

Appetizers

Duck Spring Rolls

Tender duck spring rolls served with a citrus bok choy salad and thai peanut sauce

12

Escargot

*Fresh thyme and portabella mushrooms with herb butter
and garlic croutons*

9

Stuffed Shrimp

Crab stuffed shrimp wrapped in crispy bacon with a lemon buerre blanc

12

Baked Brie

Served with french bread, sliced apples and raspberry sauce

10

Island Crab Cakes

*Jumbo lump crab served with red pepper coulis and dijon cream
garnished with roasted pineapple*

12

Jumbo Shrimp Cocktail

Served traditionally and garnished with fresh lemon

14

Spicy Tuna

*Cajun seared ahi tuna with ginger vinegar, served with teriyaki
and sriracha dipping sauces*

9

Soups & Salads

Blue Crab Bisque

Jumbo lump blue crab finished with sherry

7

Soup Du Jour

*Just the right blend of flavors and aroma
made on the chef's whim*

6

Caesar Salad

*Crisp romaine hearts, homemade dressing, croutons and
parmesan cheese*

10

Hearts of Romaine

*Crispy bacon, sunflower seeds, cherry tomatoes and
maytag blèu cheese dressing*

8

Old Captiva House Salad

*Garnished with red and yellow tomatoes, mesclun greens, red onions, and cucumber
served with a boursin crouton*

7

Steak Salad Gorgonzola

*Mixed greens with a roasted shallot vinaigrette and thinly sliced beef, garnished with
gorgonzola cheese and fried onions*

10

Wild Berry Spinach Salad

*Fresh baby spinach, raspberries, strawberries, shaved red onions, and toasted almonds
in a honey vinaigrette*

8

Entrees

Chef's Inspirations

Unique, creative and absolutely delicious, made with only the freshest ingredients

Market Price

Caribbean Grilled Grouper

Grilled jerk-rubbed fresh grouper with a pumpkin tart and papaya salsa, finished with a lemon beurre blanc

28

Seared Sea Scallops

Wrapped with prosciutto served with mango ginger chutney and coconut jasmine rice

28

Fennel Crusted Ahi Tuna

Seared ahi tuna drizzled with dill pesto, lemon aioli and saffron risotto

27

Sweet Chile Rubbed Halibut

Steak cut, char grilled, served with lemon beurre blanc and sweet chile glaze with saffron risotto

28

Tropical Island Snapper Wrap

Snapper with asparagus, shiitake mushrooms, red peppers in phyllo served with pesto cream and goat cheese polenta, drizzled with aged balsamic

29

Herb Roasted Lobster Tail

A seven ounce warm water lobster tail, served with saffron risotto and lemon butter

37

Captiva Bouillabaisse

Fresh shrimp, grouper, mussels, crab claws, clams, with onions and tomatoes in a garlic white wine broth served over linguini

28

A courtesy 18% gratuity will be added to parties of six or more. A split plate charge of \$14 will apply to any shared entree. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

Entrees

Filet Mignon

*Incredible beef served with stilton butter, port wine demi-glace
and roasted garlic mashed potatoes*

34

Veal Chop

*Rosemary and gouda stuffed veal chop with port wine
demi-glace and saffron risotto*

28

New York Strip

*Grilled to perfection with exotic mushroom demi-glace
and roasted garlic mashed potatoes*

32

Lobster Ravioli

A fresh tarragon and sherry lobster mornay, served over lobster stuffed ravioli

27

Roasted Lamb Ragout

Slow roasted, tender lamb shoulder served with parmesan orzo and natural jus

28

Chicken Roluade

Stuffed with chorizo, garnished with roasted red pepper cream on a bed of polenta

26

Seared Breast of Duck

*Thinly sliced breast of duck topped with an apricot brandy glaze
and served with saffron risotto*

28

Vegetarian Brochette

*Grilled fresh seasonal vegetables on a bed of creamy
goat cheese and spinach polenta with roasted red pepper coulis*

24

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