



Starters and Plates to Share

Shrimp Cocktail

Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce \$13

Spanish Platter

Chorizo Cantinpallo, Serrano Ham, Manchego Cheese, Olives & Roasted Peppers \$16

Mozzarella Caprese

Vine-Ripe Tomatoes, Fresh Mozzarella, Drizzled with Basil Olive Oil & Topped with Fresh Basil Leaves \$13

Tomato and Avocado Salad

Florida Heirloom Tomatoes and Fresh Avocado, served with Sherry Herb Vinaigrette \$11

Tuna Tartar Stack

Marinated Seared Ahi Tuna, Served Over Avocado-Mango Relish Stock, Topped with Cream Cheese and Caviar \$14

Stone Crab Claws in Season

Med Size, Served with Mustard Sauce - Each \$6
App Portion - 3 Three Med Stone Crab Claws \$18

Sizzling Shrimp & Calamari

Grilled Shrimp & Calamari in Olive Oil, Garlic, Onion and Bell Peppers over Skillet with Golden Potatoes \$16

Fried Calamari

Tender Peaces of Calamari, Coated in Zesty Breading, Fried to Golden Perfection,
Served with Home Made Marinara & Lemon Aioli \$11

Shrimp Guadalupe

Spicy Shrimp, Sautee and Served on a Bed of Fried Plantains & Guacamole, Topped with Pico De Gallo \$15

Crab Stuffed Mushrooms

Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce \$12

Escargot in Mushroom Caps

Served in Puff Pastry and Topped with Garlic Butter \$13

Spinach & Artichoke Dip

New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips \$10

Hot Captain's Combination Platter to Share

Crab Stuffed Mushrooms, Cornmeal Calamari, Spinach & Artichoke Dip,
Buffalo Chicken Wings & Onion Straws \$25

Fresh Soup & Salads

Beer Cheese Soup

Our Signature Soup, Since 1974 \$7

French Onion Soup

Caramelized Onions, Simmered in a Rich Beefy Broth,
Topped with Imported Gruyere Cheese \$8

Garden Salad

Romaine, Iceberg, Tomatoes, Carrots, Onions, Cucumbers, Kalamata Olives \$7

Caesar Salad

A Crisp Romaine Salad Tossed with Classic Style Caesar Dressing, Served with Grated Parmesan \$8

Greek Salad

Crisp Lettuce, Tomatoes, Cucumber, Peppers, Red Onion, Pepperoncini,
Calamata Olives, Feta Cheese, Lemon Vinaigrette
Large to Share \$11 Small \$8

Crab & Shrimp Louie Salad

Topped with Crab Meat, Chopped Shrimp, Asparagus, Hard-Boiled Egg,
Avocado, Cognac Infused 1000 Island Dressing \$19

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
Especially if you have certain medical conditions.



Fresh Fish Creations

All Entrees are served with Fresh Vegetables and your Choice of Potato or Rice

Salmon with Crunchy Pecans

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard,
Served on a Bed of Sautee Spinach \$25

Mediterranean Branzino

Fresh Branzino, Baked with Olive Oil, Lemon Juice and White Wine
Served with Jasmine Rice and Fresh Vegetables \$27

Mahi-Mahi Scampi

Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi Sauce,
Served with Mashed Potatoes and Veggies \$28

From the Land

All Entrees are served with Fresh Vegetables and your Choice of Potato or Rice

Roasted Prime Rib of Beef

Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and a Creamy Horseradish \$26

Filet Mignon

USDA Choice Filet, Seasoned and Grilled, Topped with Onion Straws, Served with Demi Glaze Sauce \$34

Cowboy Ribeye Steak

20oz. Black Angus Bone In Steak. Charbroiled, Served with Mashed Potato & Vegetables \$44

Sizzling Mixed Grill

Marinated Skirt Steak, Chorizo Sausage & Chicken, Served with Sizzling Mushrooms, Bell Peppers, Sautee Onions \$29

Churrasco Steak

Argentinean Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce \$29

Rack of Lamb

Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, Guava Thyme Sauce \$30

New York Steak

12 oz USDA Choice Hand-Cut NY Steak, Seasoned and Grilled to Perfection \$29

Pork Chops

Marinated with Herbs Garlic Lime Juice, Pan Seared & Served with Mashed Potatoes, Tostone & Fresh Vegetables \$20

Chicken Paillard

Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice \$22

Farmhouse Favorites

Shrimp Scampi

Jumbo Shrimp Sautéed in Garlic, White Wine, Herb Butter Sauce \$24

Cajun Seared Scallops

Fresh Sea Scallops, Cajun Seasoning, Thai Pepper Sauce \$25

Lobster Tail

7oz. Charbroiled and Served with Drawn Butter \$34
Add Crab Meat Stuffing \$5

Seafood Collage

Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Cream Sauce,
With Fresh Herbs and Fettuccini \$36

Porcini Mushroom Ravioli

Tender Pasta Pillows, Stuffed with Porcini Mushrooms, Served with a Choice of Tomato Basil or Light Cream Sauce \$22

Chicken Fettuccini Carbonara

Fettuccini Sautéed with Pancetta, Garlic, Cream and Parmesan Cheese \$22

Make It a Combo

Filet Mignon and Shrimp Scampi \$41

Filet Mignon and Lobster Tail \$49

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