# CAPTAIN'S CATCH

## Dinner

A man is never lost at sea.

—Ernest Hemmingway

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## raw bar

### Chilled Fresh Oysters*
½ dozen $15 1 dozen $30

*Horseradish sauce, cocktail sauce, mignonette*

### Tropical Shrimp Ceviche $17.99
*Gulf shrimp, citrus juices, diced tomatoes, red onion, cilantro, jalapeño, plantain chips*

## soups

### Soup of the Week $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, poppy seed 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

### Chilled Shrimp Cocktail $19
*Poached in an Old Bay and citrus elixir, pineapple cocktail sauce, lemon*

### Mezze Platter $16.50
*Roasted pepper hummus, tropical couscous salad, falafel, tzatziki, vegetable sticks, grilled pita*

### 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, garlic toast*

### Calamari $20
*Lightly breaded and fried, giardiniera vegetables, grilled lemon, spicy aioli*

### Steak Tips $16.50
*Wild mushrooms, horseradish cream sauce, carrot cucumber garnish*

### Caribbean Conch Fritters $18
*Pineapple-mango salsa, spicy remoulade, microgreens*

### Island Chicken Skewers $15
*Sauteed chicken, mango slaw, creamy mango aioli, microgreens*

### Caribbean Crab Cake $19
*Island-style jumbo crab with bell peppers and Caribbean spices, mango slaw, citrus-herb aioli, microgreens, mango-habanero drizzle.*

### Crisp Pork Belly Bites $16
*Mango barbecue glaze, micro herbs, island slaw*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**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 $23 Shrimp $21

*Blackened grouper or blackened shrimp, queso fresco, shredded lettuce, mango salsa, chipotle sauce, grilled flour tortillas, coconut rice side*

### 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, pepper jack cheese, lettuce, tomato, red onion, brioche bun, seasoned 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, seasoned French fries*

## from the

### Coconut Pink Gulf Shrimp $30

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

### Captain's Basket $32

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

### Florida Black Grouper $44.99

*Pan-seared black grouper, mashed potato, haricots verts, lemon beurre blanc*

### 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, bernaise sauce, mashed potato*

### Red Snapper $42

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

### Grilled Salmon $38

*Salmon, au gratin potatoes, baby carrots, citrus butter sauce*

### Seared Tripletail $40

*Seafood risotto, broccolini, key lime beurre blanc*

### Lobster Tail MP

*8 oz cold-water lobster tail, au gratin potatoes, broccolini, drawn butter, grilled lemon*

### Lobster Ravioli $35

*Pasta filled with lobster & ricotta cheese, lobster cream sauce*

### Lobster & Shrimp Linguine $38

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

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

—Ralph Waldo Emerson

## from the

Cauliflower Steak $30

*Curry-spiced and roasted, Thai quinoa stir-fry, charred carrot, Thai peanut sauce*

Angus Beef Filet $48

*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, bernaise sauce, mashed potato*

Braised Short Ribs $44.99

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

Jerk Chicken $35

*Jerk-marinated grilled chicken, coconut rice, seasoned vegetables, jerk 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.*

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**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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### 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*

### Blue Waters
*Enjoy the taste of the islands with tequila, blue Curacao, pineapple and lime juices topped with coconut cream, shaken and garnished with toasted coconut flakes*

### Captain's Coconut Campari Sour
*Set sail with coconut rum, Campari, sweet and sour juice, shaken over ice with a splash of coconut cream*

### Captain's Espresso
*Batten down the hatches and relax with vanilla vodka, Demerara, fresh Starbucks espresso, a splash of Frangelico and fresh cream*

### First Mate
*Enjoy this seafarer's potion of Titos Vodka, St. Germaine liqueur, lemon and lime juices topped with lavender syrup, shaken and served over ice*

### Key Lime Martini
*It's smooth sailing with Blue Chair Bay Key Lime Cream Rum, vanilla vodka and fresh key lime juice served with a graham cracker and cinnamon rim*

### Ocean Mist Mojito
*Catch the cool refreshing feel of the sea with light rum, simple syrup, fresh mint, lime and club soda*

### 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*

### Skipper's Squeeze
*It's fair winds and following seas with gin, St. Germaine liqueur, muddled strawberries and basil, topped with soda water*

# wine list

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

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| Chardonnay | Glass | Bottle |
|---|---|---|
| *Mer Soleil Reserve, Monterey* | 13 | 45 |
| *Kendall Jackson, California* | 14 | 51 |
| *Sonoma-Cutrer, Russian River* | 16 | 62 |
| *Cakebread Cellars, Napa Valley* | | 80 |
| **Pinot Gris & Pinot Grigio** | | |
| *J. Vineyards Pinot Gris, Oregon* | 13 | 49 |
| *Santa Margherita, Italy* | 18 | 69 |
| **Sauvignon Blanc** | | |
| *Whitehaven, New Zealand* | 14 | 51 |
| *Rombauer, Napa Valley* | 22 | 80 |
| **Other Whites** | | |
| *Rose All Day, France* | 12 | 40 |
| *Sancerre, Les Champs, Loire Valley* | | 82 |
| **Cabernet Sauvignon** | | |
| *Louis Martini, Sonoma* | 14 | 51 |
| *Daou, Paso Robles* | 14 | 54 |
| *Quilt, Napa Valley* | | 80 |
| *Silver Oak, Napa Valley* | | 139 |

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| Merlot | Glass | Bottle |
|---|---|---|
| *J. Lohr, Paso Robles* | 13 | 49 |
| *Chateau Ste, Michelle, Washington* | 15 | 54 |
| **Pinot Noir** | | |
| *A to Z, Oregon* | 14 | 51 |
| *Elouan, Oregon* | 16 | 58 |
| **Alternative Reds** | | |
| *Malbec, Altos Del Plata, Argentina* | 13 | 47 |
| *Syrah, Sixth Sense, Lodi* | 14 | 51 |
| **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**

# 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.