom sauce	\$	26.95
<b>Stuffed Shrimp</b> – with crabmeat and garlic herb butter	\$	32.95
<b>BBQ Shrimp &amp; Bacon</b> – a Captiva original & longtime favorite	\$	26.95
<b>Seafood Sampler</b> – Fresh fish filet, fried scallops, oyster Rockefeller, BBQ shrimp & bacon, and steamed shrimp	\$	28.95
with 7 oz. lobster tail (in season)	add	26.95
<b>Coconut Shrimp</b> – Jumbo shrimp coated with shredded coconut deep fried, and served with a coconut glaze	\$	28.95
<b>Captiva Steam Pot</b> – Clams, mussels, calamari, shrimp, scallops & fish steamed in saffron and fennel garlic broth	\$	32.95
with 7 oz lobster tail (in season)	add	26.95
<b>Steamed Shrimp</b> – 12 oz., peel-n-eat	\$	26.95
<b>Stuffed Grouper</b> – with crabmeat and Bearnaise sauce		Market Price
<b>Pan Seared Diver Scallops</b> – with a saffron lemon cream sauce	\$	36.95
<b>Salmon Cakes</b> – with red & green peppers, onions and herbs , with dill sauce	\$	24.95
<b>Green Flash Trio</b> – ½ lobster, shrimp and scallops served with asparagus, micro greens, and sun-dried tomatoes in a beurre blanc sauce	\$	39.95
<b>Atlantic Salmon</b> – Grilled and topped with crabmeat, fresh spinach, and mango sauce	\$	28.95
<b>Pan-sautéed Triple Tail</b> – with a mango salsa	\$	30.95
<b>Crunchy Grouper</b> – Lightly dusted in corn flakes and fried golden brown		Market Price
<b>*Sesame Tuna</b> – Ahi tuna encrusted in black & white sesame seeds, served with a delicately crunchy seaweed salad and wasabi	\$	32.95
<b>Grilled Swordfish</b> – Mild & firm, yet very tender, with garlic butter	\$	32.95
<b>Stone Crab Claws</b> – in season only (October-April)		Market Price
<b>Grouper “Café de Paris”</b> – our house specialty, baked in white wine, lemon and & Worcestershire finished with a buttery herb topping (may also order simply grilled or blackened)		Market Price
<b>Grilled Florida Lobster Tail</b> – 12 oz., served with drawn butter	\$	49.95
<b>*Char-Grilled Ribeye</b> – 14 oz. “Prime” beef, served with sautéed mushrooms	\$	42.95
<b>*Filet Mignon</b> – 8 oz., with green pepper demi-glace	\$	44.95
<b>*Bone-In Veal Chop</b> – 14 oz., tender & grilled to perfection, with a wild mushroom reduction	\$	39.95
<b>Veal Zurich</b> – Veal sautéed in butter, shallots, mushrooms, white wine, cream & lemon, served with homemade spätzli	\$	30.95
<b>*Pork Tenderloin “Wellington”</b> – Filet of pork wrapped in prosciutto ham, leaf spinach & puff pastry	\$	28.95
<b>*Surf &amp; Turf</b> – 7 oz. lobster tail & 6 oz. filet mignon	\$	58.95

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