

Capt. Groovy's Grill & Raw Bar



Starters

She Shore Crab Soup cream, crab & sherry.	Cup... \$5 Bowl... \$10	Calamari lightly fried s/w honey wasabi, lemon.	\$14
Bucket of Clams clams, garlic, butter, white wine, basil & rustic bread.	\$15	Voodoo Wings 6... \$10 12... \$20 hot or mild, ranch or blue cheese, celery.	
Fried Pickles crispy panko fried s/w joe's mustard sauce.	\$7	Groovy Daddy Nachos white corn chips, jack cheddar, smoked chicken, lettuce, salsa, jalapeño, guacamole, sour cream.	\$9
Chips & Queso house fried chips, chorizo queso.	\$8	Psychedelic Mushroom grilled portobello, stuffed with crabmeat t/w coconut dill sauce.	\$12
Groovy Basket choice of shrimp or oyster lightly fried, cocktail and tartar.	\$13		

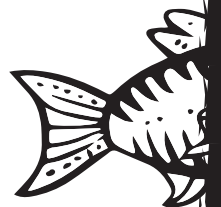
Raw Bar

*Oysters or Clams raw or steamed.	\$2.00 ea. (minimum 6)	East Beach Oysters broiled t/w spinach, onion, bacon, provolone	\$12
Mussels Picante butter, white wine, tomato, jalapeño s/w rustic bread.	\$12	Route 60 Oyster Stew oysters, andouille, trinity, cilantro cream sauce s/w grilled focaccia	\$11
Bayou Shrimp ½ lb. shrimp, veggies, cajun spices.	\$15		

Salads

Thai Chicken grilled marinated chicken served over romaine, cabbage, cucumber, carrots, tomato, sesame seeds, fried wontons, soy-lime dressing.	\$13	Greek romaine, kalamata olives, pepperoncini, red onion, tomato, cucumber, feta cheese, greek dressing.	\$11
Cobb mixed greens, turkey, egg, tomato, blue cheese crumbles, bacon, avocado, blue cheese dressing.	\$13	Farmhouse mixed greens, apples, blue cheese, almonds, red onion, dijon vinaigrette.	\$11
Caesar romaine, crouton, parm cheese, house-made caesar dressing.	\$10		

Sides



Crabbie Mac	\$9	Carolina Slaw	\$4
Collard Greens	\$8	Fresh Fries	\$4
Fried Green Tomatoes	\$7	Red Potato Salad	\$4
Mess O' Rings	\$8	Black Beans & Rice	\$4



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.

Some of our menu items may contain food allergens, peanuts, tree nuts, sesame, soybean oil, wheat, or milk.

Sandwiches & Burgers

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

Sanibel catch of the day blackened, bronzed, broiled, grilled or fried, remoulade, brioche bun.	Market Price	Chesapeake Bay Grilled Cheese lump crabmeat, cheddar, old bay mayo, whole wheat bread.	\$15
Marina Crab Cake broiled or fried crab cake, bajan tartar, brioche bun.	\$17	Capt.'s Chicken grilled, bacon, pimento cheese, pickles, remoulade, brioche bun.	\$13
Rib & Swiss sliced ribeye, swiss, caramelized onions, horseradish aïoli, au jus, focaccia bun.	\$14	Panini Cuban smoked pork, ham, swiss cheese, dill pickle, creole mustard, toasty baguette, smashed and griddled.	\$11
Gwynn's Island Po' Boy fried shrimp or oysters, shredded cabbage, tomato, remoulade, toasty baguette.	\$15	Groovy Turkey turkey, cheddar, bacon, cranberry mayo, mixed greens, whole wheat bread.	\$12

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

*Groovy Daddy bacon, grilled onion & mushroom, cheddar cheese.	\$11	*House Burger lettuce, tomato, red onion.	\$10
*Intracoastal house-made pimento cheese, jalapeño, bacon.	\$11	*No Wake t/w sautéed crab meat.	\$15

Entreés

Capt.'s Burrito smoked pork, chicken or tuna, peppers, onion, pepper jack cheese, rice & black beans, whole wheat tortilla, salsa, sour crema.	\$17	Salmon Capri t/w thai coconut dill sauce s/w rice & veggies.	\$19
Groovy Tacos your choice of either, baja fish, bronzed tuna, s/w cabbage, pico, pickled onion, rice, black beans, habanero crema and flour tortillas.	\$15	Seafood Platter flounder, shrimp, scallops & crabcake broiled with white wine butter sauce s/w red potato salad, cole slaw.	\$32
Chicken & Shrimp Étouffée chicken, shrimp, andouille sausage, trinity, cajun gravy, rice.	\$18	Sandy Point Shrimp or Oysters lightly fried, slaw, fresh fries, remoulade sauce.	\$18
Seafood Creole shrimp, crab meat, scallops, andouille simmered in a creole sauce, black beans & rice.	\$24	Crab Cakes broiled, s/w collard greens & t/w crispy onions, apple cranberry chutney.	\$30
Penne alla Vodka penne, tossed in olive oil, house cured bacon, vodka, marinara, cream.	\$16	Captain's Catch Fresh fish prepared either broiled, fried, grilled, blackened or bronzed/choice of 2 sides, ask your server for today's choices.	Market Price

Kids



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

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Groovy Desserts

New Orleans Style Bread Pudding finished with a bourbon sauce.	\$9
Cheesecake ask your server for today's selection.	\$10
Chocolate Mousse Pie dark chocolate mousse in an oreo cookie crumb crust.	\$10
Seasonal Fruit Cobbler t/w house-made ice cream.	\$10
Hummingbird Cake banana, pineapple & pecan cake t/w buttercream frosting.	\$12

