

BREAKFAST TO GO

Coffee & pastry of the day \$6.00

Coffee & Fruit Cup \$7.50

Coffee & Muffin of the day \$5.50

BREAKFAST BEVERAGES

(Free refill on coffee and tea only)

Coffee \$2.00

Espresso \$3.00

Double espresso \$4.50

Cappuccino \$4.50

Hot tea \$2.00

Hot chocolate \$3.00

Whole or fat free milk \$2.50

Chocolate milk \$3.25

Fruit juices \$3.25

pineapple, cranberry, apple

Fresh squeezed Orange Juice \$3.50



Mimosa
\$10.00



Bloody Mary
\$10.50

Welcome to the historic Captiva House

The Captiva House traces its origins to the year 1914, when John Dickey and his family — among the first people to call Captiva Island home — built a one-room schoolhouse, for his children and their teacher. Some 11 years later, a man named Bowman Price from North Carolina purchased the schoolhouse and, with his wife opened Tween Waters Inn as a dining hall for visiting fisherman.

While time has brought expansions and improvements, the Captiva House today remains as true to its heritage as possible, and has been recognized by Lee County Florida as a historically significant site (as have many of our seaside cottages). The Captiva House promises you the highest level of freshness, quality, taste, service and satisfaction.

Welcome and enjoy!

OLD CAPTIVA HOUSE

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Breakfast Menu



Good morning
and welcome
to Breakfast at
Tween Waters Inn



FROM THE GRIDDLE

GRAND MARNIER FRENCH TOAST \$10.25

BANANA BREAD FRENCH TOAST \$10.50

BUTTERMILK PANCAKES \$8.50

Add chocolate chips, blueberries, pecans or bananas \$1.00

SIDES

* SLICED TOMATO \$3.00

* HAM \$5.00

* BACON \$5.00

* PORK SAUSAGE \$5.00

* CHICKEN APPLE SAUSAGE \$5.50

BREAKFAST POTATOES \$4.00

CHEESY GRITS \$4.00

BAGEL & CREAM CHEESE \$4.00

add Smoked Salmon \$5.00

PASTRY OF THE DAY \$4.50

MUFFIN OF THE DAY \$3.50

ENGLISH MUFFIN \$2.50

TOAST \$2.50

Sour Dough, Multigrain, Seeded Rye,

Cinnamon-raisin

OATMEAL \$4.50

GRANOLA OR CEREAL & MILK \$4.50

Fruit Loops, Honey Nut Cheerios

YOGURT (vanilla or blueberry) \$3.00

FRESH FRUIT CUP \$6.00

GRAPEFRUIT HALVES \$3.00

WHOLE FRUIT (banana or apple) \$1.00

ENTREES

FRUIT AND GRANOLA BOWL \$10.25

Chef Greg's homemade yogurt honey sauce

* 2 EGGS WITH TOAST \$6.00

* 2 EGGS, BACON & POTATOES \$9.95

Cooked your way with bacon, potatoes and your choice of toast

* TRADITIONAL EGGS BENEDICT \$11.95

Toasted English muffin, Canadian bacon, poached eggs,
hollandaise sauce and potatoes

* ARTICHOKE CHORIZO BENEDICT \$13.95

Two poached eggs served with an artichoke bottom, chorizo,
chipotle hollandaise, and potatoes

LOBSTER BENEDICT \$19.95

Toasted English muffin, Cold water Maine Lobster meat, poached eggs,
hollandaise sauce and potatoes

* CAPTIVA HOUSE HASH \$12.95

Two eggs cooked the way you like, on top of shrimp sausage and three
colored potato hash and hollandaise

* BISCUITS AND GRAVY \$9.95

Two eggs served with home made biscuits, Chef Greg's southern sausage gravy

* STEAK AND EGGS \$14.95

Two eggs served with cheesy grits

* CHEDDAR BAGEL STEAK & EGG SANDWICH \$14.95

Served with breakfast potatoes

* BACON, BRIE, SCRAMBLED EGG CROISSANT \$12.95



OMELET

All omelets made with three eggs and served with potatoes and your
choice of toast: sour dough, multi-grain, seeded rye, or cinnamon-raisin

* CAPRESE OMELET \$12.95

Three eggs omelet served with fresh mozzarella, sliced tomatoes,
topped with a white balsamic reduction and arugula salad

* SHRIMP SAUSAGE OMELET \$13.95

Home made shrimp sausage and Monterrey Jack cheese

* CHORIZO OMELET \$13.95

Served with spicy Spanish sausage, homemade pico de gallo,
and cheddar cheese

* FRESH VEGGIE OMELET \$10.95

Three eggs omelet served with zucchini, yellow squash, carrots
red onion, mushrooms, and feta

* OCH OMELET \$11.95

Three eggs omelet with Cheddar and Monterrey Jack cheese, ham,
peppers, tomatoes, mushrooms, and onions

** Egg beaters, or egg whites, available upon request, for \$1.00

All eggs are cooked to your liking scrambled, fried or poached



Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.