CAPTAIN'S CATCH

Lunch

A man is never lost at sea.

—Ernest Hemmingway

CAPTAIN'S CATCH

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, avocado, flat crackers

Clam Strips Basket $18
Crispy fried clams, grilled lemon, spicy aioli or tartar sauce

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

Calamari $18
Lightly breaded calamari, giardiniera vegetable, sweet chili sauce or spicy aioli

Chilled Fresh Oysters* $15
½ dozen, Horseradish, cocktail sauce, mignonette

Coconut Shrimp $19
Crispy coconut-breaded shrimp, mango-chili sauce, grilled lemon

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
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

**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

island favorites

Grouper Grab $22.50
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, caramelized onions, teriyaki sauce, lettuce, tomato, pickle chips, brioche bun
Gluten-free bun available; choice of side

Vegetarian Burger $16.50
Plant-based patty, avocado, lettuce, tomato, pickle chips, 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, Remoulade sauce, seasoned French fries or island slaw

Jerk Chicken Sandwich $17.25
Grilled chicken breast, grilled pineapple, pepper jack cheese, lettuce, tomato, pickle chips, seasoned French fries or island slaw

Island Tacos
Blackened Grouper $19
Chicken $16
Grilled or Blackened Shrimp $18.50
Flour tortillas, queso fresco, mango salsa, shredded lettuce, chipotle sauce

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

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 mango-chili sauce or spicy chipotle sauce, choice of side

Shrimp Scampi $30
Garlic, butter, white wine, lemon juice over linguine with garlic toast

Steak Tips & Penne $32
Gorgonzola cheese sauce, mushrooms, pearl onions

Coconut Shrimp Island Salad $26
Artisan greens, strawberry, mango, cucumber, feta, candied pecans, poppy seed dressing

Blackened Salmon $32
Coconut rice, broccolini, lemon beurre blanc, choice of side

kids menu

Kids Burger $12
French fries

Kid's Grilled Cheese $12
French fries or cup of fruit

Peanut Butter & Jelly $12
French fries or cup of fruit

Kid's Hot Dog $12
French fries

Chicken Tenders $12
French fries or cup of fruit

Kid's Mac & Cheese $12
Marinara or butter, garlic toast, cup of fruit

sides

Crispy fries $7

Onion rings $7.50

Sweet potato fries $7.50

Fresh diced fruit $6

Tropical couscous salad $6

Side salad $6

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

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

Lorem ipsum

A smooth sea never made a skillful sailor.
—Franklin D. Roosevelt

captain's

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

//

Chardonnay

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

//

Merlot

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.