



Traditional Rolls

California Roll \$10
Crab, avocado and cucumber.

Spicy Tuna Roll \$10
Spicy Tuna and cucumber.

Salmon Roll \$10

Tuna Avocado Roll \$12

Yellowtail Rolls \$13

Veggie Roll \$10
Avocado, cucumber, Asparagus, and carrot.

Specialty Rolls

Captiva Roll	\$18.00	Spicy tuna, cucumber, topped with crab, tobiko, scallion, spicy mayo, and eel sauce.
Florida Roll	\$22.00	Lobster, scallions, tobiko, and asparagus wrapped in soy paper.
Rainbow on the Beach	\$20.00	Crab, cucumber, avocado, topped with tuna, salmon and avocado.
Tempura Shrimp	\$16.00	Tempura shrimp, cucumber, lettuce, asparagus, sesame seed, masago.
Tuna Lovers	\$20.00	Spicy tuna, cucumber, topped with fresh tuna, honey wasabi aioli, eel sauce, and micro greens.
Shrimp Tempura Roll	\$18.00	Tempura shrimp, cucumber, lettuce, asparagus, spicy mayo, topped with eel sauce, scallion, and masago.
Gulf of Mexico Roll	\$23.00	Baked sea scallops, and shrimp, wrapped in soy paper with tobiko and scallions.

Sashimi & Nigiri

Tuna \$6, Salmon \$5, Yellowtail \$7, Shrimp \$5, Scallop \$8,
Octopus \$6, Salmon Roe \$7, Tobiko \$6

Sides

Seaweed Salad \$8 Squid Salad \$12

OLD CAPTIVA HOUSE

Gulf Front Seafood Restaurant



Captiva House

Gulf Front Seafood

Starters

- Escargot

white wine, roasted Roma tomatoes, and garlic butter with a rustic crostini.

12
- Parmesan Panko Crusted Scallops

baked in tangy garlic butter.

16
- Homemade Lobster Ravioli

with a tomato ginger broth.

15
- Roasted Shrimp & Jumbo Lump

Blue Crab Cocktail (GF)

with classic cocktail sauce.

18
- Pan Seared Sea Scallops (GF)

with watermelon cucumber salad and white balsamic reduction.

16

Salads

- House Salad (vegan)

mixed greens, cucumbers, shaved carrots, baby heirlooms, and red onions with lemon infused white balsamic vinaigrette.

8
- The Wedge (GF)

sugar cured bacon, baby heirloom tomatoes, red onions, with a Catalina blue cheese dressing.

10
- Arugula and Baby Heirloom

with Belgian endive, smoked bleu cheese, shaved Parmigiano-Reggiano, and a lemon infused white balsamic.

10
- Grilled Caprese (GF)

grilled beef steak tomatoes, fresh mozzarella, arugula, basil pesto, and lemon infused white balsamic.

10
- Knife and Fork Caesar

whole romaine leaves tossed in house made Caesar dressing, shaved Parmigiano-Reggiano, and garlic croutons, garnished with a fresh lemon wedge.

9

Captiva House

Gulf Front Seafood

Entrees

Add a lobster tail 16 | Add Scallops 12 | Add shrimp 8

- Tuna

Asian seared ahi tuna, wasabi potato spring roll, baby bok choy, and caramelized mushrooms drizzled with citrus soy vinaigrette.

small plate 29 / large plate 42
- Filet (GF)

six ounces, pan seared, roasted garlic parmesan smashed potatoes, vegetable medley, gorgonzola cream and port wine demi.

small plate 29 / large plate 42
- Lobster and Crab Crusted Scallops

coconut rice, vegetable medley, and citrus butter sauce.

small plate 29 / large plate 42
- Chilean Seabass (GF)

with creamy polenta, vegetable medley, and citrus butter sauce.

small plate 29 / large plate 42
- Ciopino (Fisherman's Stew)

clams, mussels, shrimps, scallops, calamari, gulf grouper, roasted tomato seafood broth, and a saffron risotto cake.

32
- Branzino

quinoa and Argentine red shrimp stir fry, crisp Asian vegetables, cremini mushrooms, edamame, and pink guava vinaigrette.

34
- Blackened Snapper (GF)

Chef's own watermelon cucumber salad, roasted corn polenta, and a citrus butter sauce.

32
- Jumbo Prawns

pan seared with Maine lobster risotto, asparagus, Key lime butter sauce.

36
- Grouper (GF)

with basmati rice, julienned vegetables, asparagus tips, and mushrooms topped with a tropical lump crab salsa and citrus butter sauce.

36
- Duck (GF)

slow roasted half duck, red potato hash, shaved Brussel sprouts, caramelized onions, and carrots topped with orange mango rum glaze.

32
- Pomegranate Glazed Lamb Chops (GF)

with roasted garlic parmesan smashed potatoes, vegetable medley, and honey ginger demi.

34
- Steak of the Moment

Asparagus, mushrooms, celery root puree, and port wine demi.

(Market Price)
- Vegan Delight (GF)

pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic.

26
- Braised Veggies (vegan)

with Belgian endive, roasted farro, and white balsamic caramel.

26
- Jumbo Prawn Pasta

sautéed prawns with baby heirloom tomatoes, artichoke hearts, cremini mushrooms, and black fettucine tossed in a white wine garlic butter sauce.

31
- Twin Tails

six ounce cold water lobster tails, served with drawn butter, vegetable medley, and parsley red potatoes.

45

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.