

## SOUPS

**She Crab Soup** (topped with golden sherry) **9.99**

**Fresh Florida Gumbo** (served with home made cornbread) **9.99**

## COLD APPETIZERS

**Smoked Salmon 8.99**

A piece of house smoked salmon served with toast, caper cream cheese, chopped egg and diced onions.

**Smoked Fish Dip 6.99**

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

**Tuna Tartare 8.99**

Phyllo cups filled with freshly made tartare from yellowfin tuna.

**Appetizer Salad (v) 7.99**

Smaller versions of our Stilton, Sesame Chicken, Pesto Caesar or Cap's Green Salad are available.

**Artisan Cheese Plate (v) 12.99**

An aged Gouda, a blue and a soft cheese. Served with toast, fig bread, nuts and honey.

## WARM APPETIZERS

**Pear Raviolis (v) 8.99**

Home made raviolis stuffed with white wine poached pears, toasted pine nuts and ricotta in a cheese broth.

**Baked Goat Cheese and Eggplant Stack (v) 8.99**

Slices of fried eggplant, tomato and herbed goat cheese, served over greens, topped with olive tomato relish and a balsamic reduction.

**Eggplant Cakes (v) 4.99**

Pan roasted corn, eggplant, walnut and raisin cakes served over curried romaine, topped with spiked pecans.

**Four Cheese Fondue (v) 8.99**

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

**Parmesan Crab Cake 9.99**

Single crab cake made with lump crabmeat served over a green salad with grapes and smoked pepper aioli.

**Lobster Crawfish Pie 8.99**

Lobster meat and crawfish in a classic gruyere sauce baked in a savory pie tart. Served with lemony arugula greens

**Lobster Fritters 9.99**

Fried lobster meat fritters served over seaweed salad with tartar sauce and smoked pepper aioli.

**Calamari or Shrimp Vilano 9.99**

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

**Bali Bites 8.99**

Mini eggplant cakes topped with pieces of grouper and a sweet spicy onion tomato sauce with sesame cucumbers.

**Fresh Fish Nuggets 8.99**

Deep-fried fish strips, coated with our spice mix and served with tartar sauce.

**Fried Gator Tail 10.99**

Served with Cap's famous Citrus sauce.

**Short Rib Sliders 7.99**

Two brioche rolls with braised short rib, caramelized onions and blue cheese. Wonton crackers.

**Grilled Beef Tips 11.99**

Grilled pieces of beef served with crunchy wontons, sesame seeds, ponzu mayonnaise.

**Blackened Scallops 13.99**

Fresh scallops, lightly blackened, topped with Stilton cheese, served with seaweed salad and a sweet and sour reduction.

## **ENTREES**

*Starches: Mushroom Orzo, Bacon Beans & Rice, Wild Rice, Onion & Sausage Beans, Whipped Potatoes and Fries.*  
*Vegetables: Tropical Corn, Basil Grape Tomatoes, Three Bean Salad (chilled), Grilled Asparagus and Fried Plantains.*

### **Blackened Catch - market price**

Served with bacon beans & rice and plantains.

### **Seared Catch - market price**

Served with tropical corn and three bean salad.

### **Crab Cake Dinner 18.99**

Two (4oz.) crab cakes (made with claw and lump crabmeat) with a green salad, asparagus and smoked pepper aioli.

### **Seafood Combo 21.99**

Parmesan crab cake, fish strips and ¼ pound of Mayport shrimp. Served with fries, cocktail and tartar sauce for dipping.

### **Sesame Seared Tuna - market price**

Sesame crusted tuna, seared rare (cool red center) with plantains, pickled ginger, wasabi and teriyaki.  
Served with three-bean salad and fried spinach. Choice of Hawaiian Ahi or Tuna.

### **Fried Shrimp 18.99**

Half pound of Mayport shrimp, fried to order, served with whipped potatoes and tropical corn.

### **Crispy Scored Flounder 19.99**

Whole fried scored flounder (or pompano) topped with an apricot-shallot glaze.  
Served with whipped potatoes, asparagus and tartar sauce.

### **Chicken Marsala 15.99**

Sautéed chicken in a sweet Marsala sauce with sautéed mushrooms and crispy pancetta, corn and whipped potatoes.

### **Ribeye 27.99**

The fat in this house cut steak (10 -12 oz.) makes this cut so flavorful. That is why you may find some fat left on your plate.  
Topped with herb garlic butter, served with caramelized onions, basil grape tomatoes and whipped potatoes.

## **PASTA DISHES**

### **Roasted Tomato Pasta (v) 13.99**

Handmade, tri-colored, pasta sautéed in a roasted tomato sauce with grilled peppers, onions and basil.  
Garnished with goat cheese cream and walnut pesto.  
Add Shrimp 20.99 or add Chicken 16.99

### **Penne Pasta (v) 12.99**

Penne, oven roasted tomatoes, artichokes, herbed ricotta, provolone, mushrooms, fresh basil, spinach in olive oil.  
Add Shrimp 19.99 or add Chicken 15.99

### **White Wine Garlic Pasta (v) 12.99**

Linguini, mushrooms, oven roasted peppers, asparagus and capers in a white wine lemon garlic.  
Add Shrimp 19.99 or add Chicken 15.99

## **SIGNATURE DISHES**

*Unfortunately we cannot substitute any sides on our signature dishes. We do offer the sides listed above as a la carte items.*

### **Catch Manchego - market price**

Pan seared catch served over whipped potatoes in a Manchego broth with balsamic and honey marinated cherry tomatoes.

### **Honey Rosemary Glazed Salmon 18.99**

Oven baked, served with wilted spinach, garnished with sliced almonds and a port cranberry reduction.

### **Panko Crusted Trigger - market price**

Fresh triggerfish served with a lemon caper beurre blanc. Basil grape tomatoes and whipped potatoes.

### **Vanilla Grouper 21.99**

Horseradish crusted, flash fried, grouper served over whipped potatoes and fried spinach in a sweet vanilla rum sauce.

### **Petit Surf and Turf 21.99**

5 oz. steak medallion plus six sautéed Mayport shrimp, topped with a tarragon cream sauce. Asparagus and whipped potatoes.

### **Bistro Steaks 23.99**

Two shoulder tenderloins, marinated in a mild black pepper sauce. Served with a small Caesar salad and onion & sausage beans.

### **Curry Coconut Shrimp and Grouper 23.99**

Seared grouper (or another fresh catch), served over wild rice with blackened Mayport shrimp in a curry coconut broth.

### **Pecan Chicken and Shrimp 17.99**

Pecan crusted chicken and shrimp, served over mushroom orzo with peach raisin chutney.

## **SALADS**

### **Pesto Caesar Salad (v) 12.99**

Three "towers" of romaine lettuce, rustic croutons, Parmesan cheese and grape tomatoes with our own take on a classic Caesar dressing. Add grilled or blackened chicken for 14.99 or shrimp for 17.99.

### **Stilton Salad (v) 14.99**

Fresh mixed greens, Stilton cheese, green apple slices and toasted walnuts in our house herb vinaigrette. Add grilled or blackened chicken for 16.99 or shrimp for 19.99.

### **Caps Green Salad 13.99**

Fresh greens, apple wood smoked bacon, grape tomatoes, grapes, red onion and chopped egg in our house herb vinaigrette. Add grilled or blackened chicken for 15.99 or shrimp for 18.99.

### **Sesame Chicken Salad 14.99**

Strips of grilled sesame chicken over mixed greens with fresh orange slices, toasted almonds, red onion, grape tomatoes in a teriyaki dressing. Served in a crunchy wonton basket.

### **Seared Tuna Salad 14.99**

Strips of wasabi sesame seared tuna served over spinach and arugula with red onion and grape tomatoes in a honey lime dressing. Served with toasted almonds.

# CAP'S ON THE WATER – DINNER MENU

## OYSTERS AND RAW BAR

**Warning:** Consuming raw or undercooked shellfish may increase the risk of food borne related illness.

### **Oysters on the half shell market price**

½ or full dozen, served with lemon, drawn butter, cocktail sauce and crackers.

### **Steamed Oysters market price**

A bowl steamed oysters served with lemon, drawn butter, cocktail sauce and crackers. They are steamed in the shell, so you have to shuck them.

### **Oysters Rockefeller 8.99**

Six oysters broiled with spinach, bacon, breadcrumbs and Parmesan cheese.

### **Rock Shrimp Rockefeller 11.99**

10 split rock shrimp topped with spinach, bacon, breadcrumbs and Parmesan cheese.

### **Garlic Oysters 8.99**

Six oysters broiled in butter, garlic, dash of white wine, Parmesan cheese and fresh parsley.

### **Vilano Oysters 8.99**

Six oysters broiled in Thai garlic chili, olives and Asiago cheese.

### **Peel and Eat Mayport Shrimp 12.99 (Full Pound 23.99)**

Half pound of fresh boiled Mayport shrimp, for you to peel and eat. Served with lemon, drawn butter

### **Snow Crab Legs 24.99**

Two clusters of 12 oz each, steamed, served with drawn butter and lemon.

### **Peel and Eat Rock Shrimp 11.99**

¾ lb. deep water rock shrimp that taste like mini lobsters! They are a little tough to peel, but well worth it.

## DESSERTS

### **Coconut Cake 3.99**

Moist yellow pineapple coconut cake topped with warm vanilla custard

### **Vanilla Crème Brulee 3.99**

The classic vanilla crème brûlée topped with caramelized sugar.

### **Chocolate Lava Cake 3.99**

Chocolate cake with a warm liquid center topped with powdered sugar.

### **Key Lime Cup 3.99**

A Florida favorite made with fresh lime juice. Graham Cracker crust.

### **Artisan Cheese Platter 12.99**

An aged Gouda, a blue and a soft cheese. Garnished with fig bread, nuts and honey.

# CAP'S ON THE WATER – DINNER MENU

## BOTTLED BEERS

Budweiser - Bud Light – Coors Light - Michelob Ultra - Miller Lite - Yuengling - Corona - Corona light  
Red Stripe - Sierra Nevada - Negra Modelo - Heineken (Light) - Sapporo - St.Pauli Girl NA

## DRAFT BEERS (not available at Oyster Bar)

Budweiser - Bud Light - Michelob Ultra - Miller Lite - Yuengling - Sam Adams Lager - Blue Moon  
Newcastle – Stella Artois - Sierra Nevada Pale Ale - Bass - Guinness - Peroni

## WINES BY THE GLASS

### WHITES:

Tincho, an elegant pitcher (for two persons) of white sangria with lime, lemon and oranges, 15.99  
Cava, Cristallino, sparkling from Spain, split, 8  
Champagne, Pommery POP, brut, France, split, 16  
White Zinfandel (Rose), Coastal Vines, California, 2009, 5  
Pinot Grigio, Casarsa, Veneto, Italy, 2009, 4  
Riesling, Two Princes, Schloss Walhausen, Nahe, Germany, 2008, 8  
Sauvignon Blanc, Santa Rita 120, Chile, 2009, 4  
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand, 2009, 6  
Chardonnay, Coastal Vines, California, 2008, 4  
Chardonnay, Blackstone, California, 2008, 5 (incl. \$1 per bottle donation to Nemours Hospital in Jacksonville)  
Chardonnay, Two Tone, unoaked, California, 2007, 6  
Chardonnay, Verget, Macon Villages, France, 2008, 7

### REDS:

Pinot Noir, Castle Rock, (WS87) Central Coast, 2008, 7  
Pinot Noir, Nobilo Icon, (WS90) New Zealand, 2009, 9  
Merlot, Santa Rita, Chile, 2008, 4  
Merlot, Hogue, (WS87) Washington, 2007, 5  
Carmenere, Santa Ema, Barrel Select, (RP89) Chile, 2008, 7  
Barbera, Ca de Pian, La Spinetta, (RP89) Italy, 2007, 9  
Malbec, Dolium, Mendoza, Argentina, 2008, 6  
Cabernet Sauvignon, Robert Mondavi, (RP90) Napa Valley, 2006, 9

## HALF BOTTLES

Sauvignon Blanc, Kenwood, Sonoma, 2007, 17  
Chardonnay, Sonoma Cutrer, Sonoma, 2005, 19  
Pinot Noir, King Estate, Oregon, 2007, 19  
Merlot, Shafer, Napa, 2005, 29  
Cabernet Sauvignon, Honig, Napa, 2007, 25  
Cabernet Sauvignon, St. Supery, Napa, 2005, 25  
Cabernet Sauvignon, Staglin, Napa, (WS92/RP93), 2004, 64  
Red Blend, Blackbird, Illustration, Napa Valley, (WS 90), 2006, 57

## TROPICAL COCKTAILS

Mojito • Margarita • Pina Colada • Rum Runner • Rum Punch • Goombay Smash  
Fire Fly Iced Tea • Strawberry Daiquiri • Tincho

**Vodka:** Ketel One • Chopin • Absolut • Stolichnaya • Tanqueray • Smirnoff

**Gin:** Tanqueray • Bombay Sapphire • Hendrick's • Beefeater

**Rum:** Bacardi, Limon and 8 • Captain Morgan • Mt. Gay • Myers Dark • Appleton • Cruzan • Cruzan Single Barrel

**Whiskey:** Crown Royal • Jack Daniels • Jameson • Bushmills • Seagram's 7 & VO • Can Club

**Bourbon:** Wild Turkey • Jim Beam • Southern Comfort • Maker's Mark

**Scotch:** Chivas • Dewars • Johnny Walker • Glenlivet • Glenfiddich • MacAllen 12

**Tequila:** Patron • Don Eduardo • Corzo • Milagro • Cuervo