

Soups & Salads

Shrimp Bisque - Captiva's finest	Cup 6.50	Bowl 8.50
Conch Chowder - Manhattan Style	Cup 5.50	Bowl 6.95
Garden Salad - mixed baby greens, tomato, cucumber, cranberries & candied pecans <i>(Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)</i>	with entrée 5.95	à la carte 7.00
Caesar Salad - romaine with fresh parmesan, tomato, & crisp homemade garlic croutons	with entrée 5.95	à la carte 7.95
Captiva Salad - a delicacy of mixed baby greens, Mandarin oranges, asparagus, artichoke hearts & bleu cheese, with pan-seared scallops & shrimp		16.95

Appetizers

* Oysters on the Half Shell - freshly shucked		each 1.95
* Oysters Romanoff - freshly shucked, topped with sour cream & caviar, served on ice		each 2.50
Oysters Rockefeller - fresh oysters baked with sautéed garlic, leaf spinach, shallots & bacon, with a white wine dill sauce		each 2.50
Escargots Bourguignon - served in a garlic herb butter		10.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite		10.95
Smoked Salmon - served with thinly-sliced onion, capers, crisp toast & cream cheese		12.95
Portobello Mushroom - marinated in olive oil, basil & garlic with red pepper, tomato & fresh mozzarella		11.95
Toasted Artichoke Hearts - oven-baked with butter, parmesan & mozzarella		11.95
Shrimp Cocktail - served classic style, chilled		10.95
Fried Calamari - served with marinara sauce		10.95
Crab Cakes - Maryland style, served with black bean & corn salsa		12.95
* Sesame Tuna - Ahi tuna encrusted in black & white sesame seeds, served with pickled ginger and a delicately crunchy seaweed salad and wasabi		14.95
Hot Flash Shrimp - fried Gulf shrimp tossed in a spicy garlic honey mustard sauce		10.95
Mussels - Prince Edward Island mussels sautéed with tomatoes, garlic & lemon wine sauce		12.95
Stone Crab Claws - in season only (October-April)		Market Price

Desserts

Key Lime Pie - homemade, with a consistency of a light sherbet		6.95
Chocolate Mousse - homemade, with ice cream & raspberry sauce		6.95
Cheese Cake - please inquire about today's flavors		6.95
Chocolate Suicide Cake - triple layer chocolate cake with chocolate frosting		6.95
Raspberry Crème Brulée - smooth & delicious, with a thin & crispy crust		6.95
Crème Caramel - caramel custard with whipped cream & fresh berries		6.95
Tiramisu - lady fingers dipped in espresso & brandy, with mascarpone (sweet) cheese		6.95
Carrot Cake - homemade, with cream cheese icing		6.95
Apple Crumb Cake - another homemade favorite		6.95
Ice Cream - vanilla or chocolate		4.95
Rainbow Sherbet - light & refreshing		4.95

* *There is risk associated with consuming raw oysters or 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 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.*