



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 // \$15 1 dozen // \$30

Horseradish, cocktail sauce, mignonette

Stone Crab Claws // MP

Chilled or steamed, lobster butter — offered in half

Floridian Peel & Eat Shrimp // \$20

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

Jumbo Shrimp Cocktail // \$19

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



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 // \$26

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

Cobb Salad // \$17

Mixed Greens, Tomato, Red Onion Avocado, Blue Cheese, Hard-Boiled Egg, Bacon with Ranch 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

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

Smoked Fish Dip // \$17.50

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

A man is never lost at sea

—ERNEST HEMMINGWAY





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 // \$36

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

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

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fresh catch

CHOOSE YOUR:

Preparation
Sauce
Vegetable
Starch

Florida Black Grouper // \$44

Tripletail // \$40

Red Snapper // \$42

Salmon // \$38

PREPARATION

blackened | grilled | seared

STARCHES

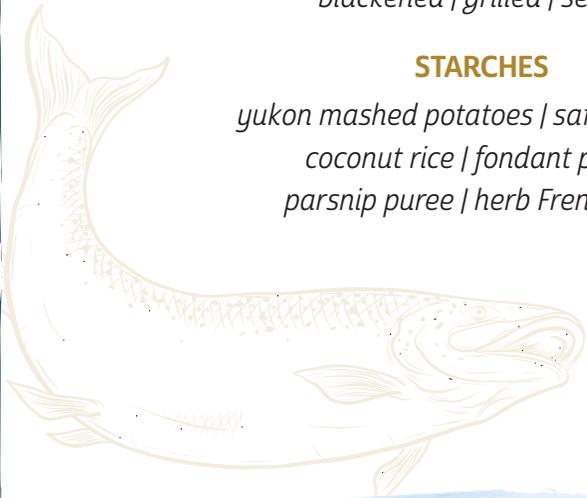
*yukon mashed potatoes | saffron risotto
coconut rice | fondant potato
parsnip puree | herb French fries*

VEGETABLES

*roasted fava bean-corn-bacon succotash
asparagus | broccolini
baby carrot | green beans*

SAUCES

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



sea catch

Lobster Tail Boiled // \$50

*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, Saffron Risotto,
haricot verts, Citrus Butter 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
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.