

STARTERS

BLUE CRAB NACHOS16.95

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

OYSTERS ROCKEFELLER14.95

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

FRIED GROUPER NUGGETS11.95

Sesame Seed Breading accompanied with Tartar Sauce and Lemon

CRISPY CALAMARI RINGS.....10.95

Seasoned Calamari Rings served with Warm Marinara Sauce and Lemon

BLACK AND BLUE TUNA10.95

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

ASIAN POTSTICKERS8.95

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

CHILLED PRAWNS15.95

Served with Cocktail Sauce and Lemon

FRIED CONCH FRITTERS..... 9.95

Conch Battered with Black Beans and Corn. Served with a Zesty Creole Mustard Aioli

FRESH OYSTERS 15.95

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

POTATO SKINS8.95

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

RED CURRY MUSSELS..... 14.95

Prince Edward Island Steamed Mussels served with a Red Curry Lemon Grass Broth

CAPRESE10.95

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

COCONUT SHRIMP10.95

Deep Fried and served with Citrus Horseradish Sauce

DUCK SPRING ROLL.....8.95

Served with Asian Plum Sauce and Wakame Salad

SOUPS & SALADS

GRILLED CHICKEN CAESAR SALAD 9.95

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

Topped with Grilled Salmon 16.95

GARDEN SALAD..... 6.95

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

SIGNATURE SOUPS..... CUP 3.95 BOWL 5.95

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

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 16.95 CRAB 18.95

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

BUNLESS "BLEU CHEESE" BURGER..... 13.95

Angus Ground Beef Burger served over Mixed Greens and topped with Sautéed Mushrooms and Smoked Bleu Cheese. Served with Balsalmic Vinaigrette Dressing

SANDWICHES & WRAPS

Sandwiches include French Fries and Pickle Spear – Substitute with Seasonal Fruit for 1.50

GRILLED GROUPEL SANDWICH 14.95

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 10.95

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

GROUPEL REUBEN 16.95

Grilled Grouper Reuben topped with Sauerkraut, Thousand Island Dressing and Swiss Cheese

SPECIALTY ENTREES

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

CAPTAIN JACKS FRIED SEAFOOD PLATTER 28.95

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

"AWARD WINNING" CRAB CAKES 28.95

All Lump Blue Crab Cakes, served with an Ancho Remoulade

FILET MIGNON 33.95

7 oz. Charbroiled Filet served with a Portabella Mushroom Sauce

SURF AND TURF 44.95

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

POTATO CRUSTED GROUPEL 30.95

Served over Wilted Spinach. Topped with Horseradish Beurre Blanc

HOOK & LINE BBQ SALMON 29.95

Wild Certified Salmon, Chargrilled on a bed of Roasted Corn & Peppers and served with Peach Barbecue Sauce

MOUNTAIN TROUT 26.95

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

CHICKEN TUSCANY 24.95

Broiled Chicken Breast served with Artichokes, Mushrooms, Sun-dried Tomatoes and Olives. Topped with a White Wine Lemon Sauce

BUTTERNUT SQUASH RAVIOLI 25.95

Saffron Infused and served with Grilled Seasonal Vegetables and Caramelized Cipollini Onions. Topped with Herb and Chive Vinaigrette Sauce

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