

# DINNER ENTRÉES - Served 5pm - 10pm

## SEAFOOD

Entrées served with yellow rice and daily vegetables

**GROUPE** - grilled, blackened or fried, served with aioli sauce Mkt. Price

**SALMON** - your choice of fish, grilled or blackened \$19

**\*MAHI, SNAPPER or TUNA** - your choice of fish, grilled or blackened \$20

**CRABCAKES** - 2 blue crab cakes seasoned & cooked just right, served with key lime aioli \$22

**PAELLA VALENCIA** - (Truly Key Lime Style Not Traditional) - shrimp, scallops, calamari, mussels, chicken & sausage, sautéed with the flare of the Mediterranean and served with a touch of yellow rice \$24

**WALNUT CRUSTED SNAPPER** - pan sautéed and topped with tropical fruit salsa \$24

**\*SESAME SEARED TUNA** - served with lime cilantro soy sauce, pickled ginger & wasabi \$24

**GROUPE PICCATA** - lightly floured & sautéed with capers, red peppers & onions in a key lime butter and white wine sauce \$MKT

**SALMON OSCAR** - grilled, topped with crab meat, asparagus, key lime hollandaise \$24

**ALMOND MAHI** - mahi encrusted with almonds, topped with pineapple salsa \$24

**SAUTÉED SNAPPER** - lightly floured snapper sautéed in a white wine & shallot sauce \$24

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food-borne illness.

## PASTAS

**SHRIMP SCAMPI** - jumbo gulf shrimp, sautéed with diced tomatoes, basil, Portobello mushrooms, scallions, garlic butter, key lime juice, white wine & tossed with angel hair pasta \$26

**PASTA ALFREDO** - chicken or shrimp with fresh spinach & tomatoes over fettuccini, finished with alfredo sauce  
Chicken \$22 Shrimp \$26

**CHICKEN PARMIGIANA** - lightly breaded chicken breast pan sautéed with marinara sauce, Portobello mushrooms & asparagus over fettuccini \$22

**KEYLIME PASTA** - tips of black Angus beef sautéed with green & red bell peppers, diced tomatoes & grilled onion over penne pasta finished with Swiss & Parmesan Cheeses \$22

**CARBONARA BISTRO STYLE** - (Truly Key Lime Style Not Traditional) - with diced grilled chicken, tomatoes, basil, bacon, green onions & black olives sautéed in white wine, garlic butter & marinara tossed with angel hair pasta \$22

**SAUSAGE and PEPPERS** - sautéed with fresh spinach, tomato and basil sauce, Parmesan cheese & grilled Portobello mushrooms tossed with angel hair pasta \$18

**CHICKEN VODOO** - sautéed artichokes, tomatoes, capers, black olives, basil & garlic tossed with angel hair pasta, topped with blackened chicken \$20

**MUSSELS PASTA** - tender mussels tossed with asparagus, onion, tomato & Portobello in a saffron cream sauce served with fettuccini \$24

**CLAMS PASTA** - clams over fettuccini in a white wine and roasted garlic sauce \$22

**VEGGIE PASTA** - broccoli, diced tomatoes, sliced grilled Portobello mushrooms, julienned carrots, scallions & mixed seasonal veggies tossed with angel hair pasta & marinara sauce \$17

**PENNE PASTA** - with butter or tomato sauce, topped with Parmesan cheese \$14

Prices and menu subject to change without notice.

# DINNER ENTRÉES

## BEEF - CHICKEN - VEGGIE

**CHICKEN MARSALA** - grilled chicken in a rich marsala wine sauce with vegetables & potato \$22

**\*FILET** - 8-ounce filet topped with grilled onion & Portobello mushrooms in a cabernet demi-glace sauce \$29

**\*NEW YORK STRIP** - topped with a gorgonzola pesto \$27

**CHICKEN PICCATA** - twin chicken breasts grilled with capers, red peppers, and onions in a key lime butter & white wine sauce \$22

**LOCO RISOTTO** - tenderloin tips, chicken, Italian sausage, asparagus, grilled onion & Portobello mushrooms tossed with risotto and a demi-glace cream sauce \$24

**PRIMAVERA RISOTTO** - broccoli, asparagus, diced tomatoes, Portobello mushrooms, julienne carrots & scallions tossed with risotto and a tomato cream sauce \$20

## DESSERTS

KEY LIME PIE \$8

TRADITIONAL CHEESECAKE \$8

CRÈME BRÛLÉE \$8

TURTLE CHEESECAKE \$8

CHOCOLATE SEDUCTION CAKE \$8

APPLE PIE A LÁ MODE \$8

TIRAMISU \$8

MACADAMIA NUT BROWNIE SUNDAE \$8

OREO MUD PIE \$8

SODA FLOATS \$5

Root beer or Orange

ORANGE or LEMON SORBET \$8

(Gluten and dairy free)

WHOLE KEY LIME PIE "To Go Only" \$32



## SPECIALTY DRINKS, FROZEN DRINKS EXCLUSIVE WINE LIST & COCKTAILS

Wine Spectator Award  
11 Years in a Row!

Sunday Jazz Brunch 11AM-3PM

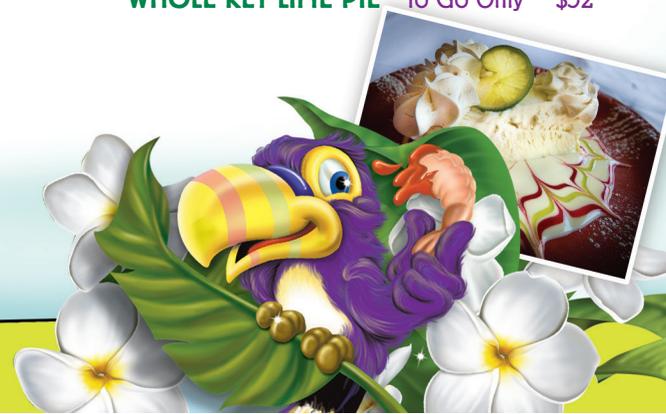
Breakfast Served 8AM-2PM

Lunch Served 11AM-5PM

Dinner Served 5PM-10PM

11509 ANDY ROSSE LANE  
CAPTIVA ISLAND, FL 33924  
239.395.4000

Check us out on the web at  
[www.KeylimeBistroCaptiva.com](http://www.KeylimeBistroCaptiva.com)



## BREAKFAST/BRUNCH

Served 8am-2pm  
Sunday (only) until 3pm

**CROISSANDWICH** - two eggs scrambled with American cheese & Canadian bacon served with breakfast potatoes, lettuce & tomato and fresh fruit \$9

**\*TWO EGGS ANYWAY** - with sausage, bacon or Canadian bacon, breakfast potatoes, and fresh fruit \$8

**GRANOLA WITH FRESH FRUIT** - homemade granola with fresh strawberries, blueberries & kiwi, served with milk \$8

**\*BISTRO BENEDICT** - two poached eggs served over Canadian bacon, sliced tomato & English muffin, finished with key lime hollandaise & breakfast potatoes and fresh fruit \$9

**\*CRAB CAKE BENEDICT** - two poached eggs served over sliced tomato & crab cakes on an English muffin, finished with key lime hollandaise & breakfast potatoes and fresh fruit \$13

**\*SMOKED SALMON BENEDICT** - two poached eggs served over smoked salmon & sliced tomato on an English muffin, finished with key lime hollandaise & breakfast potatoes and fresh fruit \$13

**QUICHE ME** - quiche of the day served with breakfast potatoes, fresh fruit & key lime hollandaise \$9

**CRUNCH BISTRO FRENCH TOAST** - Texas toast dipped in a custard batter and rolled in stuff that makes it go "crunch!" \$8

**PANCAKES** short stack \$6 full stack \$8  
add chocolate chips or blueberries \$1

**BELGIAN WAFFLE** - with whipped cream, strawberries, blueberries and kiwi \$10

**MAKE YOUR OWN OMELETTE** - served with breakfast potatoes and fresh fruit. We use three eggs with your choice of three: \$9  
American, Swiss, Cheddar or Mozzarella Cheese  
Red Peppers • Onions • Bacon • Sausage  
Portobello Mushrooms • Canadian Bacon

**SMOKED SALMON and BAGELS** - served with cream cheese, tomato, red onion, capers & hard-boiled egg \$11

**\*BISTRO STYLE CORNED BEEF, HASH & EGGS** - sautéed with roasted red peppers, basil, onions - no can opener necessary! \$9

**\*HUEVOS RANCHEROS** - (Truly Key Lime Style) - fried eggs over corn tortillas with salsa, cheddar & guacamole \$9

## LUNCH/SANDWICHES

Served 11am-5pm

All Sandwiches served with coleslaw,  
fresh fruit and a pickle

**\*WHICH FISH SANDWICH DO YOU WISH?** - Mahi, Salmon, Snapper or Tuna, grilled or blackened \$13

**GROUPEL SANDWICH** - fried, grilled or blackened, the most popular local favorite with a side of key lime aioli Mkt. Price

**VEGGIE SANDWICH** - grilled Portobello mushroom, grilled onion, roasted red peppers, with goat cheese and a side of key lime aioli \$9

**CHICKEN SANDWICH** - a juicy chicken breast, grilled, blackened or Buffalo style \$9

**CHICKEN CLUB** - grilled chicken, stacked with bacon, lettuce, tomato & Swiss cheese with a side of mayo \$10

**CRAB CAKE SANDWICH** - 2 cakes of blue crabmeat, baked & seasoned just right with a side of key lime aioli \$13

**ITALIAN SAUSAGE SANDWICH** - the best we could find, smothered in fresh tomato and basil sauce, with bell peppers and mozzarella \$9

**HOT DIGGITY DOG** - an all-beef 1/4lb frank \$6

**\*BIG BAD BURGER** - a 1/2lb patty your way \$10  
add American, Swiss, Mozzarella, Cheddar, or bacon for \$1

**CHEESESTEAK** - shaved beef steak with bell peppers, onions, Portobello mushroom, mozzarella cheese and tomato sauce \$10

**B.L.T.** - bacon, lettuce, and tomato served on white Texas toast with a side of mayo \$8

**GRILLED CHEESE** - three slices of American, Cheddar or Swiss cheese on white Texas toasted bread \$7

RESERVATIONS  
ACCEPTED FOR  
PARTIES OF 5  
OR MORE



## APPETIZERS

Served 11am-10pm

**KEY LIME BISTRO BRUSCHETTA** - drizzled with roasted garlic infused olive oil and toasted, served under roasted red peppers, red onions, capers and goat cheese \$8

**BISTRO SHRIMP COCKTAIL** - gulf shrimp with a key lime cocktail sauce \$2.75 per shrimp

**CHIPS AND SALSA** - tortilla chips served with guacamole, sour cream and our special homemade salsa \$6

**KILLER MACHO NACHOS** - seeing is believing, served Bistro Style with or without chicken or seasoned ground beef \$12

**CHICKEN FINGERS** - three tender strips of chicken breaded & fried, served with fresh fruit & a side of honey mustard \$7

**MR. MUSSELS** - mussels gently simmered with key lime, garlic butter, white wine, basil and a light tomato sauce \$12

**NICE SQUID!** - fried calamari in a Cajun batter with a tomato-basil coulis & key lime aioli \$9

**\*TUNA TATAKI** - rare seared ahi tuna served cold over green onions & lime cilantro soy sauce, with pickled ginger and wasabi \$12

**'ZZARELLA** - fried mozzarella sticks served with tomato - basil coulis \$6

**FRIED (3) SHRIMP** - served with an orange marmalade horseradish sauce \$10

**S-CARGO** - sautéed with garlic butter, Portobello mushrooms, tomatoes, topped with bleu cheese and served with toast rounds \$10

**CRAB CAKES** - one deep baked cake chock full of blue crab, served with key lime aioli \$11

**SEAFOOD ANTIPASTO** - shrimp, scallops, calamari, mussels & clams sautéed in a white wine lemon butter sauce, finished with roasted garlic \$15

**SAUTÉED CLAMS** - clams in a white wine, garlic and butter sauce - served with 2 bread rolls \$12

**CRAB SPRING ROLLS** - crabmeat stuffed in wonton wrapper, lightly fried and served with an Asian chili sauce for dipping \$10

## SOUPS/SALADS

Served 11am-10pm

**TODAY'S SOUP** cup \$3 bowl \$6

**BISTRO SALAD** - sliced tomato over greens with red onion, basil, Kalamata olives, roasted red peppers and crumbled bleu cheese, served with balsamic vinaigrette small \$6 large \$8

**CAESAR SALAD** - Romaine lettuce tossed in our own Caesar dressing small \$6 large \$8

**CRISPY SEAFOOD CAESAR** - our Caesar salad topped with fried baby shrimp & calamari \$13

**FRESH MOZZARELLA** - with sliced red and yellow beefsteak tomatoes, pickled red onions, and served atop baby greens dressed in a sundried tomato and fresh basil vinaigrette \$10

**PORTOBELLO SALAD** - grilled Portobello mushrooms, grilled onions, roasted red peppers and goat cheese over a bed of spinach with balsamic vinaigrette dressing and topped with walnuts \$11

**SPINACH SALAD** - tossed with strawberry cider vinaigrette and finished with a grilled Portobello mushroom, roasted red pepper and grilled onion with goat cheese. small \$6 large \$8

**A NOT-SO-BASIC SALAD** - mixed greens with hearts of palm, artichoke hearts, asparagus, tomatoes, and your choice of dressing: Strawberry Cider Vinaigrette • Bleu Cheese • Tomato-Orange Vinaigrette or Balsamic Vinaigrette  
small \$7 large \$8

**ADD TO ANY LARGE SALAD:** grilled or blackened grouper, tuna, Mahi, snapper or salmon \$10  
Jumbo Gulf Shrimp \$2.75 per shrimp - Chicken \$5



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