

Appetizers

<p>Lobster & Mango Cocktail \$19 basil herb dressing</p> <p>King Crab Cocktail \$19</p> <p>Stone Crab Appetizer \$19 1/2 lb. medium claws</p> <p>Northern Oysters \$2.50 each</p> <p>Soft Shell Crab \$15 seasoned, dredged in flour, quickly fried over julienne carrot and cilantro salad</p> <p>Vietnamese Spring Rolls \$10 (4)fried w/ shrimp, crab & dipping sauce</p> <p>Tuna Poke \$16 fresh tuna cubed, avocado, tamari, minced green onions</p>	<p>Ipswich Steamers \$15 broth & drawn butter</p> <p>Stone Crab Cocktail \$19</p> <p>Salmon Tartare \$15 shallots, capers, chives, lemon juice, tomato, avocado</p> <p>Tuna Carpaccio \$19 olive oil, sea salt, caper, onions, Parmesan, warm toast</p> <p>Gravlox \$17 house cured salmon, capers, onion, honey Dijon sauce w/ warm toast</p> <p>Lobster Nuggets - Thai Style \$15 fried chunks of lobster, tomato, onions, herbs, sweet chili sauce</p>
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Entrées

Florida Stone Crab Claws	Market Price
Medium, Large, Jumbo, Colossal	
Whole Florida Lobster	Market Price
broiled or stuffed (additional charge)	
Jumbo Caribbean Lobster Tail	\$39 per lb
20-24 oz. grilled, drawn butter	
Seafood Medley	\$28
fish, scallops, shrimp, spicy tomato sauce, jasmine rice & sweet plantains	
Grouper Oscar	\$30
jumbo lump crabmeat, asparagus, hollandaise	
Lobster Newburg	\$30
Maine lobster, mushrooms, leeks, sherry, cream, seasoning	
Branzino Fillet	\$29
choice of meli melo or lemon caper butter	
Crispy Branzino	\$29
whole Mediterranean Seabass w/ spicy Asian tamarind sauce, jasmine rice	
Balsamic Glazed Faroe Island Salmon	\$29
pan seared, orange juice, balsamic vinegar, honey, rosemary, shredded green papaya, spinach, cherry tomatoes	
Lemon Butter Faroe Island Salmon	\$29
grilled asparagus	
Miso Glazed Faroe Island Salmon	\$29
miso, sesame oil, honey, soy sauce over green beans, asparagus, tomato	
King Crab Legs	\$35
1 lb. steamed w/ herb butter	
Cajun Scallops	\$32
grilled, topped w/ fried garlic, shallots, tomato, capers, balsamic vinegar, parsley	
Shrimp & Scallops Meli Melo	\$29
chicken broth, preserved lemon butter, Worcestershire, onions, thyme, twice cooked potatoes	
Pan Seared Snapper w/ Thai Spices	\$29
lemon grass, kaffir lime, garlic, jasmine coconut rice	
Pan Seared Grouper	\$29
preserved lemon, julienne carrot, green peas, polenta	
Dijon Roasted Snapper	\$29
crème fraiche, Dijon mustard, shallots, capers w/ creamed spinach topped tomato	
Shrimp with Vegetables	\$24
Stir fried w/ carrots, mushrooms, snow peas, bok choy, onions, peppers Asian sesame sauce w/ jasmine rice	
Yellowtail Matecumbe	\$25
diced tomatoes, basil, shallots, vinegar, olive oil, lemon juice, onions, capers	
Curried Shrimp & Scallops	\$29
shrimp, sea scallops, Island curry sauce, yellow rice	

Appetizers

<p>Conch Fritters \$11</p> <p>Smoked Fish Spread \$12 jalapeno, crisp plantain chips</p> <p>*Topless Northern Oysters 15/30 6/12 horseradish, cocktail sauce</p> <p>*Russian Oysters (6) \$18 topped w/ egg white, yolk, sour cream, green onions, lump fish caviar</p> <p>Rings and Things (calamari) \$11 lightly breaded, fried w/ marinara</p> <p>Coconut Shrimp \$9 citrus dipping sauce</p> <p>Potato Skins \$5 melted cheddar cheese add \$2</p> <p>Stuffed Mushrooms \$10 seafest crab stuffing, cheese</p> <p>Fried Clams \$14 Lightly breaded & fried (when available)</p> <p>Mussels Provencal \$14 red sauce, onions, spices</p> <p>Crab Cake \$13 mango pineapple salsa</p>	<p>Shrimp Cocktail \$16 cocktail sauce</p> <p>*Topless Oysters 6 \$9 /\$16 horseradish, cocktail sauce</p> <p>Oysters Rockefeller \$16 baked w/ spinach & Pernod</p> <p>Fried Oysters \$14 lightly breaded & fried</p> <p>Black Skillet Mussels \$16 pan roasted, garlic butter</p> <p>Fried Calamari Salad \$13 Thai style - tomatoes, onions, herbs, sweet chili sauce</p> <p>Escargot \$13 garlic butter, puff pastry</p> <p>Clams Casino \$11 diced red & green peppers, onion, bacon, spices</p> <p>Seared Sesame Tuna \$15 cracked pepper, sesame seeds, wasabi, pickled ginger, soy sauce</p> <p>Conch Salad \$11 diced conch, orange & lime juice, onion, peppers, herbs, spices</p> <p>Cracked Conch \$13 seasoned, dredged in flour, quickly fried</p>
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Salads

<p>Oyster Caesar \$18 Caesar salad, fried oysters enough for two extra oyster \$1.25 each</p> <p>Gourmet Greens \$5 tender baby greens</p>	<p>Arugula Salad \$9 arugula, gorgonzola, pear, candied pecans</p> <p>Caesar \$6 crisp romaine tossed with our classic dressing</p>
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Fresh Mozzarella & Tomato
olive oil, balsamic reduction, onion, basil
\$11

Chowder & Bisque

Key West Conch	\$6
New England Clam	\$6
Lobster Bisque	\$8

Lightly Breaded Quickly Fried

w/ a green salad & a choice of rice, baked potato or french fries

Ipswich Belly Clams	\$25	Farm Raised Catfish	\$19
Combination Platter	\$29	Butterfly Shrimp	\$25
fish, scallops, shrimp, oysters		panko bread crumbs & fried	
Soft Shell Crabs	\$29	Cracked Conch	\$21
Crispy Snapper (Whole Fish)	\$29	Oysters	\$25
spicy Asian tamarind sauce, jasmine rice			

Baked to Perfection

w/ a green salad & choice of rice, baked potato or french fries

Stuffed Shrimp	\$29
seafest crab stuffing yellow rice or baked potato	
Shrimp Scampi	\$29
white wine, butter, garlic, diced tomatoes, parsley, Parmesan w/ rice or linguine	
Scrod Supreme	\$23
margarine, bread crumbs	
Stuffed Dolphin	\$25
seafest crab stuffing, cheddar cheese	
Tuna Balsamico	\$35
balsamic onions & shallots w/ wasabi mashed potatoes	
Flounder Imperial	\$29
crab meat, onions, peppers, shallots, seasoned bread crumbs, cream, dill sauce	

Seafood Pasta

w/ green salad

Seafood Jambalaya	\$29	Seafood Marinara	\$25
shrimp, scallops, andouille sausage, tasso ham, spicy jambalaya seasoning w/ rice or linguine		shrimp, scallops, seafest crab, red sauce, linguine	
Paella	\$29	Seafood Risotto	\$26
shrimp, scallops, mussels, clams, chorizo sausage		sea scallops, shrimp, shiitaki mushrooms, asparagus, arborio rice	
Seafood Alfredo	\$25	Shellfish AJ	\$25
shrimp, scallops, seafest crab, cream sauce, fettuccine		clams, shrimp, mussels, squid, clam juice, butter, garlic, linguine	

Fresh Seafood

w/ a green salad & a choice of rice, baked potato or french fries

Sea Scallops	\$28	Grouper	\$24
Dolphin	\$23	Yellowtail	\$23
Swordfish	\$26	Salmon	\$26
Hog Fish	\$23	Tilapia	\$18
*Scrod	\$23	Tuna	\$26
Sea Bass	\$32		

Toppings

Island Style	\$3	Sumptuous Style	\$3
onions, peppers, celery, mushrooms, tomatoes, olives, spices, wine.		topped w/ melted cheddar, mushrooms & parsley	
Yum Yum Sauce	\$2	Oregano	\$1
green onions, sesame seeds, lemon grass, chives w/ teriyaki sauce		spiced bread crumbs, oregano, Parmesan, wine	
Meli Melo	\$3	Imperial Stuffing	\$7
chicken broth, preserved lemon butter, Worcestershire, onion, thyme		crab meat, onions, peppers, shallots, seasoned bread crumbs, cream	
Honey Mustard	\$2	Blackened	\$1
local honey, spicy brown mustard.		A la Paulo	\$3
Vera Cruz	\$3	white wine, mushrooms, garlic	
spicy - onions, peppers, tomatoes, capers, olives		Macadamia Nut Crust	\$3

Favorites

w/ a green salad & a choice of rice, baked potato or french fries

Cedar Plank Salmon	\$29
sun-dried tomato aioli	
Pompano Macadamia	\$26
macadamia nut crust, mango chutney butter, gourmet greens	
Yellowtail Macadamia	\$26
macadamia nut crust, mango chutney butter, gourmet greens	
Shrimp Macadamia	\$29
macadamia nut crust, mango chutney butter, gourmet greens	
Pan Roasted Sea Bass	\$35
shallots, shiitake mushrooms, basil, tomatoes	
Lump Crab Cakes	\$29
sautéed golden brown, Asian slaw, mango, pineapple salsa	
King Crab Legs	\$35
1 lb. steamed w/ herb butter	
Grilled Dolphin with Tropical Fruit Salsa	\$27
over black beans, mango pineapple salsa, crisp plantains	
Poached Salmon	\$29
dill sauce, fresh steamed vegetables	

Captain's Choice

w/ a green salad & a choice of rice, baked potato or french fries

Admiral's Platter \$35
broiled - lobster, fish, stuffed shrimp,
shrimp scampi, scallops,
oyster Rockefeller

Jamaican Style Yellowtail \$29
(Whole Fish)
simmered w/ orange juice, allspice,
thyme, tomato, onions, scallions w/
rice & peas

Cataplana Seafood \$35
clams, mussels, shrimp, scallops, squid, fish,
lobster, Portuguese red sauce,
andouille sausage, spices, garlic bread

Caribbean Snapper (Whole Fish) \$29
grilled whole w/ rice & peas,
plantains

Snapper Ginger (Whole Fish)
fried, Asian ginger sauce w/ rice & peas, plantains
\$29

Lobster

w/ a green salad & a choice of rice, baked potato or french fries

Maine Lobster Market Price

Florida Lobster Tail Market Price

Whole Florida Lobster
Market Price

Land Lovers

w/ a green salad & a choice of rice, baked potato or french fries

Rib Eye \$29
grilled, onion rings

New York Strip \$29
grilled, mushrooms

Reef & Beef \$29
top sirloin, shrimp scampi

Macadamia Chicken Breast \$19
macadamia crusted, mango chutney
butter, rice and peas & plantains

Filet Mignon \$35
wrapped in bacon, grilled,
mushrooms w/ asparagus

Churrasco \$25
chimichurri, pickled onions, rice and
peas & plantains

Surf & Turf \$35
top sirloin, 8 oz. Florida lobster tail

Sides

Sautéed Spinach \$2.50

Steamed Broccoli \$2.50

Sweet Potato Fries \$2.50

Steamed Carrots \$2.50

Vegetable Medley \$6.50
broccoli, carrots, asparagus

Steamed Asparagus \$2.50

Beer

<p>Amstel Light \$4</p> <p>Becks Dark \$4</p> <p>Bud Light 3.50</p> <p>Coors Light \$3.50</p> <p>Heineken \$4</p> <p>Ballast Point Sculpin IPA \$6</p> <p>Kentucky Bourbon Ale \$7</p> <p>Stella Artois \$4</p> <p>Monk in the Trunk \$6</p> <p>Bells Two Hearted IPA \$5</p>	<p>Bass Ale \$4.00</p> <p>Becks \$4</p> <p>Budweiser / Bud Light \$3.5</p> <p>Corona \$4</p> <p>Becks non alcoholic \$4</p> <p>Miller Lite \$3.50</p> <p>Red Stripe \$4</p> <p>Sam Adams \$4</p> <p>Funky Buddha Floridian \$6</p>
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We have an Extensive Wine List & Full Bar

Dessert

<p>Apple Pie \$6.00</p> <p>Bread Pudding with \$6.00 Rum Sauce</p> <p>Pecan Pie \$6.00 <i>w/ chocolate chips</i></p> <p>White Chocolate Crème \$6.50 Brulee</p>	<p>Banana Cream Pie \$6.50</p> <p>Chocolate Mousse Cake \$6.50</p> <p>Key Lime Pie \$6.00</p> <p>Rum Cake \$6.00</p> <p>White Chocolate Brownie \$6.00</p>
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Lobster Special Every Tuesday
Two for One Price (no sharing)

Wine Corkage Fee \$15

Gift Certificates Available
Children's Menu Available

Captain's Tavern Restaurant Hours of Operation
Monday - Thursday11:30A.M. to 10:00P.M.
Friday & Saturday11:30A.M. to 11:00P.M.
Sunday.....5:00P.M. to 9:00P.M.

Captain's Tavern Restaurant
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Miami, FL 33156
305-666-5979

Captain's Tavern Seafood Market
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