

## APPETIZERS

<b>Clam Chowder</b> New England style chowder	7
<b>Jumbo Shrimp Cocktail</b>	10
<b>Coconut Shrimp</b> coconut encrusted, lightly fried served with a horseradish remoulade sauce	8
<b>Mozzarella Cheese Sticks</b>	7
<b>Thai Calamari</b> lightly fried calamari tossed in a sweet & spicy Thai glaze, drizzled in wasabi cream	9
<b>Chicken Strips</b> tossed in a sweet honey BBQ sauce	8
<b>Vegetable Dip</b> roasted red pepper, cream cheese served with fried flat bread chips	8
<b>Oysters Rockefeller</b> 1/2 dozen, traditional style	11
<b>Oysters on the Half Shell</b> 1/2, Baker's dozen \$15.00	9

## SANDWICHES

<b>Crab Cake Sandwich</b> pan seared, crab claw meat, roasted red pepper, signature house seasoning	13
<b>Black Russian</b> thinly sliced roast beef & corn beef, bacon, lettuce, tomato, cucumber, wasabi sauce, rye	11
<b>Reuben</b> corned beef, sauerkraut, Swiss cheese, thousand island dressing, toasted rye, Turkey \$9.50	10
<b>Vegetable Ciabatta Melt</b> sauteed zucchini, squash, mushrooms, onion, provolone cheese, toasted ciabatta bread	10
<b>Captain's Club</b> traditional style, mayonnaise, ham & turkey, American cheese, bacon, lettuce, tomato	9
<b>Cuban Sandwich</b> authentic pressed Cuban, Mojo pork & ham, mustard, pickles, swiss cheese	10
<b>Mahi Mahi</b> grilled or blackened, lettuce, tomato, onion, toasted Kaiser bun	13
<b>French Dip</b> tender sliced roast beef, hoagie roll, served with au jus sauce	11
<b>Grouper Sandwich</b> fresh filet of grouper, grilled, blackened, or fried, toasted Kaiser bun	13
<b>Hamburger</b> 1/2 pound premium Angus beef, toasted Kaiser bun, add cheese or bacon \$0.50	10
<b>Signature Burger</b> 1/2 pound premium Angus beef, buffalo honey BBQ sauce, fried onion strings, toasted Kaiser bun, add cheese or bacon \$0.50	11
<b>Grouper Caesar Wrap</b> grilled or blackened, crisp romaine lettuce, grated Parmesan & our own Caesar dressing	11

## FRESH SALADS

<b>Chicken Caesar Salad</b> crisp romaine, grated Parmesan, croutons & our own Caesar dressing, Steak or Shrimp \$14.00	13
<b>Mandarin Chicken Salad</b> grilled chicken, mixed greens, cheddar cheese, mandarin oranges, fried tortilla chips in a sesame mandarin dressing	11
<b>Blackened Scallop Salad</b> mixed greens, cherry tomatoes, black olives, toasted coconut, Gorgonzola cheese in a coconut vinaigrette	13
<b>Spinach Chicken Salad</b> fresh baby spinach, Gorgonzola cheese, diced tomatoes, black olives, toasted almonds in a pomegranate vinaigrette	12
<b>Pineapple Boat Salad</b> halved pineapple, loaded with Hawaiian style chicken salad, coconut, mandarin oranges, served with fruit	12
<b>Grilled Salmon Salad</b> mixed greens, tossed in lemon pepper dressing	13
<b>Cobb Salad</b> smoked turkey, diced tomatoes, black olives, bleu cheese crumbles, sliced egg, guacamole served over mixed greens in our signature house dressing	12

## CHEF'S CREATIONS

<b>Teriyaki Shrimp</b> tossed in a sweet, tangy teriyaki glaze, wild rice pilaf & steamed vegetables	13
<b>Blackened Tilapia</b> fresh filet, topped with fruit salsa, wild rice pilaf & steamed vegetables	13
<b>Chicken Fettuccine</b> fettuccine tossed in creamy alfredo sauce, grated Parmesan, Shrimp \$13.00	11
<b>Fisherman's Platter</b> array of grouper, shrimp, scallops & oysters	15
<b>Po'Boy</b> classic Louisiana Po'Boy, remolaude sauce, hoagie roll, Fried Shrimp or Oysters	13
<b>Bourbon Salmon</b> grilled or blackened filet, bourbon glaze, wild rice pilaf & steamed vegetables	14
<b>Italian Quiche</b> mild Italian sausage, roasted red pepper, spinach	12

## SIGNATURE DESSERT

**Homemade Key Lime Pie**  
award winning, sweet & tart key lime pie filling in a homemade flaky crust  
6.00

Executive Chef: Rodney Monroig

Chef: Jeffrey Hardman

Sous Chef: James Adkins

\*Before placing your order, please inform your server if a person of your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Consumer information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

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