

## SOUPS

<p><b>She Crab Soup</b> Rich and creamy soup made with crabmeat, roasted red peppers, onions, garlic and finished with a dash of sherry 14.95</p>	<p><b>Florida Gumbo</b> A stew like soup with shrimp, crab, crawfish, okra, garlic, onion, tomatoes, peppers, celery and file gumbo 12.95</p>
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## DINNER SALADS

<p><b>Cap's Harvest Salad</b> Butter lettuce, field greens, campari tomatoes, apple sticks, walnuts, grapes, red and green onion, pickled radish, quinoa quinelles. House vinaigrette. 16.95</p>	
<p><b>Spanish Salad</b> Arugula, haloumi cheese, Marconas, orzo, roasted tomatoes, green onion, olives and warm crispy lardons. Apricot Jalapeno Vinaigrette. 16.95</p>	
<p><b>Beet &amp; Goat Cheese Salad</b> Field greens, cubed red beets, navel orange segments, goat cheese, toasted pistachios and pickled fennel &amp; watermelon radish in a Honey Dijon dressing. 16.95</p>	
<p><b>Pesto Caesar</b> Cut romaine, cherry tomatoes, croutons, Parmesan cheese. Pesto Caesar dressing. 16.95</p>	

## COLD APPETIZERS

<p><b>Oysters on the half shell</b> Dozen or half dozen. Mignonette, cocktail sauce, horseradish, crackers market 18.75</p>	<p><b>Smoked Salmon Bruschetta</b> Arugula, tomato jam, capers, Parmesan dill sauce on toasted baguette 18.75</p>
<p><b>Tuna Tartare</b> Fresh tuna, mango and avocado, soy, wasabi cream, siracha, blue tortilla chips 22.75</p>	<p><b>Smoked Fish Dip</b> Homemade pickles, onions, capers, roasted red peppers, pita points 16.75</p>
<p><b>West Indies Salad</b> As Southern as it gets! It is meant to be eaten as a dip with crackers. Crab meat mixed with onion, oil, spices and vinegar 19.95</p>	<p><b>Cheese plate</b> Four artisan cheeses, fig almond cake, crackers, walnuts, Dijon and local wildflower honey 24.50</p>

## HOT APPETIZERS

<p><b>Peel &amp; Eat Shrimp</b> A little work, but so satisfying. A pound of local steamed shell-on shrimp. Served with melted butter, Old Bay Seasoning and cocktail sauce. Half Pound 19.95 35.95</p>	
<p><b>Dungeness Crab Cluster</b> One steamed cluster per order, drawn butter, cocktail sauce 29.75</p>	
<p><b>Parmesan Crab Cake</b> Served with dressed spring mix and smoked pepper aioli 19.75</p>	
<p><b>Belgian Fries</b> Twice fried, thicker fry. Choice of ketchup, datil ketchup, garlic mayo or peanut sauce 13.50</p>	
<p><b>Truffle Parmesan Fries</b> Fries tossed in truffle oil and grated Parmesan with garlic mayo 14.95</p>	
<p><b>Fish Nuggets</b> Fried breaded catch pieces tossed in kibbeling spices (Dutch street food seasoning), tartar sauce 17.95</p>	
<p><b>Miso Cauliflower</b> Oven roasted, tossed in a ginger lime miso, topped with cilantro and peanut crumble. Pickled fennel &amp; watermelon radishes 12.75</p>	
<p><b>Gator Tail</b> Tender pieces of breaded gator with orange marmalade cream sauce 19.75</p>	
<p><b>Calamari Vilano</b> Fried calamari tossed in spicy garlic sauce, olives and Parmesan, fried spinach 18.75</p>	
<p><b>Oysters Rockefeller</b> Creamy spinach with garlic, pepper, bacon, bread crumbs and freshly grated Parmesan. 20.95</p>	
<p><b>Garlic Oysters</b> Six oysters, baked in a creamy Boursin with Parmesan 19.50</p>	
<p><b>Grilled Octopus</b> Crispy grilled octopus, arugula, roasted tomatoes, almonds, olive oil, balsamic 22.95</p>	
<p><b>Garlic Shrimp</b> Local shrimp sautéed in garlic butter and red pepper flakes. Toast points for dipping 17.95</p>	
<p><b>Pear Ravioli</b> Hand made raviolis stuffed with Riesling poached pears, toasted pine nuts, parsley and ricotta cheese. Parmesan sauce 19.95</p>	



## CATCH FOUR WAYS

<b>Gf</b>	<b>Blackened Catch</b> Over rice in a sweet curry sauce with onions, diced plantains, small shrimp and lemon grass. Pickled vegetables garnish	market
<b>🌿</b>	<b>Crusted Catch</b> Herb panko crusted, mashed potatoes, asparagus in a lemon caper beurre blanc	market
<b>Gf</b>	<b>Seared Catch</b> Mashed potatoes and roasted carrots in a Parmesan beurre blanc	market
	<b>Crab Topped Catch</b> Seared catch topped with a crab cake over mashed potatoes and carrots in a white wine cream sauce	market

## FRIED AND DELICIOUS

	<b>Vanilla Grouper</b> Fried, horseradish crusted grouper, mashed potatoes, fried spinach in a vanilla rum sauce. We do not use local grouper for this dish, but a wild caught grouper from the Indian ocean, which fries well.	29.75
	<b>Fish and Chips</b> Fried cod strips, fries and hushpuppies with tartar sauce	27.45
	<b>Fried Shrimp Dinner</b> Fresh local, classically breaded, shrimp. Hushpuppies, coleslaw, cocktail and tartar sauce	28.75
	<b>Seafood Trio</b> A Parmesan crab cake, cod strips, fried shrimp, coleslaw and hush puppies, cocktail and tartar sauce	36.75

## CAP'S CLASSICS

	<b>Jambalaya</b> Shrimp, crawfish, andouille sausage and chicken. Served over rice with home made corn muffins	19.95
	<b>Crab Cake Dinner</b> Two of our famous Parmesan crab cakes, side salad, grilled asparagus, smoked pepper aioli	39.50
	<b>Chicken Gnocchi</b> Breaded chicken, gnocchi, onions, edamame, pancetta and mushrooms in a rich Madeira sauce	27.55
<b>🌿</b>	<b>Sesame Seared Tuna</b> Fried spinach, plantains, sweet & sour cucumbers, teriyaki sauce, wasabi, pickled ginger	market
<b>Gf</b>	<b>Honey Rosemary Salmon</b> Baked (honey, rosemary and Dijon mustard marinated) salmon with asparagus, port cranberry reduction, topped with toasted almonds	32.75
<b>🌿</b>	<b>Rockefeller Pasta</b> Penne tossed in a creamy garlicky spinach sauce, bell pepper, tomatoes, bacon and Parmesan.	22.75
<b>🌿</b>	<b>Shrimp &amp; Scallop Sauté</b> Local shrimp and scallop pieces, tossed in linguini with onions, garlic, peppers, heavy cream, white wine and red pepper flakes, topped with Parmesan. Toasted bread slices	34.75
<b>Gf</b>	<b>Roasted Vegetables</b> Parmesan asparagus, Brussels sprouts, balsamic carrots, roasted tomatoes, Ciacci olive oil	18.75
<b>Gf</b>	<b>Steak Frites</b> Aged Ribeye (16 oz) topped with garlic butter, fries, roasted tomato	42.95

Many people have eliminated gluten from their diet and do not eat bread any longer. As a result of this trend, the bread we gave away was often not or hardly used, resulting in waste. Since we charge for our bread service, we have reduced the amount of bread we throw away.! Instead of raising menu prices overall, we charge \$5.99 for our bread service.

Our bread basket consists of fresh baked Sourdough and French baguettes and your choice of either home made with our famous honey butter, garlic butter or vintage olive oil & balsamic vinegar.

## SIDES

<b>Truffle Parmesan Fries</b> 8.50	<b>Gf</b> <b>Wilted Spinach</b> 6.25	<b>Gf</b> <b>Grilled Asparagus</b> 6.25
<b>Belgian or French Fries</b> 6.95	<b>Gf</b> <b>Butter Mashed Potatoes</b> 5.25	<b>Gf</b> <b>Coleslaw</b> 3.95
<b>Fried Plantains</b> 6.25	<b>Gf</b> <b>Balsamic Carrots</b> 5.25	<b>Gf</b> <b>S&amp;S Cucumbers</b> 5.25
<b>Hushpuppies</b> 4.95	<b>Gf</b> <b>Brussels Sprouts</b> 5.95	<b>Gf</b> <b>Side Green Salad</b> 6.95
<b>Fried Spinach</b> 5.25	<b>Gf</b> <b>Rice</b> 3.75	<b>🌿</b> <b>Side Caesar Salad</b> 5.25
<b>🌿</b> = gf version available	<b>Gf</b> = gluten free	<b>🌿</b> = contains nuts