



Soups

Captain's Chowder

Fresh lobster, shrimp, and corn in a delectable cream base----from the Chesapeake bay area... ..served in a crock... .. 8

Appetizers

Caprese Salad

Vine ripened tomato, fresh mozzarella cheese, fresh basil, drizzled with olive oil and a touch of balsamic vinegar... .. 8

Wild Mushroom Bruschetta

Pan roasted shiitake and portabella mushrooms sautéed with shallots, garlic, basil, port wine and balsamic vinegar served with grilled country bread.....9

Colossal Shrimp Cocktail

Five of our jumbo gulf shrimp chilled and served with our homemade zesty cocktail sauce.....10

Fresh Oyster Medley

A Captain's Table favorite, 4 Oysters Rockefeller, 4 Oysters Casino & 4 Oysters on the Half Shell- like you're in New Orleans15

Fried Calamari

Lightly floured seasoned calamari, flash fried and served with homemade marinara sauce.....9

Escargot

Sautéed with tomatoes, mushrooms, white wine and garlic and served on top of a homemade puff pastry roll---our version and it's fantastic... ..11

Thai Calamari

Lightly fried calamari tossed in a sweet & Spicy Thai glaze and drizzled with wasabi Sauce.....9

P&I Mussels

Prince Edward Island mussels sautéed in butter with shallots, fresh herbs and Chardonnay wine, served with grilled country bread... ..11

Sesame Crusted Crab Cake

Sesame crusted Punta Gorda homemade crab cake, pan seared served with Kentucky bourbon teriyaki drizzle and pickled ginger10

Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. Section 64D-3013 (7), Florida Administrative Code



Entrées

Chicken Pesto

Boneless breast of chicken sautéed with mushrooms, shallots, sun-dried tomatoes, sherry wine and finished in a creamy pesto sauce over fettuccine..... 18

Jambalaya Pasta

Chicken, shrimp, andouille sausage, peppers, onions, roma tomatoes and garlic sautéed and finished in a Cajun basil parmesan cream sauce served over linguini.... this comes right from the bayou.....19

Chicken Pepperoni over Pasta

Chicken breast stuffed with ricotta cheese and baked with marinara sauce, mozzarella cheese and pepperoni served over linguini.....17

Seafood Pasta di Mare

Fresh gulf Shrimp, scallops, mussels, calamari and clams sautéed with sherry wine, roma tomatoes, garlic special herbs in a di mara red sauce, served over linguini....mouth watering fruit of the sea.....21

Chambord Roast Duck

Half of duck, roasted and served with Chambord infused berry reduction sauce... ..24

Chicken Piccata

Chicken breast sautéed in lemon white wine capers and fresh herbs... ..18

Chicken Oscar

Sautéed chicken breast topped with fresh asparagus, lump crabmeat and béarnaise sauce... ..21

Seafood Fettuccine

Fresh gulf Shrimp, Scallops, Prince Edward Island Mussels and clams sautéed in a light sherry, butter and herb sauce served over fettuccine22

Lobster Ravioli

A generous portion of lobster meat stuffed ravioli with a delicate shiitake mushroom and brandy cream sauce... ..24

Mango Bourbon BBQ Pork

Tenderloin

Marinated center cut pork tenderloin grilled and served with a mango Kentucky bourbon BBQ sauce...this pork will melt in your mouth... ..19

Captain's Chicken

Breast of chicken sautéed with mushrooms, shallots, diced tomatoes and fresh spinach in a sherry wine a demi reduction sauce..... 17

Walnut Crusted Rack of Lamb

Handed rubbed with crushed walnuts, special seasonings Oven roasted and served with a Dijon brown sauce and mint jelly----this is the best rack around... ..28



Steaks



Black Forest Steak

Char-broiled first choice center cut N.Y. sirloin Strip steak served with a red wine and soy demi-glaze topped with homemade onion straws---the king of steaks served our way... ..28

Filet Mignon

Hand cut first choice tenderloin steak char-broiled and Served with your choice of blush béarnaise, port wine reduction or gorgonzola demi glaze sauce
.....28

Jack Daniels Sirloin

Charbroiled NY Sirloin, topped with Jack Daniels Bourbon butter and served with a Tennessee whiskey sauce... ..27

Dry Rub Delmonico Steak

Tender 16oz first choice steak dry rubbed with our 13 spice signature rub, char-broiled the way you like it---flavors that dance in your mouth.....26

Surf & Turf

Char-broiled Center cut Filet Mignon and a 6oz broiled Maine lobster tail-- the ultimate dinner of land and sea ...
.....32



Steak Robaer

Filet Mignon dry rubbed with our special seasoning stuffed with imported gorgonzola cheese finished with a port wine reduction sauce---wow need we say more... ..29

SATURDAY NIGHT SPECIAL---ROAST PRIME RIB
 ---slow roasted choice prime rib of beef---
QUEEN CUT \$18.95---KING CUT \$21.95
SATURDAY NIGHT ONLY



Seafood

Stuffed Grouper

Baked filet of gulf Grouper stuffed with our special crabmeat mixture and topped with our decadent lobster sauce... a Punta Gorda favorite... ..24

Bouillabaisse Marseille

The classic French dish with sautéed clams, mussels, lobster, scallops and shrimp in our own chefs bouillabaisse stock with hint of saffron---a great classic dish returns28

Bourbon Salmon

Pan-seared filet of wild Atlantic salmon served with a Kentucky bourbon teriyaki sauce....Jim Beam loved it20

Charred Ahi Tuna

Lightly blackened, pan seared Grade A Fresh Ahi Tuna served with a sesame ginger sauce and cucumber wasabi. Recommended served medium-rare... .. 22

Twin Maine Lobster Tails

Two 6oz Maine lobster tails broiled with a touch of wine and butter... ..famous in Kennebunkportmarket price

Horseradish Crusted Tilapia

Horseradish crusted tilapia served with a white wine lemon beurre blanc sauce..... 19

Baked Stuffed Shrimp

Stuffed with crabmeat and scallops, and served with a lobster sauce.23

Grilled Jumbo Sea Scallops

Fresh New Bedford Jumbo sea scallops Marinated overnight and served with saffron risotto and drizzled with a Grand Marnier sauce... the whaling city would be proud.... 23

Seafood Conquistador

Sautéed half lobster, grouper, shrimp, scallops, green peppers, & tomatoes, sautéed in brandy & butter, with a touch of marinara sauce...Ponce de Leon brought this one ashore.....28

The Captain's Platter

A broiled or grilled platter of fresh grouper, scallops and shrimp topped with crab meat served over a lobster cream sauce... a Captain's table favorite... .. 23

Coconut Crusted Mahi Mahi

Fresh Coconut Crusted Mahi baked and topped with fresh fruit salsa and Jamaican rum pineapple glaze.....21

Baked New England Scallops

Tender Sea Scallops, pan seared with butter, shallots, garlic, herbs and cream, then baked with Panko and parmesan cheese... ..22

Consumer advisory--there is increased health risk with eating undercooked or raw meats, poultry, seafood, shellfish or eggs and may increase the consumers risk for food borne illness.



Desserts

Granny Apple Pie

Fresh Granny Smith Apples and buttery caramel baked into a shortbread crust..... 7

Bourbon Pecan Pie

Shortbread crust pie filled with traditional southern style caramelized Georgia Pecans with a touch of Kentucky Bourbon 7

Colossal Chocolate Cake

Layer upon layer of a rich dark chocolate cake sandwiched with our silkiest smooth chocolate filling 7

Cappuccino or Raspberry Truffles

Indulgent rich creamy gourmet ice cream enrobed in a rich chocolate shell... .. 7

Raspberry Lemon Drop

Vanilla genoise, lemon mousse and a hint of raspberry preserves... .. 7

Homemade Key Lime Pie

Traditional Florida Key Lime Pie made with fresh key limes6

Monterosa Cake

A creamy mix of mascarpone and ricotta cheese, between sponge cake layers, topped with wild strawberries... .. 7

Tiramisu

Zabaione cream divided by three layers of espresso soaked sponge cake, dusted with cocoa powder... .. 7

Banana Split Cake

A layer of marble cake lined with fresh pineapple mousse. A second layer topped with strawberry mousse. Each layer topped with fresh bananas and iced with chocolate fudge and topped with roasted walnuts, whip cream, strung chocolate ganache, & maraschino cherries. 7

Specialty Coffees

Special House Signature Coffee

Brandy, Kahlúa, and Frangelico topped with whipped cream ... 6.75

Café Fundador

Bailey's and almond liqueur 6.75

Café Royal

Brandy and Amaretto topped with whipped cream 6.75

Irish Coffee

Bailey's and whisky 6.75

Jamaican Coffee

Tia Maria and dark rum 6.75

Keoke Coffee

Tequila and Kahlúa6.75

Spanish Coffee

Brandy and Tia Maria6.75

Cappuccino.....5.25

Espresso.....4.50

Double Espresso.....7.50



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