



WELCOME TO OLD CAPTIVA HOUSE

Here on the very site of Captiva Island's first schoolhouse in the early 1900s — today a National Registry of Historic Places landmark — Old Captiva House welcomes you to spectacular oceanfront dining that's consistently hailed as among Southwest Florida's top destination restaurants. Old Captiva House promises to deliver with every delicious moment.

OLDCAPTIVAHOUSE.COM

OLD CAPTIVA HOUSE

LET'S BEGIN

LOBSTER AND CORN CHOWDER • BOWL \$16

Cold-water lobster meat, fresh roasted corn, diced red bell pepper, celery, carrots and potatoes in a creamy lobster stock with saffron.

ESCARGOT • \$18 **GLUTEN FREE • NO BREAD**

White wine, roasted Roma tomato sauce and garlic butter with rustic crostini.

JUMBO SHRIMP AND BLUE CRAB COCKTAIL • \$19 **GLUTEN FREE**

With tomato horseradish sauce.

* HAWAIIAN AHI • \$22

Sushi grade tuna, rare seared with a curry blackened sesame crust, served chilled with a drizzle of Asian Red Pepper Jam and teriyaki glaze, topped with tobiko caviar served on a sticky rice cake with wakame.

LOBSTER CRAB CAKE • \$23

With pineapple slaw, tropical fruit salsa and a mango lime coulis.

KOREAN BBQ PORK BELLY • \$19

Tender crispy skin Asian-seasoned slow roasted pork belly brushed with a Korean BBQ sauce and served on a Thai peanut lime slaw.

PROSCIUTTO WRAPPED JUMBO PRAWNS • \$21

Twin jumbo Gulf shrimp wrapped in a thin sliced Italian ham served on a Cavatappi pasta tossed in a creamy white cheddar sauce.

SALADS

5 ea. Shrimp \$16 | 6-oz. Scottish Salmon \$16 | 6-oz. Lobster Tail \$32 | Chicken \$10

HOUSE SALAD • \$12 **VEGAN VEGETARIAN GLUTEN FREE**

Mixed greens, cucumbers, shaved carrots, baby heirlooms and red onions with lemon-infused white balsamic vinaigrette.

THE WEDGE • \$16 **GLUTEN FREE**

Sugar-cured bacon, baby heirloom tomatoes, red onions, sliced egg, carrot, garlic croutons, Moody Blue with a Gorgonzola cheese dressing.

CAPRESE • \$16

Beefsteak tomato, fresh Mozzarella, red onion, Greek olives, pesto and arugula in a lemon-infused white balsamic.

OCH CAESAR • \$16

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

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

MAINS

5 ea. Shrimp \$16 | 6-oz. Lobster Tail \$32 | 2 ea. U-10 Scallops \$26

CEDAR PLANK SALMON • \$48

Oven-roasted honey glazed Scottish salmon on a cedar plank, asparagus, cauliflower au gratin, citrus butter sauce and a tropical fruit salsa.

LOBSTER AND CRAB CRUSTED SCALLOPS • \$58

Coconut rice, vegetable medley and citrus butter sauce.

BOUILLABAISSÉ • \$52

"Mediterranean Fisherman's Stew," sautéed assorted fresh fish, shrimp, mussels, calamari, and fingerling potatoes in a rich roasted tomato seafood broth with a hint of saffron served with large crostini, topped with rouille sauce.

BLACKENED SNAPPER • \$45 **GLUTEN FREE**

Watermelon cucumber salad, coconut rice and citrus butter with arugula tossed in lemon-infused white balsamic.

GROUPEL • \$58

Pan-seared, topped with Blue Crab and served with Maine lobster risotto, baby carrots, asparagus and Béarnaise sauce.

DUCK • \$38 **GLUTEN FREE**

Slow-roasted half duckling on a long grain and wild rice blend with vegetable medley and orange mango rum glaze.

VEGAN DELIGHT • \$31 **VEGAN VEGETARIAN GLUTEN FREE**

Pan-seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon-infused white balsamic.

CLAMS AND CHORIZO • \$38

Middle neck clams, ground spicy chorizo, sautéed celery, onions, peppers, garlic and linguini finished with white wine and butter.

GRUYÈRE CHICKEN • \$36

Marinated grilled chicken breast, wild mushrooms, wilted spinach, baby heirloom tomatoes, Gruyère cream sauce and fettuccine.

BURGUNDY BRAISED SHORT RIBS • \$39 **GLUTEN FREE**

Roasted root vegetables, roasted garlic Parmesan smashed potatoes in a savory jus.

FILET • \$52

6-oz. pan-seared tenderloin of beef, wild mushroom brandy cream, fingerling potatoes, baby carrots and asparagus.

STEAK OF THE MOMENT • MARKET PRICE

Ask your server for today's special selection.

POMEGRANATE GLAZED LAMB CHOPS • \$58

With roasted garlic Parmesan smashed potatoes, baby carrots and asparagus with honey ginger demi.

Ask your server for today's dessert selections