

## Lunch Appetizers

(Ask About Our Gluten-Free Options.)

### Jumbo Lump Crab Cakes \$13

Pan Sautéed Crab Cakes, served with a Remoulade Sauce and Fresh Vine Ripe Tomato Salsa

### Sea Scallops and Goat Cheese \$14

4 Wood-Grilled Sea Scallops, served with Roasted Red Peppers, Hearts of Palm, Warm Herb Crusted Goat Cheese, Crostinis, and a Fresh Herb Olive Oil

### Blind Pass Shrimp \$14

4 Wood-Grilled Shrimp with a Spicy Orange Blossom Honey Barbeque Sauce, served with a Mixed Greens, Mandarin Orange Salad tossed with a Citrus Vinaigrette

### Mussels Herbanato \$14

Prince Edward Island Mussels Sautéed in White Wine, Garlic, Lemon Juice, with a touch of Butter and Fresh Herbs

### Sunshine Shrimp Cocktail\* \$13

5 Shrimp served with a Traditional Cocktail Sauce

## Lunch Soups and Salads

### Fresh Florida Seafood Gumbo

Cup \$5 Small Pot \$8

Traditional with Shrimp and Sausage

### Sunshine House Salad \$11

Mixed Baby Greens, tossed with an Apple Vinaigrette with Vine Ripe Tomatoes, Hot House Cucumbers, White Cheddar Cheese, and Candied Pecans

### Sesame Seed Crusted Tuna\* \$15

Mixed Greens tossed with a Wasabi Soy Vinaigrette with Tomatoes and Pickled Ginger

### Florida Tomato & Mozzarella Salad with Pesto \$12

## Lunch Sandwiches

(Served with Potato Chips, Cole Slaw, and a Pickle)

### Wood-Grilled All-American Hamburger\* \$12

8 oz. Hamburger with Grilled Onions, Lettuce, Vine Ripe Tomatoes and Mayonnaise

*Add Cheddar, American, or Swiss Cheese \$1, Add Goat Cheese \$3, Add Bacon \$2*

### Fish Sandwich \$ Market Price

Served with Lettuce, Vine Ripe Tomatoes, Red Onions, and a Remoulade Sauce

### The Sunshine Club \$12

Wood-Grilled Chicken Breast, Smoked Bacon, and Swiss cheese served on a Toasted Hoagie Roll with Lettuce, Vine Ripe Tomatoes, Red Onion, and Mayonnaise

### Seafood Salad Croissant\* \$13

Freshly-made Lump Crabmeat and Rock Shrimp Salad with Diced Red Onions on a Croissant with Lettuce, Vine Ripe Tomatoes, and Mayonnaise

## Homemade Desserts

### White Chocolate Cheesecake \$8

With an Oreo Cookie Crust and Chocolate Ganache, served with Raspberry Drizzle on Top with Fresh Whipped Cream

### Southwest Florida Key Lime Pie \$8

With a Graham Cracker Crust and Fresh Whipped Cream

### Chocolate Fantasia \$9

A warm Chocolate Walnut Brownie, topped with one scoop of both Chocolate and Vanilla Häagen-Dazs® Ice Cream, covered with a warm Chocolate Butternut Sauce and topped with Fresh Whipped Cream

### Miss M's Carrot Cake \$9

A Three Layer Carrot Cake frosted with a Candied Pecan Cream Cheese Icing, served with a scoop of Vanilla Häagen-Dazs Ice Cream and Fresh Whipped Cream

### Granny Smith Apple Crisp \$9

Made with Fresh Granny Smith Apples Served warm with a scoop of Häagen-Dazs Ice Cream and Fresh Whipped Cream

### Queenie's Seasonal Homemade Sorbet \$8

(Please inquire for flavor)

### Seasonal Fruit & Cheese Board \$12

## Specialty Drinks

### Dessert & Port Wines

Fonseca Porto Bin No. 27 \$8

Taylor Fladgate 10-Year Tawny Port \$12

Taylor Fladgate 20-Year Tawny Port \$16

### Sunshine Coffee \$7

Made with O'Reilly's Irish Cream, Coffee, Fresh Whipped Cream sprinkled with Cinnamon

Espresso \$3

Cappuccino \$4.50



**Sunshine Seafood**  
CAFÉ AND WINE BAR



**Voted Best Seafood & Best Kept Secret by Gulfshore Life Magazine**

**Lunch & Dinner - 7 Days a Week  
11:30 AM - 10:00 PM**

**11508 Andy Rosse Lane, Captiva  
RestaurantsOnCaptiva.Com  
239.472.6200**

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase the Consumer's Risk of Food Borne Illness. 6% Florida State Sales Tax Added to All Checks.*

*Add Grilled/Blackened Chicken to any Salad \$6, Shrimp \$8, Scallops \$8, Salmon \$12, Sesame-Crusted Tuna \$11, or Fish of the day \$ Market Price*

## Dinner Appetizers

### Jumbo Lump Crab Cakes \$13

Pan Sautéed Crab Cakes, served with a Remoulade Sauce and Fresh Vine Ripe Tomato Salsa

### Sea Scallops and Goat Cheese \$14

4 Wood-Grilled Sea Scallops, served with Roasted Red Peppers, Hearts of Palm, Warm Herb Crusted Goat Cheese, Crostinis, and a Fresh Herb Olive Oil

### Blind Pass Shrimp \$14

4 Wood-Grilled Shrimp with a Spicy Orange Blossom Honey Barbeque Sauce, served with a Mixed Greens, Mandarin Orange Salad tossed with a Citrus Vinaigrette

### Iona Shrimp and Scallops \$14

Shrimp and Sea Scallops, sautéed in Fresh Herbs, White Wine, and Garlic Butter with Diced Vine Ripe Tomatoes, on a Bed of Spinach, sprinkled with Parmesan. Served with Crostinis.

### Sunshine Shrimp Cocktail\* \$13

5 Shrimp served with a Traditional Cocktail Sauce

### Mussels Herbanato \$14

Prince Edward Island Mussels sautéed in White Wine, Garlic, Lemon Juice, touch of Butter and Fresh Herbs

### Sautéed Brussels Sprouts \$11

Smoked Bacon, Goat Cheese, Truffle Oil and Bread (can be ordered without bacon)

### Seasonal Fruit & Cheese Board \$12

## Dinner Soups and Salads

### Fresh Florida Seafood Gumbo

Cup \$5 Small Pot \$8  
Traditional with Shrimp and Sausage

### Sunshine House Salad \$11

Mixed Baby Greens, tossed with an Apple Vinaigrette with Vine Ripe Tomatoes, Hot House Cucumbers, White Cheddar Cheese, and Candied Pecans

### Fresh Spinach Salad \$9

Served with a Malt Vinegar, Bacon Dressing topped with Apple Slices, Shredded Cucumbers, Vine Ripe Tomatoes, Egg, and Red Onion

### Sunshine Caesar Salad \$8

Fresh Romaine Lettuce tossed with a Caesar Dressing, sprinkled with Parmesan Cheese and house-made Croutons

### Pecan Crusted Goat Cheese Salad \$13

Mixed Baby Greens tossed with a Mango Vinaigrette, Vine Ripe Tomatoes, Red Onions, Carrots, and Apple Slices topped with a Piece of Warm Pecan Crusted Goat Cheese

### Florida Tomato & Mozzarella Salad with Pesto \$12

*Add Grilled/Blackened Chicken to any Salad \$6, Shrimp \$8, Scallops \$8, Salmon \$12, Sesame-Crusted Tuna \$11, or Fish of the day \$ Market Price*

## Dinner Entrees

(Ask About Our Gluten-Free Options.)

### World Famous Sunshine Paella \$34

Gulf Shrimp, Sea Scallops, Chicken Breast, Sausage, and Mussels, sautéed with Garlic, Red Wine, Capers, Olives, Artichoke Hearts, Onions, Bell Peppers, and Paella Rice

### Fresh Florida Red Snapper Picatta \$34

A Pan-Fried Filet of Red Snapper encrusted with Cornmeal and topped with a White Wine, Lemon, Shallots, and Creamy Caper Sauce served with Yellow Rice and Sautéed Vegetables

### Yellowfin Tuna Au Poivre\* \$34

A Fresh Yellowfin Tuna Filet sprinkled with Coarse Black Pepper, Wood Grilled topped with a Spicy Red Wine, Pepper Demi-Glace served with Mashed Potatoes and Sautéed Vegetables

### Shrimp and Scallop Scampi \$33

Linguini tossed with Scampi Butter, Snow Peas, Asparagus, Shrimp, and Sea Scallops sprinkled with Fresh Parmesan Cheese and Fresh Herbs

### Wood-Grilled Filet Mignon\* \$39

With a Roasted Shallot, Red Wine, Fresh Herb Demi-Glace served with Mashed Potatoes and Sautéed Vegetables

### Pan Fried Chicken Breast \$21

Boneless, Skinless Chicken Breast with a Corn Flake Crust, Pan Fried to a Golden Brown served with Mashed Potatoes and Sautéed Vegetables

### Wood-Grilled Rack of Lamb\* \$39

A rack of Herb Crusted, tasty New Zealand lamb (cooked to order), drizzled with Mint Jelly Demi-Glace Served with Mashed Potatoes and Sautéed Vegetables

### Wood-Grilled Pork Chop \$27

Seasoned and topped with Chipotle Demi-Glace served with Mashed Potatoes and Sautéed Vegetables

### Wood-Grilled Blackened Salmon\* \$28

Lightly Blackened Salmon with a Chunky Tropical Mango and Pineapple Sauce served with Yellow Rice and Sautéed Vegetables

### Seasonal Vegetable Pasta Primavera \$19

with choice of Linguini or Penne Pasta



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