

ANCHOR'S LANDING

Appetizer

Sicilian Tuna Crudo \$24

Sashimi Tuna | Florida Orange Soy Glaze |
Pistachios | Microgreens

Warm Pear Bruschetta \$23

Sautéed Pears | Fig Jam | Gorgonzola | Bacon |
Arugula | Balsamic Reduction

Rojo Ceviche \$26

Fresh Fish | Florida Citrus Red Peppers |
Jalapeño | Radish | Red Onion | Leche De
Tigre Sauce

Salads

Captiva Chop \$16

Romaine | Avocado | Egg | Tomato | Bacon |
Gorgonzola |
House Dressing

Caesar Royale \$14

Romaine Crispy Croutons | Parmesan
Cheese | Classic Caesar Dressing
Add Protein: Chicken \$24 | Shrimp \$26

Signature Sides

Captiva's Cracked Sweet Potato \$15

Sweet Potato | Honey Cider Vinegar |
Brown Sugar Butter | Onion Straws

Fingerling Potatoes \$13

Coconut Rice \$13

Sautéed Spinach \$13

Roasted Asparagus \$13

Organic Farmed Vegetables \$13

Main Course

Crab Cakes \$46

Jumbo Lump Crab Cakes | Lemon Caper
Remoulade | Sweet Potato Hay

Anchor's Roast Chicken \$34

Airline Chicken | Polenta Cakes | Crispy
Artichokes | Lemon Caper Sauce

Crab Aglio Olivo \$34

Angel Hair | Olive Oil | Garlic | Red Chili Flakes |
Parsley

Shrimp Scampi \$32

Fettuccine | White Wine Sauce Tomatoes
Basil | Parsley

Captiva Burger \$24

Cheddar Cheese | Brioche Bun | Captiva Island
Sauce | Crispy Onion Straws

Land & Sea

Filet \$68

Seared 8oz | Red Wine Sauce
USDA Midwest Black Angus Prime

Kansas City Strip \$80

Seared 14oz | Chimichurri
USDA Midwest Black Angus Prime

Ribeye \$100

Seared 16oz | Cowboy Butter
USDA Midwest Black Angus Prime

Catch of the Day \$MKT

Blackened or Grilled Beurre Blanc Sauce