

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.

SALADS – Other dressings available: honey mustard and ranch dressing.

Pesto Caesar Salad 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 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.

ENTREES

Starches: Bacon Beans & Rice, Wild Rice, Coleslaw, Fries, Whipped Potatoes.

Vegetables: Tropical Corn, Three Bean Salad (chilled), Tomato Cucumber Salad (chilled), Fried Plantains.

Fish and Chips 11.99

Deep-fried (farm raised) fish strips, coated with our own spice mix. French fries and tartar sauce.

Fresh Fried Shrimp 19.99

Half pound of Mayport shrimp made to order. Served with French fries and tropical corn.

Vanilla Grouper 21.99

Flash fried, horseradish crusted, fresh grouper over whipped potatoes and fried spinach.

Topped with a sweet vanilla rum sauce.

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.

TACOS – choice of two soft tortilla or hard taco shells and one side of your choice.

Blackened Fish - lettuce, mango pineapple salsa, cilantro sour cream, cheddar - 11.99

Blackened Shrimp - lettuce, mango pineapple salsa, cilantro sour cream, cheddar - 12.99

Seared Fish - lettuce, tomato salsa, guacamole, cilantro sour cream - 11.99

Seared Shrimp - lettuce, tomato salsa, guacamole, cilantro, melted pepper jack - 12.99

Spicy Fried Calamari – pesto romaine, cherry tomatoes, tortilla strips, Parmesan - 10.99

Sesame Tuna - wasabi coleslaw, soy ginger, tortilla strips - 12.99

SANDWICHES - served with one side of your choice.

Fried Fish Sandwich 10.99

Fried (farm raised) fish with tartar sauce, lettuce, tomato and onion.

Hamburger 10.99

Half pounder. Lettuce, tomato and onion.
Add cheese or mushrooms \$0.50.

Crab Cake Sandwich 10.99

Fresh crab cake with smoked pepper aioli on a bun with lettuce, tomato and onion.

Blackened Fish Sandwich - market price

5 oz. of catch (local or import) with cilantro sour cream, lettuce, tomato and onion.

Seared Fish Sandwich - market price

5 oz. of catch (local or import) with smoked pepper aioli, lettuce, tomato and onion.

Veggie Burger 8.99

Our own: egg plant, green onions, corn, raisins, egg and walnuts. Lettuce, tomato and ponzu mayo.

OYSTERS AND RAW BAR

Most of our oysters are harvested in Apalachicola Bay (Pensacola, FL). The bay produces a medium sized, sweet, oyster. The quality, size and price of oysters vary, depending on season, pollution levels and weather conditions. If you are specific about oysters, please ask your server about today's supply before you order.

Raw 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 baker's dozen of (not shucked) steamed oysters served in a bowl.

Served with lemon, drawn butter, cocktail sauce and crackers.

Baked Oysters Rockefeller - market price

Six oysters baked in the shell with spinach, bacon, breadcrumbs and Parmesan cheese.

Baked Garlic Oysters - market price

Six oysters baked in the shell with butter, garlic, dash of white wine, Parmesan cheese and fresh parsley.

Peel and Eat Mayport Shrimp 13.99 (Full Pound 25.99)

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

Crab Legs 29.99

Depending on availability, we offer either Snow or Dungeness crab clusters. Crab prices are unfortunately through the roof. Two whole clusters (10 oz each) of steamed crab, served with drawn butter and lemon.

Peel and Eat Rock Shrimp 12.99

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

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

DESSERTS

Coconut Cake 4.99

Moist yellow pineapple coconut cake topped with warm vanilla custard.

Vanilla Crème Brulée 4.99

The classic vanilla crème brulée made with triple cream topped with caramelized sugar.

Ameretti Chocolate Pie 5.99

Amerettis are Italian ginger cookies and form (with butter) the main ingredient for the crust.

Chocolate ganache, whipped cream, toasted almonds and fresh berries.

Key Lime Pie 5.99

A Florida favorite made with fresh limejuice in a Graham Cracker crust.

Dulce De Leche Chocolate Cake 5.99

Chocolate cake, served with fresh berries, candied nuts and dulce de leche.

Artisan Cheese Plate 12.99

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

CAP'S ON THE WATER – LUNCH 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