

SOUPS

SOUTHERN GUMBO 9.99

A roux based gumbo with crawfish, shrimp, crab, onions, peppers and okra
Served with homemade corn bread

SHE CRAB SOUP 9.99

Made with crabmeat and a dash of golden sherry

APPETIZERS

* **Gluten Free or gluten free version of the dish available**

CRAB LOUIE* 15.99

A stack made with crabmeat, avocado, tomato, onion and romaine
in tomato mayonnaise, egg slices and pita points

PARMESAN CRAB CAKE 15.49

Made with lump and claw meat.
Served with asparagus, smoked pepper aioli

BELGIAN FRIES 7.99

Thick and fried twice.
Choice of two condiments: datil ketchup, black garlic mayo,
sweet & spicy peanut sauce, curry mayo

BLACKENED SCALLOPS* 14.99

Blackened scallops over pickled vegetable & seaweed salad
blue cheese crumbles and sweet chili sauce

GRILLED OCTOPUS* 15.99

Arugula, slow roasted tomatoes, Marcona almonds olive oil and balsamic

CALAMARI 12.79

Crispy fried calamari served with miso ginger and sweet chili

CALAMARI VILANO 12.99

Crispy fried calamari tossed with olives in spicy chili garlic with Asiago,
served over fried spinach

GATOR TAIL 14.99

Florida specialty, house marinated and fried. Citrus dipping sauce

SHRIMP VILANO 12.99

Sautéed shrimp tossed with olives in very spicy chili garlic with Asiago,
served over fried spinach

FRIED OYSTERS 14.99

Quick fried oysters served with dipping sauce

LAMB LOLLIPOPS* 16.99

Three medium grilled lollipops marinated in chimichurri

BEEF TIPS* 13.49

Grilled pieces of sesame hanger steak with crunchy wontons and ponzu mayonnaise

SMOKED FISH DIP* 8.99

Bread and butter pickles, potato chips

TUNA & SALMON CRUDO* 15.99

Slices of alternating yellowfin and pacific salmon
Plum sauce, wasabi whipped cream and furikake flakes

SALMON BRUSCHETTA* 13.49

House smoked salmon tossed in in champagne vinaigrette, shallots, tomato mustard seed jam,
fried capers on toast points (or glutina crackers)

APPETIZER PLATTER* 23.99 (for two)

Extra aged Gouda, Burrata, house smoked salmon, Marcona almonds, apple,
tomato mustard seed jam, Romaine wedges, artisan bread slices

CHEESE PLATE* 15.99

Old Amsterdam (aged Gouda), Aged Cheddar, Local Swiss (semi soft and sharp),
Cambazola (blue brie), fig bread, walnuts and mustard

BURRATA 14.99

Burrata cheese, roasted garlic hummus, tomato mustard seed jam, basil pesto, pita points

IN AND ON THE SHELL

OYSTERS

On the half shell* (6 or 12) - market

Champagne mignonette, horseradish, cocktail sauce

GARLIC OYSTERS* (6) 12.99

Baked with garlic butter, white wine and Parmesan

OYSTERS ROCKEFELLER (6) 12.99

Baked with spinach, bacon, breadcrumbs and Parmesan

PEEL AND EAT SHRIMP* - 28.99/14.99

Mayport shrimp (21/25), steamed in the shell.
Served with Old Bay, drawn butter and cocktail sauce

SALADS

Most salads are available in appetizer sizes
Add catch (market price), shrimp (8.49) or chicken (4.49)

GREEK SALAD* 12.99/7.99

Diced bell peppers, cherry tomatoes, cucumbers, red onion strips, feta cheese,
Kalamata and Castelvetrano olives, capers. Red wine garlic vinaigrette

CHOPPED KALE SALAD* 13.99/8.99

Finely chopped kale, parsley, onion, cabbage, celery, craisins, Parmesan,
chopped peanuts, Parmesan cracker. Apricot jalapeno dressing

PESTO CAESAR* 13.99/8.99

Romaine towers, croutons, Parmesan, grape tomatoes. Pesto Caesar dressing

CAP'S SALAD* 12.99/7.99

Greens, arugula, herbs, avocado, tomato, toasted pecans, grapes, red onion
Herb vinaigrette

LOBSTER SALAD* 21.99

Chunks of Maine lobster over romaine and artisan greens with roasted tomatoes,
celery, egg and avocado in a champagne vinaigrette

LUNCH ENTRÉES

JAMBALAYA 17.79

Mildly spicy, roux based, jambalaya (shrimp, sausage, chicken, crawfish) over rice
Home-made corn bread muffin

PAN SEARED CATCH* - market

Basil parsley pesto, wilted spinach, red tomato mustard seed jam

BLACKENED CATCH* - market

Sweet potato puree, pecans, Brussel sprouts, golden raisin romesco

SESAME SEARED TUNA 21.99

Sesame crusted, teriyaki glazed, seared rare over fried spinach with plantains.
Pickled ginger and wasabi garnish

CRAB CAKE DINNER 26.99

Two crab cakes, grilled asparagus, green salad,
sweet & sour cucumbers, smoked pepper aioli

THAI SALMON* 19.99

Blackened salmon, cooked medium rare, roasted garlic chili puree,
rice, furikake, chili gingered julienned vegetables

FRIED SHRIMP 23.99

Half pound of fresh shrimp fried to perfection, hush puppies, coleslaw,
tartar and cocktail sauce.

SEAFOOD TRIO 27.99

Crab cake, fish nuggets and fried shrimp with hush puppies, coleslaw,
tartar and cocktail sauces

FISH AND CHIPS 17.99

Fried fish strips with French fries, hush puppies and tartar sauce

STEAK FRITES 28.99

Ribeye steak, cooked to temperature, French fries, garlic butter, datil ketchup

SANDWICHES

All sandwiches come with one side of your choice

SEARED or BLACKENED CATCH - market

Lettuce, tomato, red onion

HAMBURGER 14.99

Juicy beef, lettuce, tomato, red onion,
Add cheese, mushrooms or bacon

CRAB CAKE 15.99

Lettuce, smoked pepper aioli

SALMON BLT 14.99

Seared, lettuce, bacon, tomato

SHRIMP PO'BOY 14.99

Shredded romaine, red onion, roasted tomato mayo on a toasted hoagie roll

OYSTER PO'BOY 14.99

Fried oysters, romaine lettuce, green onions, roasted tomato mayo on a toasted hoagie roll

LOBSTER ROLL 18.99

Maine lobster tossed in lemon mayonnaise with celery, green onion,
shredded romaine, on a toasted hot dog bun

TUNA TACOS 15.99

Sesame seared tuna, wasabi coleslaw, crunchy wontons fish sauce, ponzu mayonnaise

GRILLED SHRIMP SANDWICH 14.99

Grilled shrimp, mayo, red onion, romaine, melted pepper jack cheese

SIDES

Sweet Potato Puree* 3.99

Green Side Salad* 4.99

Sweet & Sour Cucumbers* 3.49

French Fries 3.99

Hush Puppies 3.99

Coleslaw* 2.99

Grilled Asparagus* 4.99

Rice* 1.99

Plantains 3.99

Basil Parsley Orzo 3.99