

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

**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.*

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



11508 Andy Rosse Lane, Captiva
RestaurantsOnCaptiva.Com

239.472.6200

Prices and menus subject to change.

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

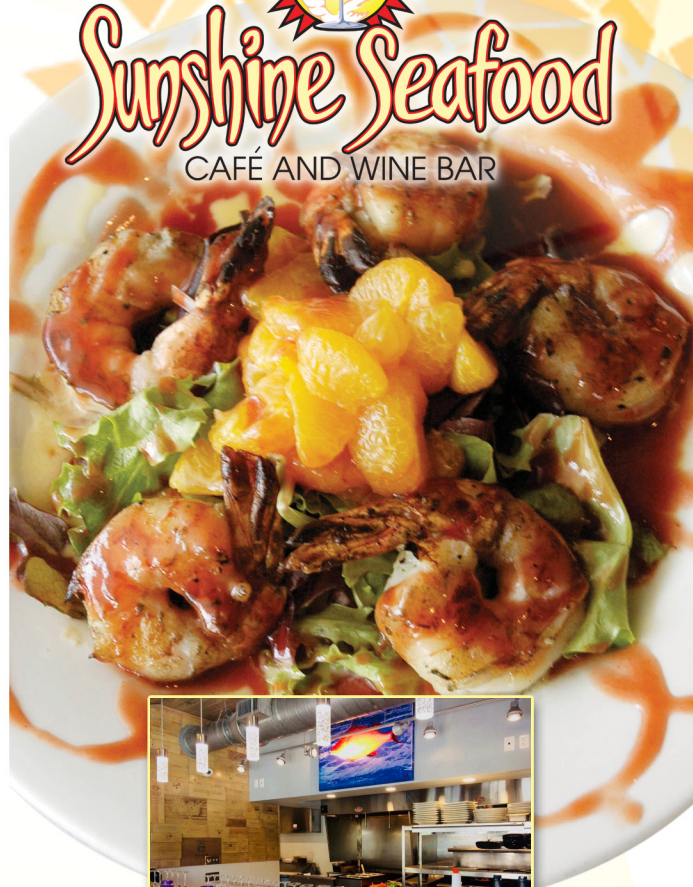
Espresso \$3

Cappuccino \$4.50



Sunshine Seafood

CAFÉ AND WINE BAR



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

**Dinner - 7 Days a Week
5:00 PM - 10:00 PM**

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