



*LUNCH*

**A man is never lost at sea.**

*—ERNEST HEMMINGWAY*



## starters

### 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*

### 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 \$15 1 dozen \$30

*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*

### Cobb Salad \$17

*Mixed greens, tomato, red onion, bacon, blue cheese, avocado, hard-boiled egg, ranch dressing.*

Chicken +\$7 Shrimp +\$10  
Salmon +\$10 Grouper +\$15

**The heart of man is very much like the sea: it has its storms,  
it has its tides and in its depths it has its pearls too.**

—VINCENT VAN GOGH

 **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*

**Crab Cake Sandwich \$22.99**

*Crispy jumbo lump crab, toasted brioche bun, lemon-dill aioli, arugula,  
fresh sliced tomato, red onion, island slaw, seasonal fries*

**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*

**Live in the sunshine. swim the sea. drink the wild air's salubrity.**

—RALPH WALDO EMERSON



## entrees

### Captain's Seafood Combo \$32

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

### Black Grouper \$40

*Enjoy blackened or grilled*

### Mahi-Mahi \$38

*Enjoy blackened or grilled*

### Salmon \$38

*Enjoy blackened or grilled*

## kids

### 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 Parmesan 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

*A 22% gratuity will be applied to parties of six or more.*

**A smooth sea never made a skillful sailor.**

*—FRANKLIN D. ROOSEVELT*

# captain's

## 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.

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### 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

House wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Riesling, Cabernet Sauvignon, Pinot Noir, Merlot

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### Chardonnay

Mer Soleil Reserve, Monterey	12	44
Kendall Jackson, California	13	49
Sonoma-Cutrer, Russian River	16	62
Cakebread Cellars, Napa Valley		80
Flowers Camp Meeting Ridge, Sonoma		160

### Pinot Gris & Pinot Grigio

J. Vineyards Pinot Gris, Oregon	13	49
Santa Margherita, Italy	18	69

### Sauvignon Blanc

Emolo, Solano County	10	36
Whitehaven, New Zealand	13	49
Rombauer, Napa Valley	22	80

### Other Whites

Michael David, Lodi	12	46
Sancerre, Les Champs, Loire Valley		82

### Cabernet Sauvignon

Louis Martini, Sonoma	13	49
Daou, Paso Robles	14	54
Quilt, Napa Valley		80
Silver Oak, Napa Valley		139

### Merlot

J. Lohr, Paso Robles	13	49
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### Pinot Noir

Firesteed, Oregon	12	46
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### Alternative Reds

Malbec, Altos Del Plata, Argentina	12	46
Syrah, Sixth Sense, Lodi	13	49

### Prosecco

La Marca, Veneto, Italy	12.50	split
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### Sparkling & Champagne

Wycliff Brut	9	32
La Marca Prosecco, Italy	12.50	split 46
La Marca Prosecco Rose, Italy		48
Chandon Brut, California		58
Moet & Chandon Brut Imperial, Champagne		118
Veuve Clicquot Brut Champagne		120

## Work like a Captain

# 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.

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