

SOUPS & SALADS

She Crab Soup Rich and creamy soup made with crabmeat, roasted red peppers, onions, garlic and finished with a dash of sherry	14.95	Florida Gumbo A stew like soup with shrimp, crab, crawfish, okra, garlic, onion, tomatoes, peppers, celery and file gumbo	12.95
Cap's Harvest Salad Butter lettuce, field greens, campari tomatoes, apple sticks, walnuts, grapes. red and green onion, pickled radish, quinoa quinelles. House vinaigrette.	16.95	Pesto Caesar Cut romaine, cherry tomatoes, croutons, Parmesan cheese. Pesto Caesar dressing.	16.95
Spanish Salad Arugula, haloumi cheese, Marconas, orzo, roasted tomatoes, green onion, olives and warm crispy lardons. Apricot Jalapeno Vinaigrette.	16.95	Beet & Goat Cheese Salad Field greens, cubed red beets, navel orange segments, goat cheese, toasted pistachios and pickled fennel & watermelon radish in a Honey Dijon dressing.	16.95

COLD APPETIZERS

Oysters on the half shell Dozen or half dozen. Mignonette, cocktail sauce, horseradish, crackers	market
Tuna Tartare Fresh tuna, mango and avocado, soy, wasabi cream, siracha, blue tortilla chips	22.75
Smoked Salmon Bruschetta Arugula, tomato jam, capers, Parmesan dill sauce on toasted baguette	18.75
Smoked Fish Dip Homemade pickles, onions, capers, roasted red peppers, pita points	16.75
West Indies Salad 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

HOT APPETIZERS

Miso Cauliflower Oven roasted, tossed in a ginger lime miso, topped with cilantro and peanut crumble. Pickled fennel & watermelon radishes	12.75
Beef Tips Grilled, marinated, hanger steak tips topped with sesame seeds, crunchy wontons, ponzu	21.75
Dungeness Crab Cluster One steamed cluster per order, drawn butter, cocktail sauce	29.75
Garlic Oysters Six oysters, baked in a creamy Boursin with Parmesan	19.50
Oysters Rockefeller Creamy spinach with garlic, pepper, bacon, bread crumbs and freshly grated Parmesan.	20.95
Parmesan Crab Cake Served with dressed spring mix and smoked pepper aioli	19.75
Peel & Eat Shrimp 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
Garlic Shrimp Local shrimp sautéed in garlic butter and red pepper flakes. Toast points for dipping	17.95
Fish Nuggets Fried breaded catch pieces tossed in kibbeling spices (Dutch street food seasoning), tartar sauce	17.95
Gator Tail Tender pieces of breaded gator with orange marmalade cream sauce	19.75
Calamari Vilano Fried calamari tossed in spicy garlic sauce, olives and Parmesan, fried spinach	18.75
Truffle Parmesan Fries Fries tossed in truffle oil and grated Parmesan with garlic mayo	14.95
Belgian Fries Twice fried, thicker fry. Choice of ketchup, datil ketchup, garlic mayo or peanut sauce	13.50

SANDWICHES

Fish Sandwich Fried, blackened or seared catch on a bun, tartar sauce, lettuce and tomato with your choice of a side. We usually offer mahi, flounder, file fish for this sandwich.	market
Salmon BLT Grilled salmon, lettuce, tomato and apple wood smoked bacon, honey mustard	market
Chicken Sandwich Fresh organic grilled chicken, applewood smoked bacon, tomato jam and melted pepper jack cheese	17.99
Crab Cake Sandwich Lettuce, tomato, onion, smoked pepper aioli on a potato roll	21.99
Fried Grouper Sandwich Fried grouper, tartar sauce, lettuce, tomato on a potato roll. Note: We use wild caught (not local) grouper from the Pacific.	22.75

ENTRÉES

We offer a gluten-free crust for our crusted catch and sesame seared tuna dishes. Note that the tuna dish will be crusted but without sesame seeds, our kabayaki soy dressing is made with tamari, thus also gluten free.

Gf Seared Catch Mashed potatoes and roasted carrots in a Parmesan beurre blanc	market	Fried Shrimp Dinner Fresh local, classically breaded, shrimp. Hushpuppies, coleslaw, cocktail and tartar sauce	28.75
Gf Blackened Catch Over rice in a sweet curry sauce with onions, diced plantains, small shrimp and lemon grass. Pickled vegetables garnish	market	Vanilla Grouper 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
🌱 Sesame Seared Tuna Fried spinach, plantains, sweet & sour cucumbers, teriyaki sauce, wasabi, pickled ginger	market	Seafood Trio A Parmesan crab cake, cod strips, fried shrimp, coleslaw and hush puppies, cocktail and tartar sauce	36.75
Crab Cake Dinner Two of our famous Parmesan crab cakes, side salad, grilled asparagus, smoked pepper aioli	39.50	Jambalaya Shrimp, crawfish, andouille sausage and chicken. Served over rice with home made corn muffins	19.95
Fish and Chips Fried cod strips, fries and hushpuppies with tartar sauce	27.45		

SIDES

Truffle Parmesan Fries 8.50	Gf Butter Mashed Potatoes 5.25	Gf Coleslaw 3.95
Belgian or French Fries 6.95	Gf Balsamic Carrots 5.25	Gf S&S Cucumbers 5.25
Fried Plantains 6.25	Gf Brussels Sprouts 5.95	Gf Side Green Salad 6.95
Hushpuppies 4.95	Gf Grilled Asparagus 6.25	🌱🌱 Side Caesar Salad 5.25

🌱 = contains nuts

🌱 = gf version available

Gf = gluten free

🌱 This symbol indicates that this dish is available in a gluten free version. Often the gluten component is bread or a fried side. We can substitute these with your choice of gluten free crackers or romaine wedges. It is important (to avoid cross contamination in our kitchen) to inform your server if you have a gluten allergy or if gluten free is a preference.