



*DINNER*



**A good seaman weathers the storm he cannot avoid and avoids  
the storm he cannot weather**

*UNKNOWN*



## raw bar + ceviche

**Chilled Fresh Oysters**

½ dozen // \$14 1 dozen // \$28

*Horseradish, cocktail sauce, mignonette*

**Stone Crab Claws // MP**

*Chilled or steamed, lobster butter — offered in half*

**Stoned Cold Chiller // MP**

*Stone crab, Dungeness crab, mussels, clams, pink shrimp*

**Floridian Peel & Eat Shrimp // \$19**

*Chilled Gulf shrimp blanched in shrimp-boiled stock, served with Old Bay spiced butter sauce, cocktail sauce, charred lemon*

**Snapper Ceviche // \$18**

*Scallion & spiced tomato sauce, tortilla chips*

**A man is never lost at sea**

—ERNEST HEMMINGWAY

## soups & salads

**Seafood Chowder // \$10**

*Fresh coastal seafood, bacon, diced potato, cream, herbs & spices*

**Classic Caesar // \$14**

*Romaine lettuce, shaved parmesan, herb crouton, creamy Caesar dressing*

**Crab Cake Salad // \$25**

*Jumbo lump crab cakes, arugula, apple, orange segments, onion, orange vinaigrette, remoulade drizzle*

**Wedge Salad // \$16**

*Smokehouse bacon, heirloom tomato, blue cheese crumbles, chunky blue cheese dressing*

**Island Salad // \$16**

*Mixed greens, strawberries, diced mango, feta cheese, candied nuts, poppy seed dressing*

**Add to Any Salad**

*Chicken // +\$9 Shrimp // +\$12*

*Salmon // +\$15 Grouper // +\$17*

## starters

**Kernel Cornbread Basket // \$10**

*Hot honey butter*

**Frito Misto // \$20**

*Lightly breaded calamari, Gulf pink shrimp & giardiniera vegetables fried to perfection, served with pineapple cocktail sauce & spicy aioli dipping sauce*

**Roasted Garlic Hummus // \$15.50**

*Tabbouleh, cucumber, baby carrot, celery, grilled pita bread*

**Steak Tips // \$16.50**

*Beef tenderloin tips sautéed with wild mushrooms & finished with a horseradish cream sauce, cucumber slaw garnish*

**Coconut Chicken Strips // \$16.00**

*Coconut-breaded chicken breast fried to perfection, mango-chill sauce, island slaw*

**Caribbean Conch Fritters // \$18**

*Conch fritters fried golden brown, pineapple-mango salsa, island tartar sauce or spicy remoulade*

**Crab Hush Puppies // \$17.00**

*Lump crab, jack cheese, peppers, corn, cilantro, chipotle aioli*

**Shrimp Scampi Flatbread // \$19**

*Roasted garlic, braised tomato, mozzarella cheese, basil*

**Smoked Fish Dip // \$17.50**

*Fresh seasonal smoked fish blended with fresh herbs & spices, served with crackers*



## handhelds

### Sundial Chicken Sandwich // \$21

*Grilled chicken breast, smoked applewood bacon, grilled pineapple, avocado spread, sweet chili aioli, queso fresco, lettuce, tomato, red onion, brioche bun, herbed French fries*

### Captain's Burger // \$23.50

*8oz Certified Angus Beef, smoked applewood bacon, caramelized onion, BBQ sauce, American cheese, lettuce, tomato, brioche bun, parmesan truffle fries*

### Grouper Tacos // \$25

*Florida black grouper, queso fresco, shredded lettuce, mango salsa, 3 grilled flour tortillas, chipotle sauce*



## captain's signatures

### Angus Beef Filet // \$45

*Simply seasoned & grilled 8oz filet finished with a horseradish & herb compound butter, Yukon mashed potato, grilled asparagus, port wine demi-glace*

### Chicken Roulade // \$35

*Chicken breast stuffed with provolone cheese, spinach, prosciutto, andouille sausage; cream sauce, mashed potato, green beans*

### Seafood Paella // \$45

*Lobster, pink shrimp, mussels, chicken, chorizo sausage, saffron rice, peas*

### Lobster & Shrimp Linguine // \$40

*Sautéed mushroom, peas, lobster cream sauce, finished with shaved parmesan, garlic toast (gluten-free pasta available)*

### Cauliflower Steak // \$30

*Curry-spiced roasted cauliflower steak, Thai style quinoa stir-fry, charred carrot, Thai peanut sauce, sriracha lime aioli*

### Coconut Gulf Pink Shrimp // \$30

*Coconut breaded Gulf shrimp, pineapple & mango sauce, island slaw, herb French fries*

**A man is never lost at sea**

**—ERNEST HEMINGWAY**



# fresh catch

## CHOOSE YOUR:

Preparation  
Sauce  
Vegetable  
Starch

Florida Black Grouper // \$42

Tripletail // \$39

Red Snapper // \$40

Salmon // \$38

### PREPARATION

*blackened | grilled | seared*

### STARCHES

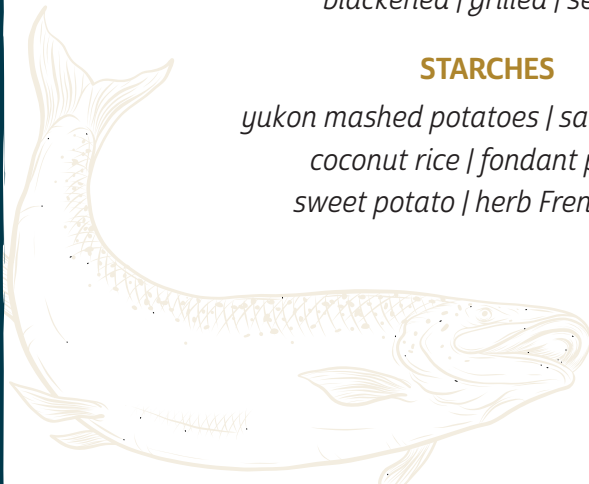
*yukon mashed potatoes | saffron risotto  
coconut rice | fondant potato  
sweet potato | herb French fries*

### VEGETABLES

*broccoli | asparagus | broccolini  
baby carrot | green beans*

### SAUCES

*citrus butter sauce | langoustine sauce  
mango & pineapple salsa  
coconut curry sauce | beurre blanc  
lobster butter sauce*



# sea catch

Lobster Tail Boiled // \$48

*8oz-10oz lobster tail, fondant potatoes,  
broccolini, lobster butter sauce*

Diver Scallops // MP

*Seared U-10 scallops, roasted fava bean-corn-  
bacon succotash tossed in a chipotle compound  
butter, parsnip puree*

Crab Stuffed Flounder // \$43

*Lump crab stuffed flounder, creamy risotto,  
haricot verts, lemon beurre  
blanc sauce*

# desserts

Key Lime Pie // \$12

*Lime sauce, whipped cream, candied lime*

New York Cheesecake // \$12

*Strawberry sauce, whipped cream*

Hot Pineapple Upside  
Down Cake // \$13

*Warm rum sauce*

**A smooth sea never made**

**A SKILLED SAILOR**



# captain's catch

AHOY, MATEY!

Welcome aboard the Captain's Catch where the drinks are as delightful as the Gulf breeze. Embark on a journey of flavors with our unique drink menu. Each concoction is crafted to whisk you away to a world of nautical adventure and deep water tales.

## SPECIALTY COCKTAILS // \$13.50

### Captain's Quarters Margarita

Set sail with the captain's signature mix of tequila, Grand Marnier, lime juice and a splash of orange juice

### First Mate's Mango Margarita

Enjoy this vibrant potion featuring jalapeno tequila, mango puree, lime juice and sour mix

### The Skipper's Stormy

Batten down the hatches and relax with dark rum, crisp ginger beer and a squeeze of lime

### Anchor Drop

Blended since the days of wooden ships, enjoy the seafaring tradition of Pusser's Rum mixed with pineapple, orange juice, cream of coconut and a hint of nutmeg

### Key Lime Martini

It's smooth sailing with local Captiva Spirits Key Lime Honey Vodka and vanilla vodka served with an agave and graham cracker rim

### Shark Bait Spritz

Crisp and refreshing like a morning swim in the sea, enjoy this light mix of Aperol, prosecco and club soda with a raspberry liqueur floater and orange wedge

### The Skipper's Squeeze

It's fair winds and following seas with our blend of tequila, club soda and muddled lime.

### Ocean Mist Mojito

Catch the cool refreshing feel of the sea with light rum, simple syrup, fresh mint, lime and club soda

## wine list

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Riesling, Cabernet Sauvignon, Pinot Noir, Merlot

GLASS // \$9.50 BOTTLE // \$32

	Glass	Bottle		Glass	Bottle
<b>Chardonnay</b>			<b>Merlot</b>		
Kendall Jackson, California	13	49	J. Lohr, Paso Robles	13	49
Sonoma-Cutrer, Russian River	16	62	<b>Pinot Noir</b>		
Cakebread Cellars, Napa Valley	22	80	Firesteed, Oregon	12	46
<b>Pinot Gris &amp; Pinot Grigio</b>			<b>Alternative Reds</b>		
J. Vineyards Pinot Gris, Oregon	13	49	Malbec, Altos Del Plata, Argentina	12	46
Santa Margherita, Italy	18	69	Syrah, Sixth Sense, Lodi	13	49
<b>Sauvignon Blanc</b>			<b>Prosecco</b>		
Whitehaven, New Zealand	13	49	La Marca, Veneto, Italy	12.50 split	
Rombauer, Napa Valley	22	80			
<b>Rose</b>					
Michael David, Lodi	12	46			
<b>Cabernet Sauvignon</b>					
Louis Martini, Sonoma	13	49			
Daou, Paso Robles	14	54			
Quilt, Napa Valley	22	80			
Silver Oak, Napa Valley		139			

Work like a Captain  
PLAY LIKE A PIRATE

# CAPTAIN'S STORY

Captain's Catch honors Sanibel's rich fishing history which reflects an enduring connection to the Gulf and showcases a legacy of innovation, sustainability and respect for our natural island environment.

Stretching back thousands of years to the island's earliest inhabitants, the Calusa Indians were skilled fishermen who depended on the abundant marine life for their sustenance. They crafted simple tools such as nets made from palm fibers and fish traps constructed from shells and wood. They built mounds using the shells from the shellfish they consumed, placing their homes upon the mounds raised above the reach of the sea. Ancient shell mounds remain as a testimony to their fishing and gathering skills and can be found as close by as J.N. "Ding" Darling National Wildlife Refuge.

Spanish explorers arriving in the 16th century brought new fishing methods resulting in an expanded seafood harvest. Catches included snapper, grouper, and sea trout all of which remain as favorites today.

By the late 19th century, Sanibel's fishing industry boomed, spurred by the emergence of commercial fishing operations. The island's waters attracted fishermen from across Florida, drawn by the Gulf's rich catches. Fish houses were established to process and distribute seafood to regional markets.

Today, Sanibel remains a bountiful spot for many a captain's catch. Locals and visitors alike relish the variety of seafood available, including pink Gulf shrimp, grouper, red snapper and stone crab, all while honoring the island's rich maritime heritage.

Sanibel's fishing community has adopted sustainable practices to strike a balance between ecological conservation and economic success, aligning itself with the city's sanctuary island principles.

We warmly welcome you to Captain's Catch, where we take pride in serving the finest local seafood. We're committed to delivering an exceptional dining experience where you may savor the authentic taste of local seafood and celebrate the rich bounty of our coastal waters.