

BREAKFAST TO GO

Coffee & pastry of the day \$6.00

Coffee & Fruit Cup \$7.50

Coffee & Muffin of the day \$5.50

BREAKFAST BEVERAGES

(Free refill on coffee and tea only)

Coffee \$2.00

Espresso \$3.00

Double espresso \$4.50

Cappuccino \$4.50

Hot tea \$2.00

Hot chocolate \$3.00

Whole or fat free milk \$2.50

Chocolate milk \$3.25

Fruit juices \$3.25

pineapple, cranberry, apple

Fresh squeezed Orange Juice \$3.50



Mimosa
\$9.00



Bloody Mary
\$9.50

Welcome to the historic Captiva House

The Captiva House traces its origins to the year 1914, when John Dickey and his family — among the first people to call Captiva Island home — built a one-room schoolhouse, for his children and their teacher. Some 11 years later, a man named Bowman Price from North Carolina purchased the schoolhouse and, with his wife opened Tween Waters Inn as a dining hall for visiting fisherman.

While time has brought expansions and improvements, the Captiva House today remains as true to its heritage as possible, and has been recognized by Lee County Florida as a historically significant site (as have many of our seaside cottages). The Captiva House promises you the highest level of freshness, quality, taste, service and satisfaction.

Welcome and enjoy!

OLD
CAPTIVA
HOUSE

OLD
CAPTIVA
HOUSE

Breakfast Menu



Good morning
and welcome
to Breakfast at
Tween Waters Inn



FROM THE GRIDDLE

GRAND MARNIER FRENCH TOAST \$9.95

BANANA BREAD FRENCH TOAST \$9.95

BUTTERMILK PANCAKES \$7.95

Add chocolate chips, blueberries, pecans or bananas \$1.00

SIDES

* HAM \$5.00

* BACON \$4.50

* PORK SAUSAGE \$4.50

* CHICKEN APPLE SAUSAGE \$5.00

BREAKFAST POTATOES \$4.00

CHEESY GRITS \$4.00

BAGEL & CREAM CHEESE \$4.00

PASTRY OF THE DAY \$4.50

MUFFIN OF THE DAY \$3.50

ENGLISH MUFFIN \$2.50

TOAST \$2.50

Sour Dough, Multigrain, Seeded Rye, Cinnamon-raisin

OATMEAL \$4.50

CEREAL & MILK \$4.50

Fruit Loops, Honey Nut Cheerios

YOGURT (vanilla or blueberry) \$3.00

FRESH FRUIT CUP \$6.00

GRAPEFRUIT HALVES \$3.00

WHOLE FRUIT (banana or apple) \$1.00

SIGNATURE DISHES

* TRADITIONAL EGGS BENEDICT \$10.95

Toasted English muffin, Canadian bacon, poached eggs,
hollandaise sauce and potatoes

* ARTICHOKE CHORIZO BENEDICT \$11.95

Two poached eggs served with Artichoke bottom, chorizo,
chipotle hollandaise, and potatoes

* CAPTIVA HOUSE HASH \$11.95

Two eggs cooked the way you like, on top of shrimp sausage and three
colored potato hash and hollandaise

* BISCUITS AND GRAVY \$8.95

Two eggs served with home made biscuits, Chef Greg's southern sausage gravy

* STEAK AND EGGS \$11.95

Two eggs served with Cheesy Grits

* CHEDDAR BAGEL STEAK & EGG SANDWICH \$11.95

Includes Potatoes

* BACON, BRIE, SCRAMBLED EGG CROISSANT \$11.95

Two scramble eggs served with potatoes

FRUIT AND GRANOLA BOWL \$9.50

Chef Greg's home made yogurt honey sauce

* 2 EGGS, BACON & POTATOES \$8.95

Cooked your way with bacon, potatoes and your choice of toast

* 2 EGGS WITH TOAST \$6.00



All eggs are cooked to your liking scrambled, fried or poached

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase the risk of food-borne illness.



OMELETTES

Served with potatoes and your choice of toast:
sour dough, multi-grain, seeded rye, or cinnamon-raisin

* CAPRESE OMELET \$11.95

Three eggs omelet served with fresh mozzarella, sliced tomatoes, topped
with a white balsamic reduction and arugula salad

* SHRIMP SAUSAGE OMELET \$12.95

Home made shrimp sausage and Monterrey Jack Cheese

* CHORIZO OMELET \$11.95

Three eggs omelet served with Spicy Spanish Sausage, home made
pico de gallo, and cheddar cheese

* FRESH VEGGIE OMELET \$9.95

Three eggs omelet served with Zucchini, yellow squash, carrots, red onion,
mushrooms, and feta

* HAM & CHEESE OMELET \$9.00

Three eggs omelet with mixed cheeses and choice of peppers, tomatoes
and/or mushrooms

** Egg beaters, or egg whites, available upon request, for \$1.00



Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase the risk of food-borne illness.