

Appetizers

SHRIMP COCKTAIL – SERVED CLASSIC STYLE, CHILLED GF

\$19.95

*GULF OYSTERS ON THE HALF SHELL – FRESHLY SHUCKED GF	EACH \$3.75
*GULF OYSTERS ROMANOFF – FRESHLY SHUCKED, TOPPED WITH SOUR CREAM AND CAVIAR, SERVED ON ICE GF	EACH \$4.25
*GULF OYSTERS ROCKEFELLER – FRESH OYSTERS BAKED WITH SAUTÉED GARLIC, LEAF SPINACH, SHALLOTS, AND BACON, WITH A WHITE WINE DILL SAUCE	EACH \$4.25
ESCARGOTS DE BOURGOGNE – SERVED IN A GARLIC HERB BUTTER GF	\$13.95
HOT FLASH SHRIMP – FRIED GULF SHRIMP TOSSED IN A SPICY GARLIC HONEY MUSTARD SAUCE	\$18.95
BBQ SHRIMP WRAPPED IN BACON – A CAPTIVA ORIGINAL AND LONGTIME FAVORITE	\$17.95
FRIED CALAMARI – SERVED WITH MARINARA SAUCE	\$16.95
CRAB CAKES – MARYLAND STYLE, SERVED WITH A BLACK BEAN AND CORN SALSA	\$19.95
MAPLE-CURED PORK BELLY - RUBBED WITH BROWN SUGAR, SPICES, SEARED, SERVED WITH A TRIO OF DIPPING SAUCES GF	\$16.95
SMOKED SALMON – SERVED WITH THINLY-SLICED ONION, CAPERS, CRISP TOAST, AND CREAM CHEESE	\$15.95
*SESAME TUNA – AHI TUNA ENCRUSTED IN BLACK AND WHITE SESAME SEEDS, SERVED WITH PICKLED GINGER, A DELICATELY CRUNCHY SEAWEED SALAD, AND WASABI GF	\$19.95
MUSSELS – PRINCE EDWARD ISLAND MUSSELS SAUTÉED WITH GARLIC AND LEMON WINE SAUCE GF	\$17.95
PORTOBELLO MUSHROOM – MARINATED IN OLIVE OIL, BASIL, AND GARLIC WITH RED PEPPER, TOMATO, AND FRESH MOZZARELLA GF	\$13.95
TOASTED ARTICHOKE HEARTS – OVEN-BAKED WITH BUTTER AND PARMESAN GF	\$12.95

Soups and Salads

CAPTIVA SALAD – A DELICACY OF MIXED BABY GREENS, MANDARIN ORANGES, ASPARAGUS, ARTICHOKE HEARTS, AND BLEU CHEESE, WITH SMOKED SALMON, PAN-SEARED SCALLOPS, AND SHRIMP GF

\$24.95

SHRIMP BISQUE – CAPTIVA'S FINEST GF

CONCH CHOWDER – MANHATTAN STYLE GF

CORN CHOWDER – TRADITIONAL CORN CHOWDER WITH BACON

CUP 6.50

BOWL 8.50

GARDEN SALAD – MIXED BABY GREENS, TOMATO, CUCUMBER, CRANBERRIES AND CANDIED PECANS GF

\$11.50

(CHOICE OF CREAMY HERB VINAIGRETTE, BALSAMIC VINAIGRETTE, RANCH, OR BLEU CHEESE)

CAESAR SALAD – ROMAINE WITH FRESH PARMESAN, TOMATO, AND GARLIC CROUTONS

\$13.50

GF= GLUTEN FRIENDLY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, OR SEAFOOD PRODUCTS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE COMPROMISED IMMUNE SYSTEMS, YOU ARE AT GREATER RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE, CONSULT YOUR PHYSICIAN.