

Starters

Stone Crab Appetizer	\$19	Stone Crab Cocktail	\$19
1/2 lb. medium claws			
Lobster & Mango Cocktail	\$19	Gravlox	\$17
basil herb dressing		house cured salmon, capers, onion, honey Dijon sauce w/ warm toast	
King Crab Cocktail	\$19	Vietnamese Spring Rolls ...	\$10
		(4)fried w/ shrimp, crab & dipping sauce	
Tuna Carpaccio	\$19	Cracked Conch	\$13
olive oil, sea salt, caper, onions, Parmesan, warm toast		seasoned, dredged in flour, quickly fried	
Potato Skins	\$5	Ipswich Steamers	\$15
melted cheddar cheese add \$2		broth & drawn butter	
Pierogies	\$5		
potato,cheddar cheese, sautéed onions, garlic butter			

Entrées

Florida Stone Crab Claws	Market Price
Medium, Large, Jumbo, Colossal	
Whole Florida Lobster	Market Price
broiled or stuffed (additional charge)	
Snapper Picatta	\$16
broiled w/ lemon caper butter	
Baked Stuffed Dolphin	\$16
seafest stuffing & cheddar cheese	
Lobster Newburg	\$17
Maine lobster, mushrooms, leeks, sherry, cream, seasoning	
Frog Legs	\$14
lightly breaded, fried tossed w/ garlic butter sauce	
Shrimp a la Puttanesca	\$15
jumbo shrimp, tomato, onions, capers, black olives, oregano, garlic, penne pasta	
Fish Tacos (3)	\$11
fried fish, chipotle mayo, cabbage & mango salsa	
Lobster Ravioli	\$15
mushrooms & sherry cream	

Appetizers

Shrimp Cocktail \$16
cocktail sauce

Conch Salad \$11
diced conch, orange & lime juice,
onion, peppers, herbs, spices

***Topless Northern Oysters 6/12** \$2.50
horseradish, cocktail sauce

Oysters 2 Ways \$15
Rockefeller & Crab Meat w/ Cream
Cheese

Seared Sesame Tuna \$15
cracked pepper, sesame seeds,
wasabi, pickled ginger, soy sauce

Black Skillet Mussels \$16
pan roasted, garlic butter

Mussels Provencal \$14
red sauce, onions, spices

Stuffed Mushrooms \$10
seafest crab stuffing, cheese

Fried Calamari Salad \$13
Thai style - tomatoes, onions,
herbs, sweet chili sauce

Smoked Fish Spread \$12
jalapeno, crisp plantain chips

***Topless Clams 6** \$9
cocktail sauce

***Topless Oysters 6** \$9
horseradish, cocktail sauce

***Russian Oysters (6)** \$18
topped w/ egg white, yolk, sour
cream, green onions, lump fish
caviar

Fried Oysters \$14
lightly breaded & fried

Escargot \$13
garlic butter, puff pastry

Rings and Things (calamari) \$11
lightly breaded, fried w/ marinara

Oysters Rockefeller \$16
baked w/ spinach & Pernod

Conch Fritters \$11

Fresh Mozzarella & Tomato \$11
olive oil, balsamic reduction, onion,
basil

Soups, Chowders & More

New England Clam \$6

Key West Conch \$6

Salad & Soup \$10
house salad & soup
(lobster bisque add \$2)

Soup of the Day \$6

Maine Lobster Bisque \$8

Soup & Fried Fish Sandwich \$12
fresh fish pieces & your choice of soup
(lobster bisque add \$2)

Salads

House \$5

lettuce, tomato, cucumber & carrots

Shrimp \$11

Steamed shrimp, mayo, celery, spices on a green salad

Greek Salad \$10

romaine, iceberg, Greek olives, Feta cheese, pepperoncini, tomato

Caesar \$11

crisp romaine tossed with our classic dressing

topped with grilled chicken \$13

topped with grilled dolphin \$14

Blackened Tuna \$15

lettuce, tomatoes, olives, peppers & Feta cheese

Thai Lobster Salad \$15

fried lobster meat, Thai chili sauce w/ mixed greens

Fresh Tuna \$11

yellowfin tuna, made into fresh tuna salad

Shrimp and Crab Louie Salad \$13

egg, tomato, cucumber, black olives, 1000 island dressing

Captain's \$12

Grilled Dolphin or Chicken on a large salad of lettuce, onions, peppers, cucumber, tomato and croutons

Lobster \$19

Florida Lobster chunks, mayo, spices & herbs over ribbons of lettuce

topped with fried oysters \$15

Crab Salad \$12

lump crab meat, salad greens, fruit, banana bread.

Pasta

w/ a house salad

Seafood Alfredo \$14

shrimp, scallops, seafood crab, cream sauce, fettuccine

Linguine with Clams \$11

marinara sauce or garlic butter w/ fresh clams

Heart Smart Pasta \$14

shrimp, scallops, artichoke hearts, black olives, tomato, mushrooms, olive oil, garlic, wine sauce w/ whole wheat pasta

Sandwiches

Florida Lobster Roll \$19

lobster salad, shredded lettuce on a
toasted roll

Hamburger \$9

french fries and cole slaw

Grilled Chicken Breast \$9

french fries and coleslaw

Blackened Grouper \$13

Reuben

grilled w/ Cajun spices, 1000 island
dressing, sauerkraut, Swiss cheese,
rye bread

Grilled Dolphin \$11

fresh dolphin fillet grilled topped
with mushrooms, onions and
melted cheese

Grilled Tuna Melt \$9

fresh yellowfin tuna salad topped
with Swiss and cheddar cheese

Oyster Po Boy \$12

fresh oyster lightly fried served on a
toasted roll with remoulade also
available with shrimp

Entrées

w/ a green salad & choice of scalloped potatoes or yellow rice

Half Florida Lobster Stuffed **Market Price**

Scrod in the Garden \$14

fillet encrusted with seasoned bread crumbs & served over a bed of creamy spinach
sauce

Crab Cakes \$15

with tropical fruit salsa

Seafood Jambalaya \$13

shrimp, scallops, andouille sausage, tasso ham, spicy jambalaya seasoning w/ rice or
linguine

Shrimp Scampi \$13

white wine, butter, garlic, diced tomatoes, parsley, Parmesan w/ rice or linguine

Thai Salmon Curry \$15

green curry, Thai eggplant, jasmine rice

Cedar Plank Salmon \$17

sun-dried tomato aioli

Brazilian Seafood Stew \$15

shrimp, scallops. fish, moqueca sauce, white rice

Tilapia Florentine \$14

creamy spinach sauce

Trout Macadamia \$15

mango butter

Fresh Seafood

Grilled - Broiled - Baked - Fried

w/ a green salad & choice of scalloped potatoes or yellow rice

Hog Fish	\$14	Dolphin	\$13
Grouper	\$15	*Scrod	\$13
Farm Raised Catfish	\$12	Yellowtail	\$14
Salmon	\$15	Tuna	\$15
Sea Scallops	\$16	Tilapia	\$11
Bay Scallops	\$14	*Sole/Flounder	\$12

Lightly Breaded & Quickly Fried

w/ a green salad & a choice of scalloped potatoes or yellow rice

Oysters	\$16	Calamari	\$14
Coconut Shrimp	\$12	Bay Scallops	\$14
Sea Scallops	\$16		

Toppings

Island Style	\$3
onions, peppers, celery, mushrooms, tomatoes, olives, spices, wine.	
Honey Mustard	\$2
local honey, spicy brown mustard.	
Sumptuous Style	\$3
topped w/ melted cheddar, mushrooms & parsley	
Yum Yum Sauce	\$2
green onions, sesame seeds, lemon grass, chives w/ teriyaki sauce	
Blackened	\$1
Vera Cruz	\$3
spicy - onions, peppers, tomatoes, capers, olives	

Beer

Budweiser / Bud Light . \$3.50 \$3.5	Bud Light 3.50 \$3.50
Coors Light \$3.50 \$3.50	Miller Lite \$3.50 \$3.50
Becks non alcoholic \$4 .. \$4.00	Kentucky Bourbon Ale .. \$7.00 \$7
Sam Adams \$4 \$4.00	Becks \$4 \$4.00
Becks Dark \$4 \$4.00	Bass Ale \$4.00
Amstel Light \$4 \$4.00	Red Stripe \$4 \$4.00
Stella Artois \$4 \$4.00	Ballast Point Sculpin \$6.00 IPA \$6
Corona \$4 \$4.00	Heineken \$4 \$4.00
Monk in the Trunk \$6 ... \$6.00	Funky Buddha \$6.00 Floridian \$6

We have an Extensive Wine List and a Full Bar

Captain's Tavern Restaurant Hours of Operation

Monday, Tuesday, Wednesday & Thursday...11:30A.M. to 10:00P.M.
Friday & Saturday.....11:30A.M. to 11:00P.M.
Sunday.....5:00P.M. to 9:00P.M.

**Gift Certificates Available
Children's Menu Available**

**Lobster Special Every Tuesday
Wine Corkage Fee \$15**

**Captain's Tavern Restaurant
9625 S Dixie Hwy.
Miami, FL 33156
305-666-5979**

**Captain's Tavern Seafood Market
7495 SW 98 Street
Miami, FL 33156
305-661-4237**