

THE BOATHOUSE

NORTH CAPTIVA ISLAND

STARTERS

CAPRESE

alternating slices of tomato and fresh mozzarella topped with basil and drizzled with balsamic reduction and olive oil
\$18.00

CHOPPED SALAD

chopped mixed greens, tomatoes, and red onion, sprinkled with candied pecans and dried cranberries served with mango vinaigrette
add chicken or shrimp +\$10
\$15.00

BOATHOUSE CALAMARI

fried calamari tossed with diced red onion, tomato, and black olives served with housemade marinara and a touch of parmesan
\$18.00

HONEY SRIRACHA SHRIMP

pan fried shrimp tossed in honey sriracha sauce served over lettuce, diced black olives and red onion
\$18.00

SESAME ENCRUSTED TUNA

sesame encrusted tuna seared and served with seaweed salad and ginger dressing
\$20.00

- SIDES \$6 -

BAKED MAC & CHEESE

VEGETABLE OF THE DAY

MASHED POTATOES

RISOTTO

+\$4 CAESAR SALAD

ENTRÉES

VODKA SAUCE SHRIMP

sautéed shrimp served in a creamy tomato vodka sauce served over your choice of pappardelle pasta, risotto or rice pilaf
\$42.00

LEMON PEPPER GROUPEL

pan seared grouper served over rich and creamy risotto topped with lemon butter
\$45.00

CHEF'S SPECIAL SURF & TURF

grilled 6oz filet mignon topped with baked crab cream sauce and grilled shrimp served over a bed of red bliss mashed potatoes and grilled asparagus
\$55.00

STEAK AU POIVRE

black pepper encrusted 6oz filet mignon served over a bed of red bliss mashed potatoes, topped with a cream mushroom wine sauce
\$49.00

TASTE OF HEAVEN RIBEYE

grilled 12oz ribeye served with au jus and choice of side
\$53.00

VEGGIE DELIGHT

sautéed house vegetables and mushrooms served over choice of pappardelle pasta, risotto or rice pilaf
\$29.00

- KID'S PLATES -

angel hair pasta with marinara or butter parmesan served with choice of side
\$12.00

fried chicken fingers served with choice of side
\$12.00

18% gratuity included on all checks.

The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death.

RED WINES

COLUMBIA CREST *CABERNET SAUVIGNON* \$12 | \$37

FERRARI CARANO *CABERNET SAUVIGNON* \$52

FRANCISCAN *CABERNET SAUVIGNON* \$48

JORDAN *CABERNET SAUVIGNON* \$98

COLUMBIA CREST *MERLOT* \$12 | \$37

CLOS DU BOIS *MERLOT* \$44

ERATH *PINOT NOIR* \$15 | \$55

LA CREMA *PINOT NOIR* \$66

TEMARI *MALBEC* \$14 | \$45

WHITE WINES

COLUMBIA CREST *CHARDONNAY* \$12 | \$37

KENDALL-JACKSON *CHARDONNAY* \$57

SONOMA-CUTRER *CHARDONNAY* \$66

CAVIT *PINOT GRIGIO* \$12 | \$37

COLUMBIA CREST *RIESLING* \$12 | \$37

BRANCOTT *SAUVIGNON BLANC* \$12 | \$37

KIM CRAWFORD *SAUVIGNON BLANC* \$52

- COCKTAILS -

MOSCOW MULE

KETEL ONE, GINGER BEER, LIME

OLD FASHIONED

*MAKER'S MARK BOURBON, ANGOSTURA
BITTERS, SUGAR*

CADILLAC MARGARITA

*PATRON TEQUILA MARGARITA TOPPED
WITH GRAND MARNIER*

CAPTIVA SUNSET MARTINI

*BACARDI FLAVORS MIXED WITH PEACH,
ORANGE AND PINEAPPLE*

- BEER -

FT MYERS BREWING CO. HIGH-5 IPA

KONA BIG WAVE GOLDEN ALE

LANDSHARK ISLAND STYLE LAGER

OBERON WHEAT ALE

STELLA ARTOIS PILSNER

YUENGLING LAGER

BUDWEISER LAGER

BUD LIGHT LIGHT LAGER