

MENU

Pickup Hours at Old Captiva House podium from 5 to 9 pm or at The Pool Bar from 5 to 7:30.

APPETIZERS & SALADS

SMOKEY FISH DIP	10.50
House-smoked local catch, garnished with capers, pickled jalapeños and onions. Served with crackers.	
MAHI FINGERS	15.00
Island catch, hand breaded and fried. Served with a pineapple tartar sauce.	
CRAB CAKES	18.00
Panko crusted and filled with lump crab. Served with house made cider coleslaw and tropical fruit salsa.	
HOMEMADE HUMMUS	10.50
Served with carrots, celery, cucumber, and warm flatbread.	
CROW'S NEST SHRIMP	17.00
A half-pound of really big shrimp, steamed and tossed in Chef Greg's signature sauce – roasted garlic, lemon, butter, and a secret blend of seasonings. Served with crispy bread to soak up every drop!	
CHICKEN WINGS (GF)	16.50
Tender wings, crisply fried and tossed in your choice of hot or mild homemade Buffalo sauce, BBQ, Teriyaki, or Korean BBQ. Served with creamy bleu cheese dressing and traditional celery sticks.	
MOZZARELLA STICKS	11.00
Hand breaded mozzarella fried to a golden brown. Served with a side of Chef Greg's red sauce.	
HOUSE SALAD	8.00
Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, red onions, and homemade croutons. Served with your choice of dressing.	
Grouper: MKT Shrimp: \$10 Chicken: \$7 Salmon: \$10	
THAI PEANUT CHICKEN SALAD	17.00
Diced grilled chicken, crisp cabbage, romaine lettuce, carrots, and fresh herbs all tossed with a Thai peanut dressing and topped with crispy lo mein noodles. Dressing cannot be served on side.	
Contains peanuts Grouper: MKT Shrimp: \$10 Chicken: \$7 Salmon: \$10	

ENTREES & MORE

STREET TACOS	19.00
Three corn tortillas, seared beef tips, fresh chopped onion and cilantro. Served with spicy red salsa, avocado slaw, and beans and rice.	
SESAME BLACKED SALMON	25.50
On a bed of quinoa and crispy Asian veggie stir fry with a sweet soy drizzle, wasabi coulis, and Sriracha.	
CRAB CAKE DINNER	27.50
Panko crusted crab cakes, coconut jasmine rice, vegetable du jour, chipotle aioli, and tropical fruit salsa.	
CROW'S NEST PASTA	22.00
Choice of blackened chicken or shrimp on top of Cavatappi pasta with mushrooms, asparagus tips, tomatoes, and a basil pesto cream sauce.	
FRIED SHRIMP	22.50
Really big shrimp, cornmeal-dusted and golden fried. Served with our pineapple tartar sauce and classic cocktail sauce, as well as a side of House slaw and French fries. Also available coconut fried with a mango chipotle sauce.	
TRIPLE "B" (BURGER)	17.75
Chef Greg's take on a Bleu Cheese and Bacon Burger. Grilled to order, Point Reyes Bleu Cheese, thick cut sugar cured bacon, house made habanero mayonnaise (not too spicy). Served on a brioche bun with lettuce, tomatoes, and chopped onion.	
ISLAND GROUPE SANDWICH	MKT
Fresh local catch – your choice of grilled, blackened, or fried – with lettuce, sliced tomato, red onion, and our pineapple tartar sauce. Served on a light brioche bun.	
CAPRESE PESTO SANDWICH	14.50
Juicy grilled chicken breast with our homemade basil pesto mayo, a slice of fresh mozzarella, a grilled tomato, lettuce, and red onion. Served on a light brioche bun.	
CROW'S NEST BURGER	12.50
Thick, juicy, and grilled to order, with lettuce, sliced tomato and red onion on a brioche bun.	
<i>Add bacon or fried egg 3 Add Cheddar, American, Swiss or fresh mozzarella 2</i>	

SPECIALS

WEDNESDAY SPECIAL FAMOUS CHICKEN WET BURITTO	18.00
With salsa verde, pico de gallo, guacamole and Mexican rice	
THURSDAY DOUG'S SPECIAL ITALIAN MEATBALLS SUB	18.00
Homemade meatballs and marinara sauce	

Order fast, limited quantity available!

DESSERTS

KEY LIME PIE	9.00
Chef Greg's recipe, an island favorite baked in a pecan crust finished with berry coulis	
CHOCOLATE LOVIN SPOON CAKE	9.00
CARROT CAKE	9.00
Rich cream cheese icing, pineapple, & walnuts give this classic its tropical island flair	

All food will be served in to go boxes with plastic cutlery.

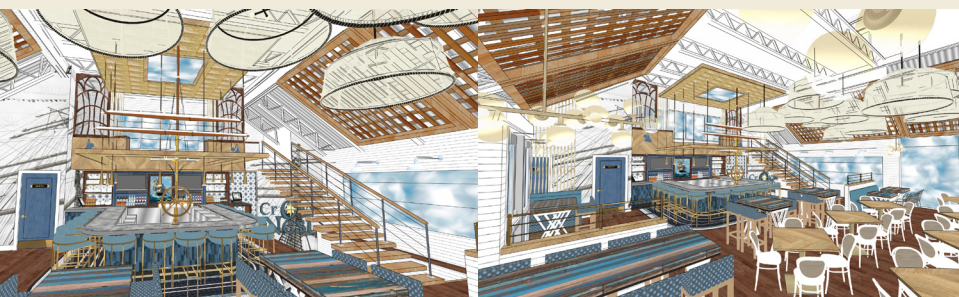
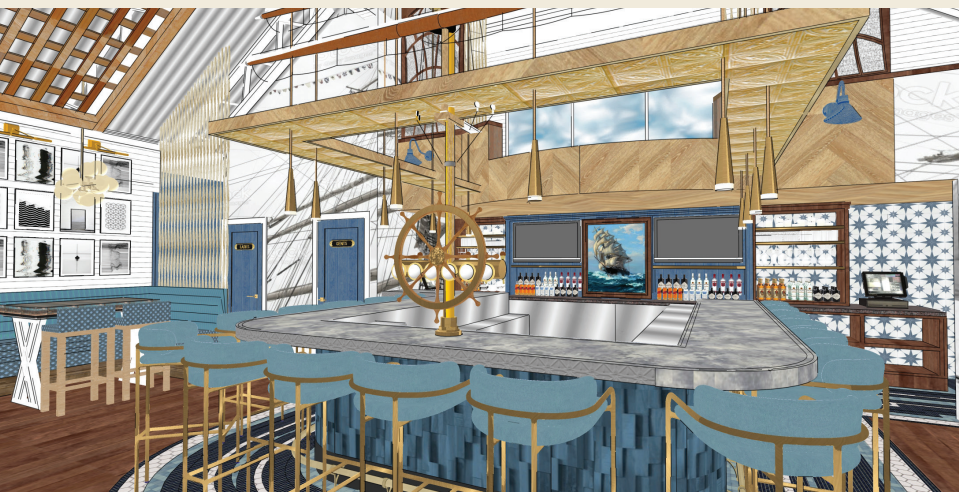
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No room delivery.

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

WHAT'S THE STORY?

HOW ABOUT TWO STORIES OF GREAT FOOD, FUN AND SUNSETS.



FOR THE LATEST INFO & UPDATES

