

Opening Act



Captain's Favorite

GF Gluten Free

Captains Cornbread – Home made Cornbread Served Hot with butter	8
Lobster Con Queso - Mildly spicy cheese dip with crispy tortilla chips	16
Fire Cracker Shrimp – Beer Battered, lightly tossed in Tai Chili sauce	15
Ahi Tuna Stack – Avocado, seaweed salad, lemon infused teriyaki reduction	15 GF
Shrimp Cocktail - Ice cold jumbo shrimp, Tabasco cocktail sauce	16 GF
Sesame Seared Ahi Tuna – Seaweed salad, ginger, wasabi, ginger glaze	15 GF
Crispy Calamari - Marinara dipping sauce	12
Epic Mac N Cheese - 4 cheese blend, pulled buffalo chicken, brick oven finished	16
Buffalo Fingers – Served with blue cheese dressing and celery sticks	14
Peel N Eat Shrimp – Chilled, Old Bay seasoned, Tabasco cocktail	14 GF



Seafood Towers



Small Tower (2-3 People) 75 **GF**

Oysters, Peel n Eat Shrimp, Shrimp Cocktail, Ahi Tuna Stack

Large Tower (4-6 People) 130 **GF**

Oysters, Peel n Eat Shrimp, Shrimp Cocktail, Sesame Seared Ahi Tuna, Ahi Tuna Stack, Chilled Lobster Tail

House Specialties

Captains Cut Prime Rib 15oz “Brave Heart Ribeye”, mashed potatoes, seasonal vegetable, Au Jus	35 GF
Seafood Broiler Scallops, Haddock, Gulf shrimp, lump crab cake, lemon butter, baked potato, seasonal vegetables	28
Captain's Surf N Turf Maine lobster tail, 7 oz Prime Filet, baked potato, seasonal vegetable	36 GF
ROW Seafood Jambalaya Rice, Seasonal shellfish, chicken, scallops, Andouille sausage	28

Headliners




Captain's Platter - Fried shrimp, clam strips, fish n chips, coleslaw	29
Twin Tails - 2 Maine Lobster tails, broiled, lemon butter, baked potato, seasonal vegetable	32 GF
Seared Bronzino – Roasted fingerling potatoes, Kalamata olives, seasonal vegetable	28 GF
Cedar Plank Salmon - Brick fired, baby spinach, roasted fingerling potatoes	23 GF
Grilled Shrimp – Jumbo gulf pink, yellow rice, seasonal vegetable	24 GF
Coconut Shrimp – Sweet & Spicy relish, yellow rice, seasonal vegetable	26
Mahi Mahi - Grilled or Blackened, Mango-Habenero Salsa, Yellow Rice & Seasonal Vegetables	24
Ahi Tuna - Grilled or Blackened, Pineapple Chutney, Fingerling Potatoes & Seasonal Vegetables	32
Chicken Alfredo - Blackened Chicken & Alfredo sauce over Papardelle	22
Chicken Caprese - Heirloom tomatoes, fresh buffalo mozzarella, basil, mashed potatoes	24 GF
Prime Filet - 7oz Prime filet, baked potato, seasonal vegetable	30 GF
ROW Angus Burger - White cheddar, fresh cut fries, house pickles	16

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Bourne illness.
Especially if you have certain medical conditions



Soups & Salads

Cup Bowl



 Captain's Favorite
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 New England Clam Chowda	7	9	
 Lobster Bisque	8	10	
French Onion		9	
 Wedge Salad – bleu cheese, crispy bacon, tomato, shoestring onions			14
Lump Crab Cobb –Egg, tomatoes, bleu cheese, crispy prosciutto, onions			17 GF
Caprese – Heirloom tomatoes, fresh Mozzarella, basil, balsamic reduction			12 GF
Classic Caesar - Romaine hearts, house Caesar dressing, sour dough croutons			12
*Add Chicken 6 Shrimp or Salmon 10			

Brick-Fired Flatbreads

 Margarita -Heirloom tomatoes, basil, fresh Mozzarella, balsamic drizzle	12
Shrimp Scampi -Garlic, lemon, fresh herbs, Asiago cheese	15
Steak Fajita -Blackened peppers & onions, four cheese blend, Pico de Gallo	15
 BBQ Chicken -Pulled chicken, red onions, Gruyere cheese, BBQ sauce	13
Bacon Ranch -Grilled chicken, red onions, diced tomatoes, four cheese blend	13
Mediterranean -Fresh hummus, Kalamata olives, fire roasted tomatoes, feta cheese	12

Closing Act

 Key Lime Pie – award winning recipe	8
Turtle Cheesecake – caramel & chocolate sauces with pecans	9
 Mile High Carrot Cake – you won't believe your eyes –share it	15
Ultimate Banana Split-	15
Brulee Bananas, Chocolate, Vanilla & Strawberry Ice Cream, Chocolate Sauce, Whipped Cream And pistachios	
Chocolate Souffle- (15 minute cook time...Made to order)	10
Warm Ghirardelli Chocolate Inside Moist Chocolate Cake with Whipped Cream And Fresh Berries	
Espresso	4
Double Espresso	8
Capaccino	6
Irish Coffee- Coffee with Jameson Wiskey and Heavy Cream	8.5
Coffee w/Sambuca	9



NOW AVAILABLE

CAPTAIN BRIEN
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 CERTIFIED ORGANIC
 ALL NATURAL
 SUGAR FREE
 LIMITED EDITION
 NAPLES, FLORIDA EXCLUSIVE

DARK RUM
 BARREL AGED
 NAPLES, FLORIDA EXCLUSIVE

ROW
 by Capt. Brien & Crew
 EST. 2015

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