

Appetizers

#1 BEST SELLER

SHRIMP COCKTAIL ^{GF}

SIX JUMBO GULF SHRIMP
SERVED WITH HOUSE MADE COCKTAIL SAUCE

\$17.95

***GULF OYSTERS
ON THE HALF SHELL ^{GF}**
FRESHLY SHUCKED
EACH 3.75

***GULF OYSTERS ROMANOFF ^{GF}**
FRESHLY SHUCKED, TOPPED WITH SOUR
CREAM & CAVIAR
EACH 4.25

***GULF OYSTERS ROCKEFELLER ^{GF}**
FRESH OYSTERS BAKED
WITH SAUTEED GARLIC,
LEAF SPINACH, SHALLOTS
& BACON, WITH A WHITE
WINE DILL SAUCE
EACH 4.25

MUSSELS ^{GF}
PRINCE EDWARD ISLAND MUSSELS
SAUTEED WITH TOMATOES,
GARLIC & LEMON WINE
SAUCE, SERVED WITH GARLIC BREAD
\$ 16.95

FRIED CALAMARI
SERVED WITH MARINARA SAUCE
\$ 16.95

BREADED FRIED CLAMS
SERVED WITH HOUSE-MADE
TARTAR SAUCE.
\$ 12.95

MAPLE-CURED PORK BELLY
RUBBED WITH BROWN SUGAR, SPICES, SEARED,
AND SERVED WITH A TRIO OF DIPPING SAUCES
\$16.95

ESCARGOT ^{GF}
SERVED IN A GARLIC HERB BUTTER
\$ 14.95

HOT FLASH SHRIMP
FRIED GULF SHRIMP
TOSSED IN A SPICY GARLIC
HONEY MUSTARD SAUCE
\$ 18.95

TOASTED ARTICHOKE HEARTS
OVEN-BAKED WITH
BUTTER & PARMESAN
\$ 11.95

FRIED MOZZARELLA
BREADED, SERVED WITH
MARINARA SAUCE
\$ 11.95

PIMENTO CHEESE DIP
SERVED WITH LAVASH CRACKERS
\$ 10.95

SMOKED SALMON
SERVED WITH THINLY
SLICED ONION, CAPERS,
CRISP TOAST & CREAM CHEESE
\$17.95

FISH DIP
LIGHTLY SMOKED, SPREADABLE SERVED
WITH LAVASH CRACKERS
\$ 17.95



Captiva Favorites

MANGO TANGO
CORAZON TEQUILA, MANGO
MARGARITA, SPLASH OF BLACK
RASPBERRY LIQUEUR,

CAPTIVA COSMO
KETEL ONE CITROEN, TRIPLE SEC,
CRANBERRY JUICE, TRES AGAVE SOUR

GREEN FLASH COLADA
OUR SPIN ON A PINA COLADA
CLASSIC RECIPE WITH A DASH OF
MELON LIQUEUR

RUM RUNNER
LIGHT & DARK RUM, CREME DE
BANANA, BLACKBERRY BRANDY,
ORANGE & PINEAPPLE JUICE,
GRENADINE

TOP SHELF MARGARITA
CASAMIGOS BLANCO, GRAND
MARINIER, FRESH LIME, SUBSTITUTE
W/CASAMIGOS REPOSADO OR ANEJO
FOR UPCHARGE

CLASSIC MOJITO
WHITE RUM, FRESH LIME, FRESH MINT,
SIMPLE SYRUP, SODA

EXPRESSO MARTINI
KETTLE ONE VODKA, MR BLACKS COLD
BREW LIQUEUR, OWENS EXPRESSO, ADD
BAILEYS FOR UPCHARGE

Salads

GARDEN SALAD ^{GF}
MIXED BABY GREENS,
TOMATO, CUCUMBER,
CRANBERRIES, CANDIED PECANS
\$ 11.50

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

CAESAR SALAD
ROMAINE WITH FRESH
PARMESAN, TOMATO &
CRISP HOMEMADE
GARLIC CROUTONS
\$ 13.50
(ADD CHICKEN \$8.00, ADD SHRIMP,
STEAK, OR TUNA FOR \$12.00 EACH)

CAPTIVA SALAD ^{GF}
MIXED BABY GREENS, MANDARIN
ORANGES, ASPARAGUS, ARTICHOKE
HEARTS, CAPERS & GORGONZOLA
CHEESE, WITH SMOKED SALMON,
PAN-SEARED SCALLOPS & SHRIMP
\$ 24.95

SHRIMP & SPINACH SALAD ^{GF}
BRONZED PRAWNS WITH
FRESH SPINACH, PINE NUTS,
MANDARIN ORANGES, ONIONS, AND
HARD-BOILED EGG TOSSED IN A
BACON & APRICOT VINAIGRETTE
\$ 21.95

CHICKEN SALAD ^{GF}
FRESH SEASONAL FRUITS
& COTTAGE CHEESE
\$ 17.95

Soups

1 FAVORITE
SHRIMP BISQUE ^{GF}
CAPTIVA'S FINEST
CUP \$ 6.50 BOWL \$ 8.50

CORN CHOWDER
TRADITIONAL CORN CHOWDER
WITH BACON
CUP \$ 6.50 BOWL \$ 8.50

CONCH CHOWDER ^{GF}
MANHATTAN STYLE
CUP \$ 6.50 BOWL \$ 8.50

^{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.

Entrees

FROM THE SEA

#1 BESTSELLER CRUNCHY GROUPER SANDWICH FRENCH FRIES & COLESLAW MARKET PRICE

***TUNA STEAK SANDWICH**
AMERICAN CHEESE &
HOUSE-MADE HORSERADISH
AIOLI, FRENCH FRIES & COLESLAW
\$ 22.95

SHRIMP QUESADILLA
SALSA & SOUR CREAM & COLESLAW
\$ 18.95

COCONUT SHRIMP
JUMBO SHRIMP COATED
WITH SHREDDED
COCONUT, DEEP FRIED,
FRENCH FRIES & COLESLAW
\$ 21.95

BBQ SHRIMP & BACON
FRENCH FRIES & COLESLAW
\$ 21.95

STEAMED SHRIMP
9 OZ, PEEL-N-EAT,
FRENCH FRIES & COLESLAW
\$ 19.95

FRIED SHRIMP
FRENCH FRIES & COLESLAW
\$ 21.95

KING CRAB LEGS GF
SPLIT SERVED WITH BUTTER
MARKET PRICE \$

GRILLED SALMON
FRESH SEASONAL FRUIT &
COTTAGE CHEESE
\$ 23.95

CRAB CAKE SANDWICH
MARYLAND STYLE,
FRENCH FRIES & COLESLAW
\$ 20.95

CAPTIVA STEAM POT
CLAMS, MUSSELS, CALAMARI,
SHRIMP, SCALLOPS &
FISH STEAMED IN FENNEL
GARLIC BROTH
\$ 27.95

FISH TACOS
TORTILLA CHIPS, PICO
DE GALLO & AVOCADO
\$ 19.95

FRIED CLAM STRIPS
FRENCH FRIES & COLESLAW
\$ 14.95

FROM LAND

STEAK FRITES GF FLAT IRON STEAK W/LIGHT DEMI GLAZE, FRENCH FRIES & COLESLAW \$ 26.95

HAWAIIAN CHICKEN SANDWICH
MARINATED IN A TERIYAKI SAUCE,
SERVED ON A CROISSANT ROLL
WITH SWISS CHEESE, BACON,
FRENCH FRIES & COLESLAW
\$ 17.95

BUFFALO CHICKEN WINGS GF
BLUE CHEESE & CELERY STICKS
\$ 17.95

CHICKEN QUESADILLAS
SALSA & SOUR CREAM & COLESLAW
\$ 15.95

GREEN FLASH SANDWICH
FOCACCIA BREAD BRUSHED WITH PESTO, OLIVE OIL, SWISS CHEESE, TOMATO,
PROSCIUTTO & SMOKED TURKEY, WITH KETTLE-COOKED CHIPS & COLE SLAW
\$16.95

CHEESEBURGER SLIDERS
3 MINI CHEESEBURGERS SERVED ON HAWAIIAN
ROLLS, WITH CHILI PEPPER KETCHUP,
PICKLED ONIONS, BREAD & BUTTER
PICKLES, FRENCH FRIES & COLE SLAW
\$17.95

***TIMMY'S NOOK HAMBURGER**
KETTLE-COOKED POTATO CHIPS
& COLESLAW (W/ CHEESE ADD 1.00)
\$ 16.95

PHILLY CHEESESTEAK
SWISS CHEESE, ONIONS & MUSHROOMS,
FRENCH FRIES & COLESLAW
\$ 16.95

Kids Menu

(12 and under please)

HAMBURGER WITH FRIES
\$10.95

FRIED SHRIMP WITH FRIES
\$10.95

CHICKEN FINGERS WITH FRIES
\$10.95

PASTA WITH MEATBALLS AND MARINARA
\$10.95

GROUPER FINGERS WITH FRIES
\$14.95

PASTA WITH BUTTER OR MARINARA
\$8.95

JUICE \$3.75 ~ MILK \$3.75 ~ SODA \$3.50



Desserts

KEY LIME PIE
HOMEMADE, WITH THE
CONSISTENCY OF A LIGHT SHERBET
\$ 9.95

CARROT CAKE
HOMEMADE, WITH CREAM CHEESE ICING
\$ 10.95

CRÈME BRULÉE GF
SMOOTH & DELICIOUS, WITH
A THIN & CRISPY CRUST
\$ 10.95

FRESH BERRIES GF
SERVED WITH HOUSE-MADE WHIPPED CREAM
\$ 9.95

TIRAMISU
LADY FINGERS DIPPED IN ESPRESSO & BRANDY
WITH MASCARPONE (SWEET) CHEESE
\$ 10.95

CHOCOLATE MOUSSE GF
WITH ICE CREAM & RASPBERRY SAUCE
\$ 9.95

APPLE CRUMB CAKE
ANOTHER HOMEMADE FAVORITE
\$ 9.95

TRIPLE CHOCOLATE CAKE
TRIPLE LAYER CHOCOLATE CAKE WITH
CHOCOLATE FROSTING
\$ 10.95

CHEESE CAKE
PLEASE INQUIRE ABOUT TODAY'S FLAVORS
\$ 9.95

ICE CREAM GF
VANILLA OR CHOCOLATE
\$ 7.95

RAINBOW SHERBET GF
LIGHT AND REFRESHING
\$ 7.95

