



DINNER



A man is never lost at sea.

—ERNEST HEMMINGWAY



raw bar

Chilled Fresh Oysters
½ dozen // \$14 1 dozen // \$28
Horseradish sauce, cocktail sauce

Tropical Shrimp Ceviche // \$17.99
Gulf shrimp, citrus juices,
heirloom tomatoes, red onion,
cilantro, jalapeño, tropical fruit,
plantain chips

soups

Soup du Jour // \$10

Seafood Chowder // \$10
Fresh coastal seafood, bacon, diced potato,
cream, herbs, spices

salads

Classic Caesar // \$14
Romaine lettuce, shaved parmesan, herb croutons,
creamy Caesar dressing

Cobb Salad // \$17
Mixed greens, tomato, red onion, bacon, blue cheese,
avocado, hard-boiled egg, ranch dressing
Add chicken // +\$9 shrimp // +\$12 salmon // +\$15
grouper // +\$17

Island Salad \$16
Artisan greens, strawberry, mango, cucumber, feta
cheese, candied pecans, poppyseed dressing
Add chicken // +\$9 shrimp // +\$12 salmon // +\$15
grouper // +\$17

Yellowfin Tuna Salad // \$25.99
Sesame encrusted tuna, crispy noodles, cucumber,
tomato, shredded carrot, pickled ginger,
sesame-ginger dressing

starters

Pink Gulf Shrimp Cocktail // \$19
Poached in an Old Bay and citrus elixir, pineapple
cocktail sauce, creamy key lime mustard

Roasted Garlic Hummus // \$15.50
Served with cucumber, baby carrot, celery,
grilled pita bread

Smoked Fish Dip // \$17.50
Fresh seasonal smoked fish, herbs and spices,
avocado mousse, flat crackers

Shrimp Scampi // \$20.99
Garlic, butter, white wine, lemon juice

Calamari // \$20
Lightly breaded and fried, giardiniera vegetables,
pineapple cocktail sauce, spicy aioli

Steak Tips // \$16.50
Wild mushrooms, horseradish cream sauce,
carrot cucumber garnish

Caribbean Conch Fritters // \$18
Pineapple-mango salsa, spicy remoulade

Coconut Chicken Strips // \$16
Coconut breaded breast, mango-chili sauce,
island slaw

Caribbean Crab Cake // \$19
Island-style jumbo crab with bell peppers and
Caribbean spices, mango slaw, zesty remoulade

Crisp Pork Belly Bites // \$16
Mango barbecue glaze, micro herbs, island slaw

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

handhelds

Captain's Tacos

Grouper // \$25 Shrimp // \$22.99

Florida black grouper or blackened Gulf shrimp, queso fresco, shredded lettuce, mango salsa, chipotle sauce, grilled flour tortillas, coconut rice

Captain's Burger // \$23.50

8 oz certified Angus beef, smoked bacon, caramelized onion, barbecue sauce, American cheese, lettuce, tomato, brioche bun, parmesan truffle fries

Sundial Chicken Sandwich // \$21

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

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

from the sea

Coconut Pink Gulf Shrimp // \$30

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

Captain's Basket // \$30.99

Crispy fried calamari, shrimp, conch fritter, clams, island slaw, herb French fries, remoulade sauce, smoky chipotle sauce

Florida Black Grouper // \$44.99

Pan-seared black grouper, mashed potato, haricots verts, citrus butter sauce

Crab-Stuffed Grouper // \$43

Lump crab stuffing, saffron risotto, haricots verts, citrus butter sauce

Florida Black Grouper Oscar // \$47.99

Pan-seared grouper, layered with lump crab, asparagus, hollandaise sauce, mashed potato

Red Snapper // \$42

Pan-seared, coconut rice, broccolini, lobster cream sauce

Grilled Salmon // \$38

Grilled Salmon, cauliflower puree, baby carrots, citrus butter sauce

Grilled Tripletail // \$40

Seafood risotto, broccolini, key lime beurre blanc

Diver Scallops // \$48

Pan-seared scallops, cauliflower puree, crispy pork belly, roasted corn relish, lemon beurre blanc

Lobster Tail // MP

8 oz cold-water lobster tail, mashed potato, broccolini, drawn butter, grilled lemon

Lobster Ravioli // \$35

Pasta filled with lobster & ricotta cheese, vodka sauce

Lobster & Shrimp Linguine // \$38

Sautéed mushrooms, peas, lobster cream sauce, shaved parmesan, garlic toast

Linguine alle Vongole // \$32.99

Steamed clams, white wine, garlic and fresh parsley

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

—RALPH WALDO EMERSON

from the **Land**

Cauliflower Steak // \$30

Curry-spiced and roasted, Thai quinoa stir-fry, charred carrot,
Thai peanut sauce, sriracha-lime aioli

Angus Beef Filet // \$46

8 oz grilled filet, mashed potato, seasonal vegetables, port wine demi-glace

Angus Beef Filet Oscar // \$52.99

8 oz grilled filet layered with lump crab, asparagus, hollandaise sauce, mashed potato

Braised Short Ribs // \$44.99

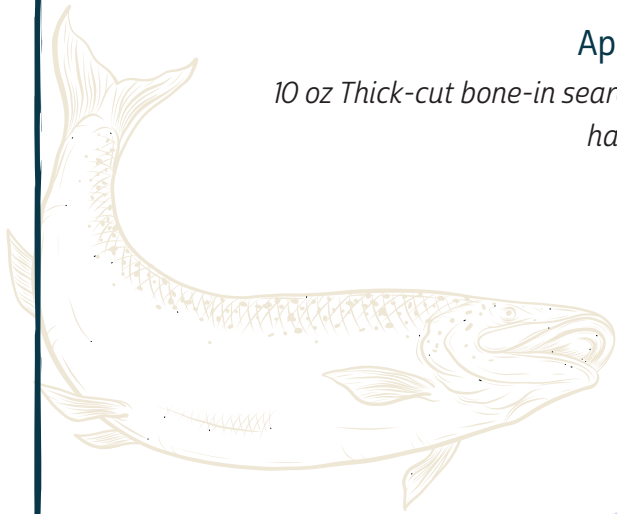
Cheddar cheese and scallion mashed potato, sauteed asparagus, mango barbecue

Jerk French Chicken // \$35

Jerk-marinated grilled chicken, coconut rice, island slaw

Apple Brandy Pork Chops // \$37

10 oz Thick-cut bone-in seared pork chop, apple brandy reduction, sweet potato puree,
haricots verts, apple chutney sauce



desserts

Key Lime Pie // \$12

Lime sauce, whipped cream, candied lime

New York Cheesecake // \$12

Strawberry sauce, whipped cream

Chocolate Layer Cake // \$13

Raspberry coulis, Chantilly cream

A 22% operations charge (gratuity) may be added to parties of six or more.



A smooth sea never made a skillful sailor.

—FRANKLIN D. ROOSEVELT



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 // \$14.75

Captain's Quarters Margarita

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

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

First Mate's Mango Margarita

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

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 Stormy

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

The Skipper's Squeeze

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

Ocean Mist Mojito

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



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

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

Chardonnay

	Glass	Bottle
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
----------------------	----	----

Pinot Noir

Firesteed, Oregon	12	46
-------------------	----	----

Alternative Reds

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

Prosecco

La Marca, Veneto, Italy	12.50 split	
-------------------------	-------------	--

Sparkling & Champagne

Wyclyff Brut	9	32
La Marca Prosecco, Italy	12.50 spilt	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
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.

