



*On Beautiful Charlotte Harbor
Fisherman's Village*

1200 W. Retta Esplanade • Punta Gorda, FL 33951-1289
Phone: 941-637-1177

Soup

Captain's Chowder...\$8.95

Fresh lobster, shrimp and corn in a delectable cream base

Suggested wine Orogeny, Chardonnay

Soup du Jour...\$6.95

Appetizers

Escargot -

*Sautéed with tomatoes, mushrooms,
white wine and garlic \$9.95*

Suggested wine: BV Signet Chardonnay

Colossal Shrimp Cocktail -

*Jumbo shrimp chilled and served
with zesty cocktail sauce \$9.50*

Suggested wine: Cloudy Bay Sauvignon Blanc

Fried Calamari -

Lightly floured & fresh fried..... \$9.25

Suggested wine: Beauzeaux

PEJ Mussels -

*Prince Edward Island mussels sautéed
with shallots and Chardonnay in an herb
butter broth..... \$9.95*

Suggested wine: Esperto Pinot Grigio

Stuffed Portobella

*Stuffed baby Portobella with crabmeat
and cheese \$9.55*

Suggested wine: Solaris "Reserve" Cabernet Sauvignon

Oyster Medley

*Destined to be a favorite, 4 oysters Rockefeller;
4 Casino & 4 on the half shell \$14.95*

Suggested wine: Ceretto Arneis Blange

Crabmeat Cigar -

*Crabmeat stuffing wrapped in phyllo and baked
with a whole grain mustard sauce \$11.95*

Suggested wine: "A" by Acacia Pinot Noir

Wild Mushroom Bruschetta

*Pan roasted shiitake and Portobella
mushrooms sautéed with shallots, garlic, basil,
port wine and balsamic vinegar served on grilled
country bread \$9.95*

Suggested wine: BV Zinfandel

DRINK RESPONSIBLY AND IN MODERATION

Consumer information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater 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

Captain's Chicken –

Breast of chicken, sautéed with mushrooms, shallots and spinach with a demi reduction\$18.95

Suggested wine: Casa Lapostolle Sauvignon Blanc

Chicken Pesto –

Sautéed breast of chicken with mushrooms, sun-dried tomatoes, in a creamy pesto sauce over fettuccine\$19.95

Suggested wine: Felluga Pinot Grigio

Chicken Fontina –

Sautéed breast of chicken stuffed with cheese and wrapped with prosciutto ham.....\$19.95

Suggested wine: Newton Unfiltered Merlot

Herb Crusted Tilapia –

Marinated in balsamic vinegar, then coated with herbed bread crumbs and baked.....\$19.95

Suggested wine: Green Point Chardonnay

Bourbon Salmon –

Pan-seared filet of salmon with a bourbon sauce.....\$21.95

Suggested wine: Chandon Brut Sparkling (split)

Sesame Crusted Mahi-Mahi –

Pan-seared and served with a coconut risotto and a tropical fruit salsa.....\$21.95

Suggested wine: Chandon Pinot Noir

Lobster Ravioli –

Lobster-stuffed ravioli with a shiitake mushroom and brandy cream sauce\$21.95

Suggested wine: B&G Vouvray

Half Duck Chambord –

Roasted half of a duck with a berry Chambord sauce.....\$22.95

Suggested wine: B&G "Bistro" Pinot Noir

Mango Bourbon BBQ Pork Tenderloin –

Marinated Pork Tenderloin grilled and served with a mango bourbon bbq sauce.....\$19.95

Suggested wine: Archetype Shiraz/Cabernet

Charred Ahi Tuna –

Lightly blackened, pan-seared Ahi Tuna with a sesame ginger sauce.

Recommended medium-rare\$22.95

Suggested wine: Sterling "Vintner's Collection" Merlot

Seafood Fettuccine –

Shrimp, Scallops, PEI Mussels and clams sautéed in a light sherry herb sauce.....\$23.95

Suggested wine: Newton Red Label Chardonnay



CAPTAIN'S
Table
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Entrées

Stuffed Grouper –
Crabmeat stuffed, baked and topped with a lobster sauce.....\$22.95
Suggested wine: Moon Mountain Sauvignon Blanc

Jumbo Grilled Gulf Shrimp –
Bread crumb crusted and served with a sun-dried tomato and roasted garlic
risotto and a shrimp jus.....\$22.95
Suggested wine: Domaine de La Perrière

Grilled Sea Scallops –
Marinated and served with a saffron risotto and a Grand Marnier sauce.....\$22.95
Suggested wine: Sterling “Vintner’s Collection” Pinot Grigio

The Captain’s Platter –
Grilled or broiled scallops, and shrimp topped with crab meat.....\$23.95
Suggested wine: Chalone Monterey Chardonnay

Veal Saltamboca –
Veal cutlets sautéed and topped with spinach, cheese, prosciutto ham and a demi reduction sauce ..\$27.95
Suggested wine: Chalone Monterey Pinot Noir

Veal Picatta –
Veal cutlets sautéed in a lemon caper sauce.....\$26.95
Suggested wine: Green Point Shiraz

Black Forest Steak –
Char-broiled center cut N.Y. Sirloin with a red wine and soy demi-glaze,
topped with onion straws.....\$27.95
Suggested wine: BV Rutherford Cabernet Sauvignon

Aged Filet Mignon –
Center cut tenderloin, char-broiled with a port wine reduction sauce.....\$27.95
Suggested wine: Terrazas Cabernet Sauvignon

Tornadoes Boccaccini –
Twin petite filets, char-broiled, topped with Marsala sauce, mushrooms and melted cheese ... \$27.95
Suggested wine: Sterling Vineyards Napa Cabernet Sauvignon

Walnut Crusted Rack of Lamb –
Oven-roasted and served with a Dijon cream sauce. Recommended medium-rare.....\$28.95
Suggested wine: Tapestry Syrah

The Captain –
Traditional Surf and Turf: Center cut Filet Mignon and lobster tail.....\$32.95
Suggested wine: Edna Valley Pinot Noir

Twin Lobster Tails –
Warm water tails..... Market Price
Suggested wine: Acacia Chardonnay



CAPTAIN'S
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Desserts

Granny Apple Pie a la Mode

Caramel, Fresh Granny Smith Apples and an All-butter Shortbread Crust.....\$6.95

Bourbon Pecan

Shortbread crust-filled with Traditional Southern-style Caramelized Georgia Pecans with an Added Touch of Kentucky Bourbon.....\$6.95

White Chocolate Mousse Cake

A Dark Cookie Crust Filled with a Light and Creamy White Chocolate Mousse and Topped with Whipped Cream Icing\$6.95

Colossal Chocolate Cake

Layer Upon Layer of Dark Chocolate Cake Sandwiched with our Silkiest Smooth Chocolate Filling.....\$7.95

Raspberry or Cappuccino Truffle

A Delicious Ice Cream Truffle Covered in Dark Chocolate on Top of a Cloud of Whipped Cream\$6.95

Tiramisu

Italian Dessert of Imported Mascarpone on Top of Layered Liqueur and Espresso-Soaked Ladyfingers\$6.95

Key Lime Pie

Traditionally Filled Key Lime Pie with Real Lime Juice.....\$5.95

Specialty Coffees

Special House Signature Coffee\$6.95

Brandy, Kahlúa and Frangelico, topped with fresh cream

Café Royale\$6.00

Brandy and amaretto topped with whipped cream

Café Fundador\$6.00

Baileys Irish Cream and almond liqueur

Irish Coffee\$6.00

Baileys Irish Cream and Irish whiskey

Jamaican Coffee\$6.00

Tia Maria and dark rum

Keoke Coffee\$6.95

Kahlúa and Brandy

Mexican Coffee\$6.00

Kahlúa and Tequila

Spanish Coffee\$6.00

Brandy and Tia Maria

Cappuccino\$4.50

Espresso\$3.75