

APPETIZERS

Captain's Chowder Chesapeake Bay inspired, fresh lobster & shrimp in a cream base	8
Jumbo Shrimp Cocktail served with our own zesty cocktail sauce	10
Thai Calamari lightly fried calamari tossed in a sweet & spicy Thai glaze, drizzled in wasabi cream, <i>Traditional calamari served with marinara \$11.00</i>	11
Wild Mushroom Bruschetta sauteed portabella & shiitake mushrooms, basil, garlic, port wine vinegar reduction, grilled Cuban bread	10
Fresh Oyster Medley Baker's dozen, array of oysters on the half, traditional style oysters Rockefeller & oysters casino	16
Escargot sauteed tomatoes, mushrooms, white wine & garlic atop a homemade puff pastry roll	12

FRESH SALAD BAR

crisp mixed greens, cherry tomatoes, sliced cucumbers, red onions, black olives, broccoli, baby corn, shredded cheeses, our famous seafood salad & array of seasonal signature pasta salads
Included with each entree, *Salad Bar Only \$13.00*

STEAK • POULTRY • PORK

Filet Mignon 8 oz. hand cut, first choice tenderloin, served with a port wine reduction	28
Black Forest 14 oz. first choice center cut NY sirloin strip steak, char-broiled	28
Delmonico Steak 16 oz. dry rubbed in our own 13 spice signature rub, char-broiled	27
8 oz. Filet & Maine Lobster Tail hand cut, first choice tenderloin & 6 oz. broiled lobster tail	32
Chicken Pesto shallots, mushrooms, sun-dried tomatoes sauteed in a sherry wine pesto	18
Chicken Oscar topped with white asparagus, lump crab meat in a blush bearnaise sauce	22
Chambord Roast Duck half of the duck, roasted, served with a Chambord infused berry reduction sauce	24
Mango Bourbon BBQ Pork marinated center cut tenderloin, grilled, atop a mango Kentucky bourbon BBQ sauce	22

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.

The Captain's Table is owned and operated by Smuggler's Enterprises Inc.

SIGNATURE FISH

Stuffed Grouper freshly baked filet stuffed with a mixture of crab claw meat, roasted red pepper, signature house seasoning, topped with a creamy lobster sauce	21
Bourbon Salmon pan seared wild Atlantic salmon filet, topped in our own sweet & tangy bourbon teriyaki glaze	21
Spiced Ahi Tuna blackened, seared to perfection with a sesame ginger sauce and wasabi cream drizzle	23
Coconut Crusted Mahi coconut encrusted, lightly broiled in a white wine butter, topped with a fresh mango fruit salsa	22

SEAFOOD

Twin Maine Lobster Tails two 6 oz. twin lobster tails broiled in a touch of white wine and butter	market
Conquistador lobster, shrimp, scallops & grouper sauteed in a napoleon brandy sauce, finished with a touch of cream	28
Bouillabaisse classic French dish, sauteed clams, mussels, lobster, scallops & shrimp in our own bouillabaisse with a hint of saffron	30
Lobster Ravioli lobster stuffed ravioli with shiitake mushrooms in a brandy cream sauce	24
Jumbo Sea Scallops marinated, grilled U-10 sea scallops atop a sweet Grand Marnier vanilla cream sauce	23
Captain's Platter fresh grouper, scallops & shrimp topped with lump crab meat, finished in a lobster cream	25
Pasta di Mare fresh gulf shrimp, scallops, mussels, calamari & clams sauteed in sherry wine, marinara sauce, atop linguini	24
Cioppino fresh shrimp, scallops mussels, clams & grouper sauteed with shallots, tomatoes & garlic in a decadent seafood sauce	28

SIGNATURE DESSERT

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

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