



## Appetizers

<b>Fish Dip</b> - Lightly smoked, spreadable served with Lavash	\$	16.95
<b>Shrimp Cocktail</b> - Six Jumbo gulf shrimp served with house made cocktail sauce.	\$	19.95
<b>Pimento Cheese Dip</b> - Served with Lavash	\$	9.95
<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	\$	12.95
<b>Smoked Salmon</b> – Served with thinly-sliced onion, capers, crisp toast & cream cheese	\$	15.95
<b>Fried Calamari</b> – Served with marinara sauce	\$	14.95
<b>Toasted Artichoke Hearts</b> – Oven-baked with butter, parmesan & mozzarella	\$	11.95
<b>Fried Mozzarella</b> – Breaded, served with Marinara Sauce	\$	9.95
<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, and lemon wine sauce, served with garlic bread	\$	16.95
<b>Stone Crab Claws</b> – in season only (October-April)		Market Price
<b>Breaded Fried Clams</b> - Served with house made tartar sauce.	\$	12.95

## Soup & Salads

<b>Corn Chowder</b> - Traditional Corn Chowder with bacon	<b>Cup 6.50</b>	<b>Bowl 8.50</b>
<b>Shrimp Bisque</b> – Captiva’s finest	<b>Cup 6.50</b>	<b>Bowl 8.50</b>
<b>Conch Chowder</b> – Manhattan Style	<b>Cup 6.50</b>	<b>Bowl 8.50</b>
<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 (Add, shrimp or chicken addt'l. \$8.00, Add steak or tuna addt'l. \$10.00)	\$	12.50
<b>Chicken Salad</b> – with fresh seasonal fruits & cottage cheese	\$	15.95
<b>Shrimp &amp; Spinach Salad</b> – Bronzed prawns tossed with fresh spinach, pine nuts, Mandarin oranges, onions, and hardboiled egg in a bacon & apricot vinaigrette	\$	18.95
<b>Captiva Salad</b> – Mixed baby greens, Mandarin oranges, asparagus, artichoke hearts capers & Gorgonzola cheese, with smoked salmon, pan seared scallops & shrimp	\$	21.95

*\* There is risk associated with consuming raw oysters and 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 not 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.*

## Entrees

<b>Grilled Salmon</b> – with fresh seasonal fruit & cottage cheese	\$	<b>19.95</b>
<b>*Tuna Steak Sandwich-</b> Served with American Cheese & house made horseradish Aioli, French fries & cole slaw	\$	<b>21.95</b>
<b>Steak Frites-</b> Flat Iron Steak w/light Demi Glaze and French fries	\$	<b>22.95</b>
<b>*Timmy’s Nook Hamburger</b> – with kettle-cooked potato chips (w/ cheese add 1.00)	\$	<b>14.95</b>
<b>Shrimp Quesadillas</b> – with salsa and sour cream	\$	<b>16.95</b>
<b>Philly Cheesesteak</b> – with Swiss cheese, onions and mushrooms, with French fries & cole slaw	\$	<b>14.95</b>
<b>Chicken Quesadillas</b> – with salsa and sour cream	\$	<b>14.95</b>
<b>Steamed Shrimp</b> – 9 oz., peel-n-eat, with French fries & cole slaw	\$	<b>18.95</b>
<b>BBQ Shrimp &amp; Bacon</b> – with French fries & cole slaw	\$	<b>18.95</b>
<b>Crunchy Grouper Sandwich</b> – fresh, with French fries & cole slaw		<b>Market Price</b>
<b>Buffalo Chicken Wings</b> – with blue cheese & celery sticks	\$	<b>16.95</b>
<b>Green Flash Sandwich</b> – Focaccia bread brushed with pesto, olive oil, Swiss cheese, tomato, prosciutto & smoked turkey breast, with kettle-cooked potato chips & cole slaw	\$	<b>14.95</b>
<b>Grilled Chicken Sandwich</b> – with kettle-cooked potato chips & cole slaw	\$	<b>13.95</b>
<b>BBQ Chicken Sandwich</b> – with kettle-cooked potato chips & cole slaw (w/ cheese add \$1.00)	\$	<b>14.95</b>
<b>Fried Clam Strips</b> – with French fries & cole slaw	\$	<b>13.95</b>
<b>Fried Shrimp</b> – with French fries & cole slaw	\$	<b>16.95</b>
<b>Fresh Fish of the Day</b>		<b>Market Price</b>
<b>Crab Cake Sandwich</b> – Maryland style, with French fries & cole slaw	\$	<b>18.95</b>
<b>Captiva Steam Pot-</b> Clams, mussels, calamari, shrimp, scallops & fish steamed in a saffron and fennel garlic broth	\$	<b>26.95</b>
<b>Fish Tacos</b> – Fresh fish, served with tortilla chips, pico de gallo & avocado	\$	<b>16.95</b>
<b>Coconut Shrimp</b> – Jumbo shrimp coated with shredded coconut, deep fried, and served with a with a coconut glaze, French fries & cole slaw	\$	<b>19.95</b>
<b>Pasta of the Day</b>		<b>Market Price</b>

## Desserts

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