



Soups and Appetizers

She Crab Soup 9.99

Topped with golden sherry.

Fresh Florida Gumbo 8.99

Served with a homemade cheddar drop biscuit.

Appetizer Salads 6.99

A smaller version of our Stilton (8.99), Sesame Chicken, Pesto Caesar or Cap's Green Salad (see description under Dinner Salads).

Baked Goat Cheese and Eggplant Stack 8.99

Slices of fried eggplant, tomato and herbed goat cheese.

Topped with olive tomato relish over greens in a balsamic reduction.

Cheese Platter 12.99

An aged hard, a blue and a soft cheese with fig bread, walnuts, honey and toast.

Four Cheese Fondue 7.99

A creamy fondue made with spinach, artichokes, aged Cheddar, Asiago, Mozzarella and Parmesan cheeses. Served in a bread boule.

Crispy Tuna Salad 11.99

Miso dressed, sushi, tuna mixed with sweet and sour cucumbers. Served in a crispy sesame wonton basket.

Smoked Salmon 9.99

Piece of house smoked salmon served with toast, capers, cream cheese, chopped egg and diced onions.

Smoked Fish Dip 6.99

Smoked fish dip, garnished with diced onion, diced tomato and crackers

Parmesan Crab Cake 9.99

Single crab cake made with lump crabmeat served on a green salad with smoked pepper aioli.

Calamari Vilano 8.99

Flash fried calamari, tossed with olives in a spicy hot Thai chili garlic sauce over fried spinach with Asiago cheese.

Garlic Shrimp 9.99

Mayport shrimp, sautéed in extra virgin olive oil and garlic. Served with bread.

Shrimp Vilano 8.99

Sautéed shrimp, tossed with olives in a spicy hot Thai chili garlic sauce over fried spinach with Asiago cheese.

Fresh Fish Nuggets 6.99

Deep-fried snapper and grouper fingers with tartar sauce.

Chicken Satay 7.99

Three skewers with grilled chicken in a sweet & spicy peanut sauce with a shrimp cracker.

Fried Gator Tail 9.99

Served with Cap's famous Citrus sauce.

Grilled Beef Tips 10.99

Grilled pieces of hangar steak served with crunchy wontons and ponzu mayonnaise.