

LUNCH MENU

GREENS

Add Protein: Grilled Chicken – \$8; Steak – \$12;
Grilled Shrimp – \$12; Grilled or Blackened Mahi Mahi – \$14

BEACH HOUSE SALAD– 12

Mixed lettuce, cucumber,
red onion, jewel box
tomato, hearts of palm,
citrus vinaigrette

CAPTIVA CRUNCH SALAD – 18

Romaine, radicchio, candied
pecans, feta cheese, raisins,
spiced pepitas, Pear &
raspberry vinaigrette

GRILLED SHRIMP LOUIE SALAD – 26

Citrus marinated shrimp,
vine-ripe tomatoes, egg,
avocado, capers & crisp
bacon with Louie dressing

SHAREABLES

STEAMED ROYAL RED SHRIMP BUCKET ½ LB. – 18 / 1-POUND – 35

Peeled & tossed in butter, seasonings & key lime juice

CONCH REPUBLIC FRITTERS – 22

Beer-battered conch, Island dipping sauce

TUNA CRUDO – 22

Jicama, poblano, cilantro, pepita, citrus emulsion

BUBBLING BLUE CRAB, SPINACH, & ARTICHOKE DIP – 22

Blue corn tortilla chips

DRUNKEN SHRIMP FLATBREAD – 26

Tequila Lime Shrimp, Mozzarella Cheese, caramelized
onions, Pico de Gallo and garlic parmesan aioli

THE CUBANO FLATBREAD – 24

Smoked pork shoulder, shaved ham, Swiss cheese,
pickles mustard, mustard aioli

CERVEZA STEAMED CLAMS – 25

Chorizo, garlic, tomato, cilantro

YUCATAN SUSHI – 23

Mojo marinated chicken or tofu, sticky cilantro rice, pinto
beans, Oaxaca cheese, sriracha ranch, pico de gallo,
spinach tortilla

HOT TIN CAN NACHOS- 21

Shredded mojo marinated chicken, Oaxaca cheese, queso
fundido, pico de gallo, mexican black beans, jalapeños

HANDHELDS

Served with French Fries
Cinnamon Sweet Waffle Fries \$2

TACOS DE PESCADO – 24

Blackened Mahi Mahi, flour tortillas,
queso fresco, pineapple salsa,
chipotle-lime aioli, Island slaw

THE FRENCH QTR. DIP – 24

Shaved prime rib, horseradish
cream, melted onions & melted
provolone ‘fondue’

DUVAL ST. CHEESEBURGER – 22

I Like mine with Lettuce and
Tomato, Heinz 57 and you
know the rest!

ENTREES

RED SNAPPER VERACRUZ– 44

Tomato, jalapeno, olives, garlic, capers, saffron rice

FLORIDA BLACK GROUPER– 36

Blackened or Grilled, Tropical fruit salad, long life pilaf, meyer lemon emulsion,

GULF COCONUT SHRIMP PLATTER – 41

Pineapple sweet chili sauce, cinnamon sweet waffle fries & cole slaw

PARMESAN PRIMAVERA – 32

Orzo, asparagus, leeks, sweet peas, cream & parmesan cheese

CREAMY CREOLE CHICKEN PENNE – 36

Seasoned chicken breast, tasso ham, peppadew peppers, scallions & asiago crème

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

DINNER MENU

GREENS

Add Protein: Grilled Chicken – \$8; Steak – \$12; Grilled Shrimp – \$12; Grilled or Blackened Mahi Mahi – \$14

BEACH HOUSE SALAD– 12

Mixed lettuce, cucumber, red onion, jewel box tomato, hearts of palm, citrus vinaigrette

CAPTIVA CRUNCH SALAD – 18

Romaine, radicchio, candied pecans, feta cheese, craisins, spiced pepitas, Pear & raspberry vinaigrette

GRILLED SHRIMP LOUIE SALAD – 26

Citrus marinated shrimp, vine-ripe tomatoes, egg, avocado, capers & crisp bacon with Louie dressing

SHAREABLES

STEAMED ROYAL RED SHRIMP BUCKET

½ LB. – 18 / 1-POUND – 35

Peeled & tossed in butter, seasonings & key lime juice

CONCH REPUBLIC FRITTERS – 22

Beer-battered conch, island dipping sauce

TUNA CRUDO – 22

Jicama, poblano, cilantro, pepita, citrus emulsion

BUBBLING BLUE CRAB, SPINACH, & ARTICHOKE DIP – 22

Blue corn tortillas

DRUNKEN SHRIMP FLATBREAD – 26

Tequila lime shrimp, mozzarella cheese, caramelized onions, pico de gallo and garlic parmesan aioli

THE CUBANO FLATBREAD – 24

Smoked pork shoulder, shaved ham, Swiss cheese, pickles mustard, mustard aioli

YUCATAN SUSHI – 23

Mojo marinated chicken or tofu, sticky cilantro rice, pinto beans, Oaxaca cheese, sriracha ranch, pico de gallo, spinach tortilla

HOT TIN CAN NACHOS- 24

Shredded mojo marinated chicken, Oaxaca cheese, queso fundido, pico de gallo, Mexican black beans, jalapeños

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

GULF-INSPIRED

CRAB CRUSTED MAHI MAHI – 43

Crawfish tails, corn maque choux,
roasted pepper beurre blanc

RED SNAPPER VERACRUZ – 44

Tomato, olives, capers, garlic, jalapeños
and served with saffron rice

SURF ‘N’ TURF – 64

Beef tenderloin, jumbo lump crab, island citrus hollandaise,
julienne vegetables, saffron rice

FLORIDA BLACK GROUPER – 39

Blackened or grilled, tropical fruit salad,
long life pilaf & Meyer lemon emulsion

GULF COCONUT SHRIMP PLATTER – 41

Pineapple sweet chili sauce,
cinnamon sweet waffle fries & cole slaw

SEARED DIVER SCALLOPS – 46

Corn succotash, bacon jam,
roasted heirloom tomato

LOBSTER MAC & CHEESE – 41

Boursin, asiago, parmesan blend,
cavatappi, garlic-herb panko

MAINLAND FAVORITES

HANGER STEAK – 42

French fries, pickled onion, chimichurri

CREAMY CREOLE CHICKEN PENNE – 36

Seasoned chicken breast, tasso ham, peppadew peppers,
scallions & asiago crème

PARMESAN PRIMAVERA – 32

Orzo, asparagus, leeks, sweet peas, cream & parmesan cheese

SKINNY BURRITO – 32

Grilled tofu, roasted corn, black beans, avocado, tomato, cilantro,
baby spinach served over saffron rice, julienne vegetables

COCKTAILS

MARGARITAS

Beach House Margarita - 21

Don Julio South Seas Select Cask Reposado, blue curacao, fresh lime and orange juice, agave nectar

Tipsy Millionaire - 42

Don Julio 1942 Anejo, Cointreau, fresh lime and orange juice, agave nectar

Sassy Margarita - 21

21 Seeds Cucumber Jalapeno Tequila, triple sec, fresh lime and orange juice, agave nectar, cucumber & jalapeno

ISLAND COCKTAILS

Berry Paloma - 18

Astral Blanco Tequila, muddled berries, lime juice, grapefruit soda

Key Lime Pie - 21

Malibu Coconut Rum, Smirnoff Vanilla, Key lime juice, coconut puree, graham cracker crust

Havana Nights - 18

Bacardi Rum, fresh lime juice, agave nectar, club soda, fresh blueberries & mint

1897 Soda Pop - 18

Captain Morgan Spiced Rum, Root Beer, Horchata

40 Year Old Pirate - 28

Bacardi Silver & Black Rums, banana liqueur, creme de cassis, pineapple & lime juice, grenadine

Sunset Shellabration - 18

Ketel One Citron, Strawberry Puree, St. Germain, Lemon Juice, Agave Nectar

FROZEN CONCOCTIONS

Pina Colada - 18

Captain Morgan White Rum, Tropeka Pina Colada puree

Strawberry Daiquiri - 18

Captain Morgan White Rum, Tropeka Daiquiri puree

Life's a Beach - 19

Peach Vodka, vanilla syrup, Tropeka mango puree

MOCKTAILS

Enjoy our specially crafted non-alcoholic beverages for \$10 each

Captiva Sunrise

Martinelli's Sparkling Cider, Orange Juice, Grenadine and Cherry Garnish

Going Bananas

Frozen Banana Daiquiri Mix, Monin Chocolate Syrup, Chocolate Sauce, Whipped Cream

Cucumber Cooler

Muddled Cucumber, Fresh Mint, Agave Nectar, Sprite

Lightning Lemonade

Lemonade, Monin Blue Curacao Syrup, Lemon Lime Soda

Coconut Sunrise

Orange Juice, Lime Juice, Sprite Grenadine, Real Coconut Syrup

WINE

BUBBLES AND ROSÉ BY THE GLASS

Veuve Clicquot Champagne, France	22
Chateau Minuty M Côtes de Provence Rose, France	15
Chandon Brut, California, Split	18

BUBBLES AND ROSÉ BY THE BOTTLE

Veuve Clicquot Champagne, France	125
Moet Chandon Champagne Ice Imperial, France	165
Moet Chandon Champagne Ice Imperial Rose, France	165
Whispering Angel Rose	65

WHITE WINE BY THE GLASS

Cambria “Katherine’s” Chardonnay Santa Maria, California	14
Mer Soleil RSV Chardonnay 2023, California	13
Villa Sandi Pinot Grigio, Italy	13
Chateau Minuty M Cotes De Provence Blanc, France	13
Emmolo Sauvignon Blanc, Napa	16
Lucien Albrecht Reisling Reserve 2022, Alsace, France	13

WHITE WINE BY THE BOTTLE

Boen by Belle Glos Chardonnay, California 2024	45
Belle Glos Balade Chardonnay , Santa Maria, California	60
Diatom Chardonnay 2023, Santa Barbara, California	50
Charles Smith Kung Fu Girl Riesling 2021, Washington	65
Thredcount by Quilt Sauvignon Blanc 2023, California	45
Ca Montini Pinot Grigio, Italy	36

RED WINE BY THE GLASS

Bonanza by Caymus Cabernet, California	13
Cline Cabernet North Coast, California, 2021	15
Threadcount by Quilt Pinot Noir, California	13
Sea Sun Wagner Family Pinot Noir, California 2022	12
Cline Seven Ranchlands Merlot, Sonoma County, California	13
Caymus Suisun “The Walking Fool” Red Blend Suisun Valley, California 2022	19

RED WINE BY THE BOTTLE

Quilt Cabernet 2022, Napa, California	90
Emmolo Merlot 2022- Napa, California	84
Elouan Pinot Noir 2022 - Oregon	66
Caymus California Cabernet 2022	105
Freemark Abbey Cabernet – Napa Valley, California 2021	135
Red Schooner Transit #3 Red Blend, California	65
Red Schooner Voyage #12 Malbec, Argentina	65
Rombauer Red Zinfandel 2022, California	102

SPIRITS

VODKA

Ketel One, Holland
Ketel One Peach & Orange Blossom, Holland
Titos Handmade, Austin,TX
Grey Goose, France
Belvedere, Poland
Deep Eddy Ruby Red, Austin, TX
Smirnoff (House), Russia
Smirnoff Citrus, Russia
Smirnoff Raspberry, Russia
Smirnoff Orange, Russia
Smirnoff Vanilla, Russia
Ocean Organic, Hawaii

TEQUILA

Astral Blanco (House), Jalisco, Mexico
Astral Reposado (House), Jalisco, Mexico
21 Seeds Cucumber Jalapeno, Jalisco, Mexico
21 Seeds Valencia Orange, Jalisco, Mexico
21 Seeds Grapefruit Hibiscus, Jalisco, Mexico
Don Julio Blanco, Jalisco, Mexico
Don Julio 1942 Anejo, Jalisco, Mexico
Don Julio Anejo 70th Anniversary Cristialano
Don Julio Reposado South Seas Barrel Selection, Jalisco, Mexico
Casamigos Reposado, Oaxaca, Mexico
Casamigos Blanco, Oaxaca, Mexico
Clase Azul Reposado, Santa Maria Canchesda, Mexico
Patron Silver, Jalisco, Mexico
Casa Dragones Anejo Barrel Blend 80

BOURBON

Bulleit Bourbon (House), Shelbyville, Kentucky
Makers Mark, Loretto, Kentucky
Knob Creek, Clermont, Kentucky
Angels Envy Straight, Louisville, Kentucky
Redemption Straight Barrell Proof 9 Yr, Bardstown, Kentucky
Milliam & Greene Straight w/ Charred French Oak 4 yr, Blanco, Texas
Jefferson's Very Small Batch Ocean Aged – Crestwood, Kentucky
Whistlepig Piggyback in New American Oak Barrels 6yr

SCOTCH

Macallan 12 Yr, Speyside, Scotland
Talisker Storm Single Malt, Carbost, Scotland
Dewars White Label (House) Scotland
Johnny Walker Black 12 year, Scotland

GIN

Bombay Sapphire, England
Aviation (House), Portland, Oregon
Nolet's Silver, Holland
Tanqueray, England

MEZCAL

Casamigos Mezcal Joven 80
Convite Mezcal Artesanal Joven
Coyote Edicion Especial

SPIRITS

RUM

Captain Morgan White, St. Croix, US Virgin Islands
Captain Morgan Spiced ,St. Croix, US Virgin Islands
Papas Pilar Flagship Blonde, Key West, FL
Papas Pilar Flagship Dark, Key West, FL
Trader Vics 151, Puerto Rico
Pussers Aged Navy, Tortola, British Virgin Islands
Malibu Coconut, Barbados
Ron Zacapa Gold Rum #23 Solera
Ron Zacapa Aged Rum XO Centenario 80 Gran Reserva
Bacardi Aged Rum Limitada Gran Reserva

WHISKEY

Bulleit Straight Rye, Shelbyville, KY
Screwball Peanut Butter Whisky San Diego, CA
Crown Royal, Canada
Crown Royal Apple, Canada
Seagram's 7 (House), Canada
Jameson Irish, Ireland
Jack Daniels Sour Mash, Lynchburg, TN
Rattlesnake Rosies Chocolate Peanut Butter Pie

CORDIALS

Cointreau, France	Campari, Italy
Kahlua, Mexico	Frangelico, Italy
Mr. Blacks Coffee, Australia	Baileys Irish Cream, Ireland
St Germaine, France	Grand Marnier, France
Aperol, Italy	Amaretto Disaronno, Italy

BEER

DRAFT - 9
Michelob Ultra

PREMIUM DRAFT - 11
Beach House Blonde Ale, Captiva, Florida
Hazy Sunset IPA , Captiva, Florida
Islamorada Island Citrus Ale, Florida Keys
Tampa Bay Brewing, Reef Donkey American Pale Ale
Labelle Beekeeper Brown Ale, Fort Myers, FL
Mango Cart Wheat Ale Golden Road Brewery, California
Modelo Especial

CANNED - 9
Yuengling Flight
Pabst Blue Ribbon 16oz
Modelo Chelada Lime n Salt
Corona Extra
Islamorada Brewing, Tropicallly Impaired Hazy IPA
Florida Ave. ,Your My Boy Blue, Blueberry Wheat Ale

HOUSE

DESSERT MENU

KEY LIME PIE —15

Tropical fruit salsa, kiwi sauce

TEMPURA BANANA SPLIT—16

Fried banana, coconut, strawberry & chocolate gelato, Chantilly creme, Maraschino cherry

PINEAPPLE “UPSIDE DOWN”

TRES LECHES CAKE—16

Caramelized pineapple, Pina Colada Sauce

HALF BAKED SKILLET COOKIE—\$18

Chocolate chip cookie dough served hot with Vanilla Gelato

BEACH

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HOUSE

NIGHTCAP COCKTAILS

SS FLOAT —15

Milliam & Greene Bourbon, Coca-Cola,
Vanilla Ice Cream

MOON OVER CAPTIVA—17

Henessey, Creme de Cocoa Dark, Cream

CAPTIVA COFFEE—18

Rattlesnake Rosies Cocoa & Peanut Butter Bourbon,
Brown Sugar, Brewed Coffee, Whipped Cream

BEACH