

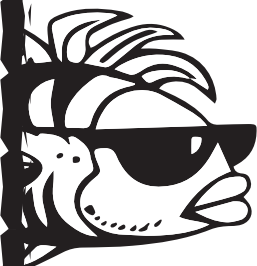
Capt. Groovy's Grill & Raw Bar

Raw Bar

*Oysters or Clams raw or steamed.	\$1 all day (minimum 6)
Ceviche shrimp & scallops, jalapeño, green tomato, red onion, citrus, chips	\$11
Caribbean Mussels coconut curry sauce, crusty bread.	\$11
Bayou Shrimp ½ lb. shrimp, veggies, sausage, cajun spices.	\$14
Broiled Oysters choice of: ROCK: spinach, onion, bacon, provolone SPANISH: chorizo, tomato, queso fresco AMERICANA: butter, garlic, parmesan	\$12 5 per order

Starters

She Shore Crab Soup cream, crab & sherry.	Cup... \$4.5 Bowl... \$9
Bucket of Clams clams, garlic, butter, white wine, basil & toasty rustic bread	\$14
Calamari pickled veg, honey wasabi sauce	\$11
Oyster or Shrimp Basket lightly fried, bajan tartar, cocktail sauces, lemon.	\$12
Crab Romesco Bruschetta grilled bread, crabmeat, olives, tomato, romesco, basil.	\$12
Voodoo Wings hot or mild, ranch or blue cheese, celery.	6... \$12 12... \$24
Groovy Daddy Nachos white corn chips, jack cheddar, smoked chicken, lettuce, salsa, jalapeño, guacamole, sour cream.	\$11



Salads

Thai Chicken grilled marinated chicken served over romaine, cabbage, cucumber, carrots, tomato, toasted sesame seeds, fried wontons, soy-lime dressing.	\$12	Caesar romaine, crouton, parm cheese, house-made caesar dressing.	\$8
Cobb mixed greens, turkey, egg, tomato, blue cheese crumbles, bacon, avocado, blue cheese dressing.	\$11	Greek romaine, kalamata olives, pepperoncini, red onion, tomato, cucumber, feta cheese, greek dressing.	\$9
		Farmhouse greens, walnuts, house ricotta cheese, strawberries, cranberries, dijon vinnie.	\$10



Sandwiches

All sandwiches served with your choice of fresh fries, Carolina slaw or potato corn salad.

Sanibel catch of the day blackened, bronzed, broiled, grilled or fried, remoulade, brioche bun.	Market Price	Panini Cuban smoked pork, ham, swiss cheese, dill pickle, creole mustard, toasty baguette, smashed and griddled.	\$9
Marina Crab Cake crispy crab cake, bajan tartar, brioche bun.	\$14	Bali Chicken crispy panko, pickled veg, sweet asian pepper sauce, brioche bun.	\$11
Rib & Swiss sliced ribeye, swiss, caramelized onions, horseradish aioli, au jus, focaccia bun.	\$12	Lobster Salad lobster, lettuce, tomato, tarragon mayo, brioche bun.	\$16

18% gratuity added to parties of 6 or more. Water served upon request. One free refill on coffee, tea or soda.

As a courtesy to others waiting please limit your dining time to 2 hours.

*Consuming raw or undercooked meats, seafood, shellfish or eggs can increase the risk of foodborne illness.

Burgers

All burgers served on brioche roll with your choice of fresh fries, Carolina slaw, or potato corn salad. Add choice of cheddar, swiss, provolone or pepper jack cheese to any burger for \$1.00!

*Groovy Daddy	\$9.5
bacon, grilled onion, mushroom, cheddar.	
*Intracoastal	\$10
house-made pimento cheese, jalapeño, bacon.	
* "No Wake"	\$14
sauteed crab meat.	
*House Burger	\$8.5
lettuce, tomato, red onion.	
Tuna Burger	\$14
tuna, cajun mayo, green onion, pepper jack.	

Tacos

All tacos 3 per order, served on flour tortillas.

Baja	\$12
fried fresh catch, slaw pico, jalapeño.	
Barbacoa	\$10
shredded beef, cabbage, pickled onion, queso fresco, cilantro.	
Bronzed Tuna	\$12
lettuce, pico, queso fresco, guac.	
Smoked Chicken	\$9
smoked chicken, sweet asian pepper sauce, cabbage, cilantro.	



Entreés

Capt.'s Burrito	\$16
pork, chicken or tuna, peppers, onion, pepper jack cheese, rice & red beans, whole wheat tortilla, salsa, sour crema.	
Barbacoa Bowl	\$15
cabbage, pico, pickled onion, queso fresco, avocado.	
Shrimp Etouffee	\$17
shrimp, andouille sausage, trinity sautéed in rich Cajun gravy.	
Seafood Creole	\$22
shrimp, crab meat, scallops, andouille simmered in a creole sauce, red beans and rice.	
Low Country Boil	\$22
shrimp, mussels, clams, potato, sausage, corn, veggies.	
Penne alla Vodka	\$15
penne tossed in olive oil, house cured bacon, shallot, vodka, marinara, cream, house-made ricotta.	

Salmon Pacifica	\$18
grilled, sweet asian pepper glaze, veggie noodle salad, soy lime.	
Crab Cakes	\$26
broiled, farro succotash, braised greens, house chow chow	
Sandy Point Shrimp or Oysters	\$17
slaw, fresh fries, remoulade sauce	
Grilled NY Strip	\$28
cauliflower lobster gratin, braised greens	
Captain's Catch	Market Price
Fresh fish prepared either broiled, fried, grilled, blackened or bronzed/choice of 2 sides, ask your server for today's choices.	

Sides

Cauliflower & Lobster Gratin	\$10
Crabbie Mac	\$9
Fried Green Tomato	\$5
Farro Succotash	\$5
Onion Rings	\$4
Fresh Cut Fries	\$4
Carolina Slaw	\$4
Potato Street Corn Salad	\$4
Red Beans & Rice	\$4
Braised Greens	\$4

Groovy Desserts

New Orleans Style Bread Pudding	\$8
finished with a bourbon sauce.	
Cheesecake	\$8
ask your server for today's selection.	
Chocolate Mousse Pie	\$8
dark chocolate mousse in an oreo cookie crumb crust.	
Key Lime Shortcake	\$9
sponge cake, key lime curd, mixed berries, whipped cream	
Groovy Sundae	\$10
brownie, peanut butter ganache, salted caramel ice cream, tuille cookie	

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