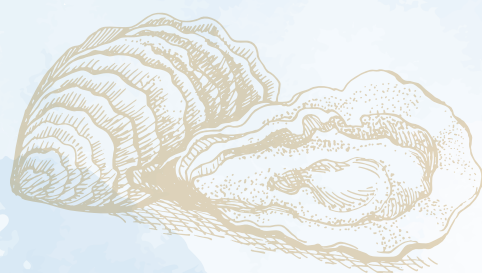




LUNCH



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.

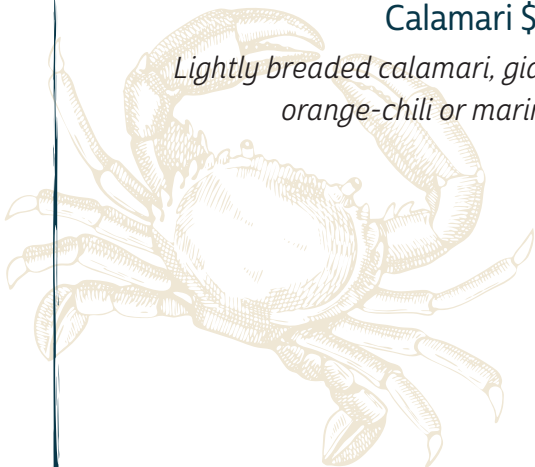
Add to Any Salad

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

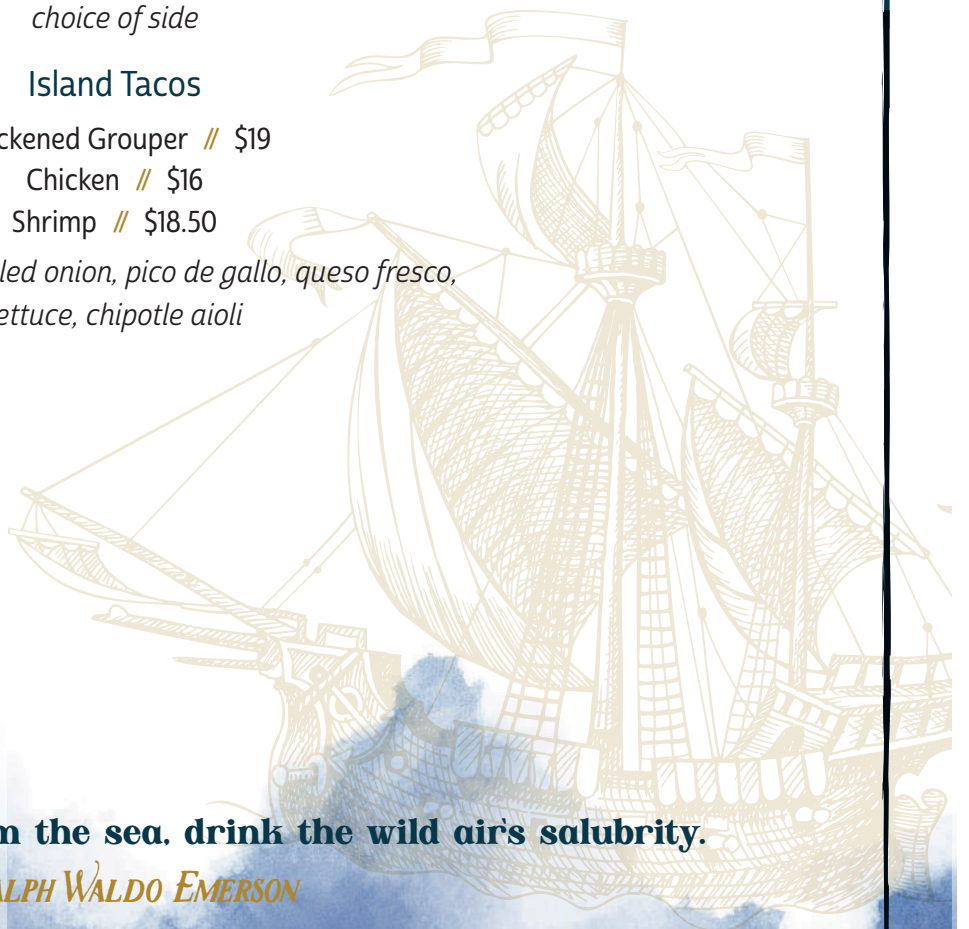
Island Tacos

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

all entrées come with choice of side

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

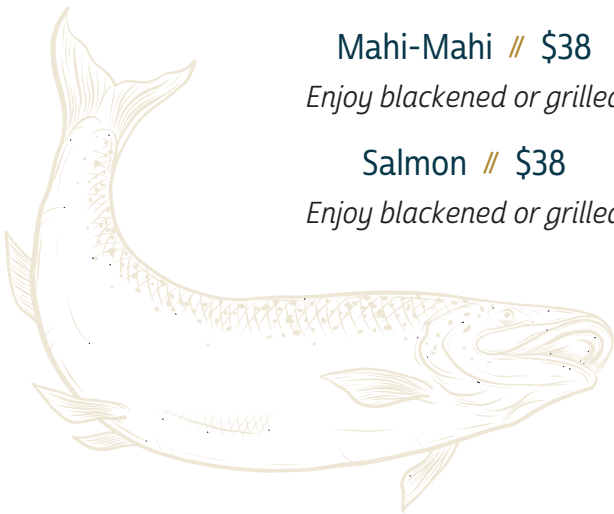
Enjoy blackened or grilled

Mahi-Mahi // \$38

Enjoy blackened or grilled

Salmon // \$38

Enjoy blackened or grilled



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

A smooth sea never made a skillful sailor.
—FRANKLIN D. ROOSEVELT





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 // \$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

wine list

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

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

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

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.

