

STARTERS

BLUE CRAB NACHOS15.95

Large serving of Blue Crab, Tomato, Onions, Cheese, Salsa and Sour Cream (serves two)

OYSTERS ROCKEFELLER13.95

Six Oysters with Pernod and Spinach Dressing. Finished with Sauce Hollandaise

FRIED GROUPEL NUGGETS 9.95

Sesame Seed Breading accompanied with Tartar Sauce and Lemon

CRISPY CALAMARI RINGS..... 9.95

Seasoned Calamari Rings served with Warm Marinara Sauce and Lemon

BLACK AND BLUE TUNA 10.50

Yellowfin Tuna, Blackened Rare Sashimi-Style, served with Dijon Soy Sauce and Wasabi

ASIAN POTSTICKERS 7.95

Filled with Pork, served with Asian Dipping Sauce, Wakame Salad, and Pickled Ginger

FRESH OYSTERS14.95

12 Oysters served on the Half Shell with Cocktail Sauce

There is a risk associated in consuming raw oysters. s.10D-3.09(6). FL ADM Code

CHILLED PRAWNS..... 15.95

Fresh Gulf Coast Shrimp served with Cocktail Sauce and Lemon

COCONUT SHRIMP.....12.95

Deep Fried and served with Citrus Horseradish Sauce

POTATO SKINS8.95

Topped with Cheddar Cheese, Smoked Bacon Bits, Chives, and served with Sour Cream

STEAMED ISLAND MUSSELS... 13.95

Steamed with White Wine and Garlic, served with Parsley Butter

CAPRESE10.95

Fresh Buffalo Mozzarella served over Seasonal Tomato. Drizzled with Basil Pesto and Balsamic Reduction

SOUPS & SALADS

GRILLED CHICKEN CAESAR SALAD9.50

Tossed with a Creamy Caesar Dressing, Romano Cheese, and Croutons

Topped with Grilled Salmon 15.95

GARDEN SALAD 6.95

Mixed Greens topped with Tomatoes, Onions, Cucumber, and Seasoned Croutons

SIGNATURE SOUPS..... CUP 3.95

Choose from any one of our Signature Soups: Seafood Chowder, Navy Bean Soup or Caribbean Conch Chowder

BOWL 5.95

SPINACH SALAD 9.95

Fresh Spinach with Mushrooms, English Walnuts, Sliced Egg, Tomato, served with Warm Bacon Dressing

Topped with Grilled Chicken 13.95

SEAFOOD LOUIS..... SHRIMP 15.95

Artichokes, Tomato, White Asparagus, Egg, Olives, over Romaine with a side of 1000 Island Dressing

CRAB 17.95

SANDWICHES & WRAPS

Sandwiches include French Fries and Pickle Spear – Substitute with Seasonal Fruit for 1.25

GRILLED GROUPEL SANDWICH **12.95**

Served on a Sesame Seed Bun, accompanied with Lettuce, Tomato, and Tartar Sauce

GRILLED CHICKEN SANDWICH **8.95**

Served with Bacon, Swiss Cheese, and Red Onion

CLASSIC ANGUS CHEESEBURGER **8.95**

Served with choice of American, Swiss or Pepperjack Cheese

Add "The Works" (Mushrooms, Bacon & Onions) 11.95

CLASSIC REUBEN **9.50**

Corned Beef, Sauerkraut, and Swiss Cheese with 1000 Island Dressing

SEAFOOD SALAD "WRAP" **12.95**

A Tortilla Wrap with Seafood Salad Mix of Shrimp, Scallops, Crab Meat, Lettuce and Tomato

TENDERLOIN STEAK SANDWICH **16.95**

6 oz. Sliced Tenderloin topped with Grilled Portabella Mushrooms, served with Horseradish Sauce on a Sourdough Bun

SPECIALTY ENTREES

All Specialty Entrees are accompanied with Choice of Soup or Salad.

CAPTAIN JACKS FRIED SEAFOOD PLATTER **26.95**

Our best selling entree featuring Shrimp, Scallops, Grouper Nuggets, and Lump Crab Cake

"AWARD WINNING" CRAB CAKES **27.95**

All Lump Blue Crab Cakes, served with an Ancho Remoulade

FILET MIGNON **32.95**

8 oz. Charbroiled Filet served with a Portabella Mushroom Sauce

DEEP FRIED SEAFOOD **SCALLOPS 22.95**

Dusted with Panko Bread Crumbs

SHRIMP 24.95

SURF AND TURF **42.95**

6 oz. Filet served over a Portabella Mushroom Sauce and Canadian Lobster Tail

FILET OF SOLE **26.95**

Egg Dipped and Pan Roasted, served with Creole Hollandaise. Garnished with Puffed Capers

PORCINI CRUSTED DELMONICO RIB EYE **26.95**

10 oz. Cut served with a Seasonal Tomato Relish

POTATO CRUSTED GROUPEL **28.95**

Served over Wilted Spinach. Topped with Horseradish Beurre Blanc

HOOK & LINE SALMON **28.95**

Wild Certified Salmon, Chargrilled and served with Fresh Dill Sauce

MOUNTAIN TROUT **26.95**

Broiled North Carolina Farm Raised Trout. Served with Lemon Caper Butter Sauce

THERE IS A SIGNIFICANT RISK ASSOCIATED WITH CONSUMPTION OF RAW ANIMAL PROTEIN.