

## Entrées

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