

Entrées

Chicken Porcini - sautéed chicken breast topped with wild mushroom sauce	20.95
Stuffed Shrimp - with crabmeat and garlic herb butter	24.95
BBQ Shrimp & Bacon - a Captiva original & longtime favorite	19.95
Seafood Sampler - fresh fish fillet, fried scallops, oyster Rockefeller, BBQ shrimp & bacon, and steamed shrimp	25.95
- with 7 oz. lobster tail (in season)	add 24.95
Coconut Shrimp - jumbo shrimp coated with shredded coconut, deep fried, and served with a coconut glaze	23.95
Captiva Steam Pot - clams, mussels, calamari, shrimp, scallops & fish steamed in a saffron and fennel garlic broth	28.95
- with 7 oz. lobster tail (in season)	add 24.95
Steamed Shrimp - 12 oz., peel-n-eat	19.95
Stuffed Grouper - with crabmeat and Béarnaise sauce	28.95
Pan Seared Diver Scallops - with a saffron lemon cream sauce	32.95
Salmon Cakes - made with lots of “the good stuff” and served with dill sauce	19.95
Green Flash Trio - 1/2 lobster, shrimp and scallops served with asparagus, micro greens, and sun-dried tomatoes in a beurre blanc sauce	37.95
Atlantic Salmon - grilled and topped with crabmeat, fresh spinach and mango sauce	24.95
Pan-sautéed Triple Tail - with a mango salsa	27.95
Crunchy Grouper - lightly dusted in corn flakes and fried golden brown	24.95
* Sesame Tuna - Ahi tuna encrusted in black & white sesame seeds, served with a delicately crunchy seaweed salad and wasabi	28.95
Grilled Swordfish - mild & firm, yet very tender, with garlic butter	24.95
Stone Crab Claws - in season only (October-April)	Market Price
Grouper “Café de Paris” - our house specialty, baked in white wine, lemon & Worcestershire, finished with a buttery herb topping (<i>may also order simply grilled or blackened</i>)	Market Price
Grilled Florida Lobster Tail - 12 oz., served with drawn butter	48.95
* Char-Grilled Ribeye - 14 oz. “Prime” beef, served with sautéed mushrooms	36.95
* Filet Mignon - 8 oz., with green pepper demi glace	33.95
* Bone-In Veal Chop - 14 oz., tender & grilled to perfection, with a wild mushroom reduction	38.95
Veal Zurich - veal scaloppini sautéed in butter, shallots, mushrooms, white wine, cream & lemon, served with homemade spätzli	24.95
* Pork Tenderloin “Wellington” - filet of pork wrapped in prosciutto ham, leaf spinach & puff pastry	25.95
* Surf & Turf - 7 oz. lobster tail & 6 oz. filet mignon	48.95

(above entrées served with home baked bread, fresh seasonal vegetables and choice of French fries, rice, potato au gratin, sautéed polenta, or homemade spätzli.)

For the safety of all, please keep your children seated at all times.