

What is a "Green Flash"?

A green flash occurs because sunlight spreads out in air of increasing density, just like water vapor creates a rainbow. The atmosphere refracts the light into a spectrum with the longest (red-orange) wavelengths at one end and the shortest (violet-blue-green) at the other. The dispersion is greatest at sunset and sunrise because that's when sunlight takes a long, low path through the atmosphere. The blue-green light is bent toward the top of the sun, but usually it is scattered by air molecules. But sometimes only the blue is scattered, leaving the rest of the bent light - the green part - visible once the sun sets. The chances of seeing the green flash are better in tropical or desert areas since an observer has more opportunities to view a horizon free from clouds and haze. Experts recommend watching a sunset from the beach on a calm day with a horizon free of clouds. A yellow sun, rather than a red one, will have the best potential for a green flash. Even under ideal conditions, there is no guarantee the green flash will occur. Perhaps its very elusiveness adds to its ancient mystique and appeal....

Appetizers

* Oysters on the Half Shell - freshly shucked & served on ice	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
Smoked Salmon - served with thinly-sliced onion, capers, crisp toast & cream cheese	13.95
Fried Calamari - served with marinara sauce	11.95
Toasted Artichoke Hearts - oven-baked with butter, parmesan & mozzarella	11.95
Fried Mozzarella - homemade and hand-breaded, simply delicious	8.95
Hot Flash Shrimp - fried Gulf shrimp tossed in a spicy garlic honey mustard sauce	11.95
Mussels - Prince Edward Island mussels sautéed with tomatoes, garlic, and lemon wine sauce, served with garlic bread	12.95
Stone Crab Claws - in season only (October-April)	Market Price

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 (Choice of Creamy Herb Vinaigrette, Balsamic Vinaigrette, Ranch, or Bleu Cheese)		7.00
Caesar Salad - romaine with fresh parmesan, tomato & crisp homemade garlic croutons and served with garlic bread		7.50
Grilled Chicken Caesar Salad - with garlic bread		12.95
* Grilled Tuna Caesar Salad - with garlic bread		17.95
Chicken Salad - with fresh seasonal fruits & cottage cheese		12.95
Shrimp Salad - with fresh seasonal fruits & cottage cheese		12.95
Shrimp & Spinach Salad - Bronzed prawns tossed with fresh spinach, pine nuts, Mandarin oranges, onions, capers and hardboiled egg in a bacon & apricot vinaigrette		14.95
Captiva Salad - a delicacy of mixed baby greens, mandarin oranges, asparagus, artichoke hearts & Gorgonzola cheese, with smoked salmon, pan-seared scallops & shrimp		16.95

*** 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.**