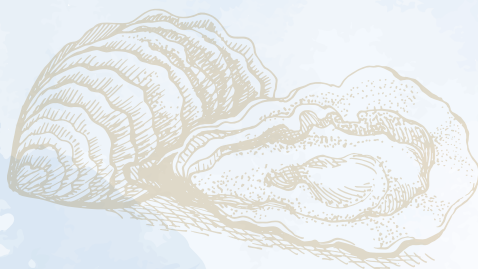




LUNCH



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

UNKNOWN



raw bar & starters

Floridian Peel & Eat Shrimp // \$19

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

Jumbo Shrimp Cocktail // \$19

Cajun-spiced, poached Gulf shrimp, pineapple cocktail sauce, grilled lemon

Smoked Fish Dip // \$17.50

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

Crab Hush Puppies // \$17

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

Stone Crab Claws // MP

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

Clam Strips Basket \$18

Crispy fried clams, grilled lemon, spicy aioli or tartar sauce

Coconut Chicken Strips \$16

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

Calamari \$18

Lightly breaded calamari, giardiniera vegetable, orange-chili or marinara sauce

Chilled Fresh Oysters

½ dozen // \$14 1 dozen // \$28

Chilled or steamed, lobster butter

— Horseradish, cocktail sauce, mignonette —

Coconut Shrimp \$19

Crispy coconut-breaded Gulf shrimp, mango-chili sauce, grilled lemon

Caribbean Conch Fritters \$18

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

Mezze Platter \$16.50

Roasted pepper hummus, tropical couscous salad, falafel, tzatziki sauce, vegetable sticks, grilled pita

soups & salads

Seafood Chowder // \$10

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

Island Salad // \$16

Crisp artisan greens, strawberry, mango, cucumber, feta cheese, candied pecans, poppy seed dressing

Classic Caesar // \$14

Chopped romaine, 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

Add to Any Salad

Chicken // +\$7 Shrimp // +\$10

Salmon // +\$10 Grouper // +\$15

A man is never lost at sea

—ERNEST HEMMINGWAY



island favorites

Grouper Grab // \$22.50

6oz Black grouper, lettuce, tomato, pickle spear, chipotle aioli, brioche bun

Grilled, blackened or fried; choice of side

Island Burger // \$18

8oz Patty, grilled pineapple, pepper jack cheese, avocado, lettuce, tomato, pickle spear, brioche bun

Gluten-free bun available; choice of side

Impossible Avocado Burger // \$16.50

6oz Plant-based patty, avocado, lettuce, tomato, pickle spear, brioche bun

Gluten-free bun available; choice of side

Shrimp Po'boy // \$19

Crispy fried shrimp, shredded lettuce, sliced tomato, remoulade sauce

— Choice of side

Fried Clams & Fritters // \$22

Crunchy clam strips served with Caribbean conch fritters

— Choice of side

Jerk Chicken Sandwich // \$17.25

Jerk-marinated chicken breast, grilled pineapple, pepper jack cheese, lettuce, tomato, pickle spear

Choice of side

Island Tacos

Blackened Grouper // \$19

Chicken // \$16

Shrimp // \$18.50

Flour tortillas, pickled onion, pico de gallo, queso fresco, lettuce, chipotle aioli



A man is never lost at sea

—ERNEST HEMINGWAY

entrees

all entrées come with choice of side

Captain's Seafood Combo // \$36

Coconut shrimp, clam strips, conch fritter, crab hush puppy served with your choice of lemon aioli, mango-chili sauce or spicy chipotle sauce

Black Grouper // \$40

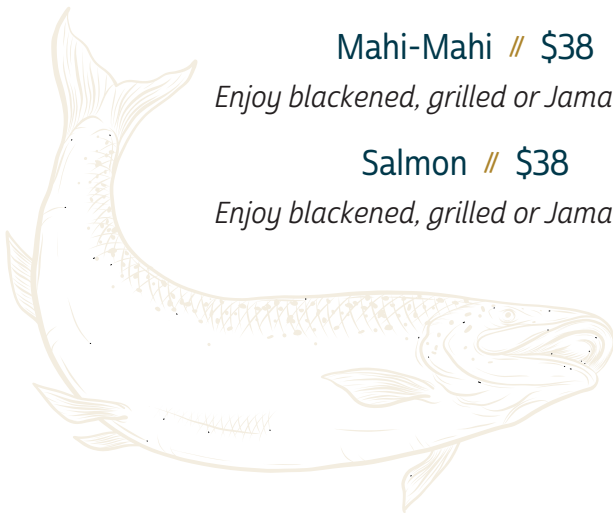
Enjoy blackened, grilled or Jamaican jerk

Mahi-Mahi // \$38

Enjoy blackened, grilled or Jamaican jerk

Salmon // \$38

Enjoy blackened, grilled or Jamaican jerk



kids menu

Kids Burger // \$12

French fries

Kid's Grilled Cheese // \$10

French fries or cup of fruit

Peanut Butter & Jelly // \$10

French fries or cup of fruit

Kid's Hot Dog // \$10

French fries

Chicken Tenders // \$12

French fries or cup of fruit

Kid's Mac & Cheese // \$10

Marinara or butter, garlic toast, cup of fruit

sides

Crispy fries // \$7

Truffle or Parmesean fries // \$7.50

Onion rings // \$7.50

Parmesan kettle chips // \$7

Sweet potato fries // \$7.50

Fresh diced fruit // \$6

Tropical couscous salad // \$6

Island slaw // \$6

Black beans & yellow rice // \$10



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
Chardonnay			Merlot		
Kendall Jackson, California	13	49	J. Lohr, Paso Robles	13	49
Sonoma-Cutrer, Russian River	16	62	Pinot Noir		
Cakebread Cellars, Napa Valley	22	80	Firesteed, Oregon	12	46
Pinot Gris & Pinot Grigio			Alternative Reds		
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
Sauvignon Blanc			Prosecco		
Whitehaven, New Zealand	13	49	La Marca, Veneto, Italy	12.50 split	
Rombauer, Napa Valley	22	80			
Rose					
Michael David, Lodi	12	46			
Cabernet Sauvignon					
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.