



Traditional Rolls

California Roll \$10
Crab, avocado and cucumber.

Spicy Tuna Roll \$10
Spicy Tuna and cucumber.

Salmon Roll \$10

Tuna Avocado Roll \$12

Yellowtail Rolls \$13

Veggie Roll \$10
Avocado, cucumber, Asparagus, and carrot.

Specialty Rolls

Captiva Roll	\$18.00	Spicy tuna, cucumber, topped with crab, tobiko, scallion, spicy mayo, and eel sauce.
Florida Roll	\$22.00	Lobster, scallions, tobiko, and asparagus wrapped in soy paper.
Rainbow on the Beach	\$20.00	Crab, cucumber, avocado, topped with tuna, salmon and avocado.
Tempura Shrimp	\$16.00	Tempura shrimp, cucumber, lettuce, asparagus, sesame seed, masago.
Tuna Lovers	\$20.00	Spicy tuna, cucumber, topped with fresh tuna, honey wasabi aioli, eel sauce, and micro greens.
Shrimp Tempura Roll	\$18.00	Tempura shrimp, cucumber, lettuce, asparagus, spicy mayo, topped with eel sauce, scallion, and masago.
Gulf of Mexico Roll	\$23.00	Baked sea scallops, and shrimp, wrapped in soy paper with tobiko and scallions.

Sashimi & Nigiri

Tuna \$6, Salmon \$5, Yellowtail \$7, Shrimp \$5, Scallop \$8,
Octopus \$6, Salmon Roe \$7, Tobiko \$6

Sides

Seaweed Salad \$8 Squid Salad \$12

OLD CAPTIVA HOUSE

Gulf Front Seafood Restaurant



Captiva House

Gulf Front Seafood

Starters

Escargot
white wine, roasted Roma tomatoes, and
garlic butter with a rustic crostini.

12

Parmesan Panko Crusted Scallops
baked in tangy garlic butter.

16

Homemade Lobster Ravioli
with a tomato ginger broth.

15

Roasted Shrimp & Jumbo Lump

Blue Crab Cocktail (GF)
with classic cocktail sauce.

18

Pan Seared Sea Scallops (GF)

with watermelon cucumber salad
and white balsamic reduction.

16

Salads

House Salad (vegan)
mixed greens, cucumbers, shaved
carrots, baby heirlooms, and red onions
with lemon infused white balsamic
vinaigrette.

8

The Wedge (GF)
sugar cured bacon, baby heirloom
tomatoes, red onions, with a
Catalina blue cheese dressing.

10

Arugula and Baby Heirloom
with Belgian endive, smoked bleu cheese, shaved
Parmigiano-Reggiano, and a lemon infused white balsamic.

10

Lobster Crab Cake
with an avocado slaw and a
mango lime coulis.

16

Blue Crab Bisque
with roasted red pepper romesco sauce
and crème fraiche.

12

Baked Lobster Risotto
slow cooked Arborio rice infused with fresh
Maine lobster topped with panko
and baked.

19

Charcuterie Plate
assorted selection of cured meats and
cheeses served with warm crusty bread,
dried fruits, cornichons and whole olives.

18

Grilled Caprese (GF)
grilled beef steak tomatoes, fresh
mozzarella, arugula, basil pesto,
and lemon infused white balsamic.

10

Knife and Fork Caesar
whole romaine leaves tossed in
house made Caesar dressing, shaved
Parmigiano-Reggiano, and garlic croutons,
garnished with a fresh lemon wedge.

9

Captiva House

Gulf Front Seafood

Entrees

Add a lobster tail 16 | Add Scallops 12 | Add shrimp 8

Tuna
Asian seared ahi tuna, wasabi potato
spring roll, baby bok choy, and caramelized
mushrooms drizzled with citrus soy vinaigrette.
small plate 29 / large plate 42

Filet (GF)
six ounces, pan seared, roasted garlic parmesan
smashed potatoes, vegetable medley,
gorgonzola cream and port wine demi.
small plate 29 / large plate 42

Lobster and Crab Crusted Scallops
coconut rice, vegetable medley,
and citrus butter sauce.
small plate 29 / large plate 42

Chilean Seabass (GF)
with creamy polenta, vegetable medley,
and citrus butter sauce.
small plate 29 / large plate 42

Cioppino (Fisherman's Stew)
clams, mussels, shrimps, scallops, calamari, gulf
grouper, roasted tomato seafood broth,
and a saffron risotto cake.

32

Branzino
quinoa and Argentine red shrimp stir fry,
crisp Asian vegetables, cremini mushrooms,
edamame, and pink guava vinaigrette.

34

Blackened Snapper (GF)
Chef's own watermelon cucumber salad,
roasted corn polenta, and a citrus butter sauce.

32

Jumbo Prawns
pan seared with Maine lobster risotto,
asparagus, Key lime butter sauce.

36

Grouper (GF)
with basmati rice, julienned vegetables,
asparagus tips, and mushrooms topped with a
tropical lump crab salsa and citrus butter sauce.

36

Duck (GF)
slow roasted half duck, red potato hash, shaved
Brussel sprouts, caramelized onions, and carrots
topped with orange mango rum glaze.

32

Pomegranate Glazed Lamb Chops (GF)
with roasted garlic parmesan smashed potatoes,
vegetable medley, and honey ginger demi.

34

Steak of the Moment
Asparagus, mushrooms, celery root puree,
and port wine demi.
(Market Price)

Vegan Delight (GF)
pan seared vegetables, coconut jasmine rice,
topped with arugula salad tossed in lemon
infused white balsamic.

26

Braised Veggies (vegan)
with Belgian endive, roasted farro, and
white balsamic caramel.

26

Jumbo Prawn Pasta
sautéed prawns with baby heirloom tomatoes,
artichoke hearts, cremini mushrooms,
and black fettuccine tossed in a
white wine garlic butter sauce.

31

Twin Tails
six ounce cold water lobster tails,
served with drawn butter, vegetable
medley, and parsley red potatoes.

45