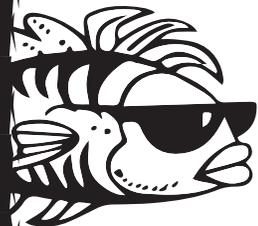


Capt. Groovy's Grill & Raw Bar



Raw Bar

*Oysters or Clams raw or steamed.	\$1.75 ea. (minimum 6)	Oyster or Shrimp Basket	\$12
Mussels Picante	\$12	lightly fried, bajan tartar, cocktail sauces, lemon.	
butter, white wine, tomato, jalapeño, s/w rustic bread.		Broiled Oysters	\$11
Bayou Shrimp	\$14	Choice of:	5 per order
½ lb. shrimp, veggies, cajun spices.		EAST BEACH: spinach, onion, bacon, provolone	
		AMERICANA: butter, garlic, parmesan	

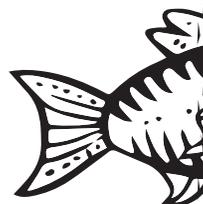
Starters

She Shore Crab Soup cream, crab & sherry.	Cup... \$4.5 Bowl... \$9	Crab & Spinach Dip	\$14
Bucket of Clams	\$15	jumbo lump, spinach, onion, parm, pepper jack & cheddar cheese, s/w chips.	
clams, garlic, butter, white wine, basil & rustic bread.		Voodoo Wings	6... \$12 12... \$24
Fried Pickles	\$7	hot or mild, ranch or blue cheese, celery.	
crispy panko fried s/w joe's mustard sauce.		Groovy Daddy Nachos	\$9
Roasted Red Peppers	\$12	white corn chips, jack cheddar, smoked chicken, lettuce, salsa, jalapeño, guacamole, sour cream.	
fresh mozz, garlic oil, olives, crostini.		Psychedelic Mushroom	\$12
Calamari	\$13	crab stuffed portobello, coconut dill sauce.	
romaine, pepperoncini, honey wasabi sauce.			

Salads

Thai Chicken	\$13	Greek	\$10
grilled marinated chicken served over romaine, cabbage, cucumber, carrots, tomato, sesame seeds, fried wontons, soy-lime dressing.		romaine, kalamata olives, pepperoncini, red onion, tomato, cucumber, feta cheese, greek dressing.	
Cobb	\$12	Farmhouse	\$10
mixed greens, turkey, egg, tomato, blue cheese crumbles, bacon, avocado, blue cheese dressing.		mixed greens, strawberries, feta, pickled onion, walnuts, dijon vinnie.	
Caesar	\$9	Popeye	\$11
romaine, crouton, parm cheese, house-made caesar dressing.		spinach, arugula, golden beets, bacon, fresh mozz, honey jalapeño dressing.	

Sandwiches



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

Sanibel	Market Price	Panini Cuban	\$11
catch of the day blackened, bronzed, broiled, grilled or fried, remoulade, brioche bun.		smoked pork, ham, swiss cheese, dill pickle, creole mustard, toasty baguette, smashed and griddled.	
Marina Crab Cake	\$17	Bali Chicken	\$12
broiled or fried crab cake, bajan tartar, brioche bun.		blackened, t/w sauteed spinach, bacon, onion, provolone, s/w remoulade, brioche bun.	
Rib & Swiss	\$13.5	Groovy Club	\$10.5
sliced ribeye, swiss, caramelized onions, horseradish aioli, au jus, focaccia bun.		turkey, bacon, cheddar, lettuce, tomato & mayo on toasted wheat bread.	



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.

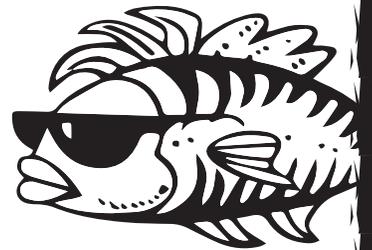
Burgers

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

- *Groovy Daddy** \$10
bacon, grilled onion & mushroom, cheddar cheese.
- *Intracoastal** \$11
house-made pimento cheese, jalapeño, bacon.
- * "No Wake"** \$14
t/w sauteed crab meat.
- *House Burger** \$9
lettuce, tomato, red onion.
- *Black & Blue** \$10
cajun seasoned, blue cheese crumbles, bacon.

Sides

- Crabbie Mac** \$9
- Corn Blackeyed Pea Relish** \$7
- Grilled Asparagus** \$7
- Fried Green Tomato** \$6
- Black Beans & Rice** \$5
- Summer Bean Salad** \$5
- Carolina Slaw** \$4
- Onion Rings** \$4
- Red Potato Salad** \$4
- Fresh Cut Fries** \$4



Entreés

- Capt.'s Burrito** \$17
pork, chicken or tuna, peppers, onion, pepper jack cheese, rice & black beans, whole wheat tortilla, salsa, sour crema.
- Carnitas Quesadilla** \$16
braised pork and salsa verde folded in cheesy tortilla t/w corn & blackeyed pea relish, s/w rice, black beans and pickled onion.
- Groovy Tacos** \$15
your choice of either baja fried fish, bronzed tuna, or pork carnitas s/w cabbage, pico, onion, rice, black beans, habanero crema and flour tortillas.
- Shrimp Étouffée** \$17
shrimp, andouille sausage, trinity, rich cajun gravy, rice.
- Seafood Creole** \$24
shrimp, crab meat, scallops, andouille simmered in a creole sauce, black beans & rice.
- Penne alla Vodka** \$15
penne tossed in olive oil, house cured bacon, shallot, vodka, marinara, cream, house-made ricotta.

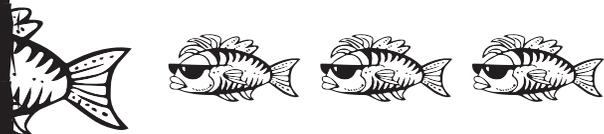
- Salmon Capri** \$19
grilled salmon, rice, ponzu veggies, coconut dill sauce.
- Seafood Platter** \$32
fresh fish, shrimp, scallops, and crabcake broiled with white wine butter sauce, s/w red potato salad, summer bean salad.
- Crab Cakes** \$28
broiled, t/w roasted corn blackeyed pea relish, s/w summer bean salad & grilled asparagus.
- Sandy Point Shrimp or Oysters** \$17
lightly fried, slaw, fresh fries, remoulade sauce.
- Grilled NY Strip** \$29
red potato salad, grilled asparagus t/w roasted mushrooms and worcestershire butter.
- 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.

Kids

- Chicken Fingers** \$6
s/w fries & ranch dressing.
- Cheeseburger** \$6
s/w fries.
- Fish Fingers** \$7
fresh fish fried s/w fries & tartar sauce.
- Penne Alfredo** \$6
t/w parmesan cheese.

Groovy Desserts

- New Orleans Style Bread Pudding** \$8
finished with a bourbon sauce.
- Cheesecake** \$9
ask your server for today's selection.
- Chocolate Mousse Pie** \$8
dark chocolate mousse in an oreo cookie crumb crust.
- Seasonal Fruit Cobbler** \$10
t/w house-made ice cream
- Bourbon Chocolate Pecan Pie** \$9
t/w whipped cream
- White Chocolate Key Lime Cake** \$10
t/w mixed berries



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