

CAPTAIN CURT'S

CRAB AND OYSTER BAR

⚓ CAPTAIN'S CHOICE

NEW ENGLAND CLAM CHOWDER VOTED WORLD'S BEST

Winner of the "Great Chowder Cook-Off" Newport, RI
More than 2½ times more Clams than Potatoes!

CUP / 7 BOWL / 10

STEAMED & RAW

RAW OYSTERS

Wild harvested Gulf Oysters on the half shell
Half Dozen / 19 One Dozen / 30

THAT BEING SAID, WE HAVE TO ADD SOME FINE PRINT:

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C-4.010(8)

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our foods contain ingredients known to be major food allergens, and all of our food is prepared in a common kitchen.

⚓ PEEL & EAT SHRIMP

Wild caught in the Gulf of Mexico served chilled
Half Pound / 16 One Pound / 30

CLAMS

Steamed local Cedar Key Florida Middleneck Clams
in our signature lemon butter / 16

MUSSELS

Rope grown, sourced from the North Atlantic, sautéed
in our signature lemon butter / 16

CRABBY SODAS

Premium Soda bottled for Captain Curt's / 3.5

BLACK CHERRY, RASPBERRY LIME,
GRAPE, ROOT BEER, CREAM SODA,
ORANGE SODA, COSMIC LEMON LIME



KIDS MENU

Fries or Applesauce - \$8 - Frisbee included!

Ages 12 and under only

KID'S HAMBURGER, KID'S
CHEESEBURGER, CHICKEN
NUGGETS, FISH STICKS, FRIED
SHRIMP, MAC 'N CHEESE

APPETIZERS

CALAMARI

Lightly fried Calamari, garnished with mild
Cherry Peppers / 16

BOOM BOOM SHRIMP

Tender breaded Shrimp hand tossed in our
tangy boom boom sauce / 12

FRIED CHEESE CURDS

Real Wisconsin curds, buttermilk ranch / 11

COCONUT SHRIMP

Lightly breaded with Coconut flakes, served
with a sweet orange marmalade / 13

FISH DIP

Locally sourced, wild caught smoked Mahi &
Wahoo / 15

ESCARGOT

Imported from France, cooked in our signature
garlic butter / 13

CLAM STRIPS

Breaded and fried Atlantic Surf Clams / 14

PRETZELS & BEER CHEESE

Warm salted pretzel served with a savory beer
cheese dip / 12

AHI TUNA

Sushi-Grade Ahi Tuna, crusted with Sesame
seeds and seared rare, served with Wasabi and
Soy sauce / 19

AHI TUNA NACHOS

Sushi-Grade Ahi Tuna tossed in Poke sauce,
topped with Sriracha Mayo, Green Onion, and
Sesame Seeds, on crispy fried wontons / 19

CRAB CAKE

Traditional Maryland style loaded with
Lump Crab Meat with remoulade dressing / 18

⚓ GATOR BITES

Alligator tail meat, hand breaded and fried / 16

FRIED PICKLES

Lightly breaded and fried, buttermilk ranch
dipping sauce / 11

WINGS

Eight fresh, never frozen wings hand spun
in choice of sauce: Classic Buffalo, Garlic
Parmesan, Teriyaki, Nashville Hot, or Mango
Habanero / 16

STONE CRAB CLAWS

Locally caught Stone Crab claws, served hot or
cold (but locals prefer them cold)
Market Price per claw

ADD FIREPOWER

\$3 Upgrades

◀ PEANUT BUTTER WHISKEY

◀ DON Q CRISTAL SILVER RUM

◀ WICKED DOLPHIN BLACK RUM

◀ DON Q PASSION FRUIT RUM

THE TIME TRAVELER

ADD 151 PROOF RUM TO ANY DAIQUIRI FOR \$4

BETTER INGREDIENTS
BETTER DAIQUIRIS
GUPS, WE MAY HAVE STOLE A SLOGAN...

BANANA
STRAWBERRY
PIÑA COLADA
BLUEBERRY-
POMEGRANATE
BLUE RASPBERRY

Non-Alcoholic JOLLY Rancher

16oz \$9.99

24oz \$14.99
\$10 REFILLS

CAPTAIN CURT'S VILLAGE

LOVE SIESTA KEY

BASKETS

Smaller portions of our house staples, served with French fries and classic Cole slaw. Perfect for lunch or dinner.

SHRIMP BASKET

Wild caught Gulf Shrimp, hand breaded and fried / 17

GROUPEY BASKET

Hand breaded and fried Grouper fingers wild caught in the Gulf of Mexico / 24

CHICKEN BASKET

Breaded and fried Chicken Breast tenderloins with choice of dipping sauce / 17

CLAM BASKET

Tender breaded and fried Atlantic Surf Clams / 18

FILE FISH BASKET

Hand breaded and fried wild caught File Fish nuggets / 19

OYSTER BASKET

Hand breaded, juicy wild harvested Gulf Oysters lightly fried / 25

FISH 'N CHIPS BASKET

A lunch portion of wild caught Alaskan Pollock, hand breaded and fried / 17

RIB BASKET

Half rack of fall off the bone Baby Back Ribs basted with our signature BBQ Sauce / 18

WILD CAUGHT SEAFOOD

We source the finest domestic and eclectic international seafood. Every item is wild caught and subject to availability. For the purist experience we offer "just the fish" lightly seasoned with our house seafood blend. Cajun and Garlic Pepper preparations available upon request.

Choice of two sides with any protein.

FILE - Wild caught, flaky and mild, File Fish is a house favorite. Grilled, broiled, or fried / 26

GULF GROUPEY - A rare delicacy from the Gulf of Mexico, check with your server for details on our current variety & availability. Grilled, broiled, or fried / 39

MAHI MAHI - Fun to catch, better to eat! Mahi is a delicious white fish with a mild flavor, Mahi is a local favorite. Pan seared / 27

SEA SCALLOPS - Delivered fresh daily from the Grand Banks Ledge in the North Atlantic Ocean, our wild caught Scallops are packed with flavor in every bite. Lightly seasoned and broiled / 32

GULF SHRIMP - Domestic, wild caught jumbo White Shrimp from the Gulf of Mexico. Grilled, broiled, or our house favorite, hand breaded and fried / 25

SHRIMP & ...

SHRIMP & CLAM STRIPS

Wild caught Gulf Shrimp and Atlantic Surf Clams breaded and fried, mashed potatoes and Cole slaw / 23

SHRIMP & GRITS

Down home Southern cookin'! Wild caught Gulf Shrimp and Andoulli Sausage served over cheesy grits, garnished with fresh green onion / 22

SHRIMP & SEA SCALLOPS

Fresh Sea Scallops and Gulf Shrimp lightly seasoned and broiled, with cilantro lime rice and mixed vegetables / 28

SHRIMP & RIBS

If you can't decide between seafood or more traditional fare, look no further. Half rack of baby back ribs in our tangy BBQ sauce and hand breaded and fried Gulf Shrimp, french fries, mixed vegetables / 27

SIGNATURES

Note: No substitutions on proteins for Signature Entrees.

ALASKAN FISH & CHIPS

A generous portion of wild caught Alaskan Pollock, hand breaded and fried, tartar sauce, malt vinegar, fries, Cole slaw. You will not leave hungry / 22

HOGFISH DINNER

Only caught by spear, Hogfish is prized for its delicate, buttery, and sweet flavor. Served butterflied and tail-on. Available broiled or fried, with choice of two sides. Get it while it lasts... / 39

SHRIMP SCAMPI

A classic preparation with our signature garlic butter sauce, cilantro lime rice and mixed vegetables / 24

CRAB CAKES

Traditional Maryland style loaded with Lump Crab Meat over fresh greens, Remoulade dressing, mixed vegetables, mashed potatoes / 33

CAJUN COMBO

Gulf Shrimp and Alaskan Pollock broiled with a spicy blend of Cajun herbs and spices, cilantro lime rice and mixed vegetables / 22

CAPTAIN'S PLATTER

A broiled combination of a File Fish fillet, Sea Scallops, and Gulf Shrimp. A feast fit for a Captain, mashed potatoes and mixed vegetables / 32

FRIED SEAFOOD EXTRAVAGANZA

Sometimes you just can't beat fried seafood. Alaskan Pollock, Clam Strips, Gulf Shrimp, all breaded and lightly fried. French fries and Cole slaw / 29

BABY BACK RIBS

Full rack of fall off the bone tender Baby Back Ribs, slow cooked for hours in house with our tangy signature BBQ sauce, french fries, and mixed vegetables / 25

GRILLED PRIME RIB

Captain's Cut of USDA Choice Prime Rib, slow cooked then grilled to temperature, mashed potatoes and mixed vegetables / 32

SIDES

French Fries / 4
Mashed Potatoes / 4
Applesauce / 4

Classic Cole Slaw / 4
Cilantro Lime Rice / 4
Seasonal Vegetables / 4

Cheesy Grits / 4
Black Beans / 4

CRAB LEGS

Served with hot clarified butter, fresh lemons, and all the tools you need to enjoy.

Eye protection recommended, choice of 2 sides

SNOW CRAB

1 1/4 lbs domestic Alaskan crab legs / 49

STONE CRAB

Locally caught Stone Crab claws, served hot or cold (but locals prefer them cold)
1 lb. Dinner / Market Price

SALADS

GRILLED SHRIMP

Chargrilled wild caught Gulf Shrimp on classic Caesar Salad / 18 Mixed Greens / 18

Sub: Grilled Chicken or Crab Salad / 19

File Fish or Mahi / 21

Seared Ahi Tuna / 24

CARIBBEAN MAHI MAHI

Pan seared wild caught Mahi Mahi prepared with Caribbean jerk seasoning on mixed fresh greens, and Citrus Lime Vinaigrette / 21

STRAWBERRY SPRING HARVEST

Grilled Chicken Breast on mixed fresh greens, candied walnuts, Feta cheese crumbles, fresh strawberries, poppyseed dressing / 20

BUFFALO CAESAR

Crispy Buffalo Chicken, Blue Cheese Crumbles with bacon bits atop a Caesar Salad / 19

SANDWICHES

Served on brioche bun with French fries

FRESH GULF GROUPEY

Delivered fresh daily, the finest Gulf Grouper. Grilled, broiled, or fried / 27

FILE FISH

Wild caught flaky and mild fish, a must try for Grouper and Cod lovers. Grilled, broiled, or fried / 19

CHEESE FILE IN PARADISE

File Fish fillet lightly dusted with a tangy seasoning & baked with American cheese / 20

MAHI MAHI

A Floridian's favorite, it has the perfect texture and mild flavor. Pan seared / 21

HOGFISH MINUTA-STYLE SANDWICH

Mild, flaky, and buttery, Hogfish is a must-try. Tail-on hogfish served broiled or fried / 27

FRIED OYSTER

Hand breaded wild harvested oysters / 25

CRAB CAKE

Traditional Maryland style loaded with Lump Crab Meat with remoulade / 21

CRAB SALAD

A long running favorite for a hot day, our cold Crab Salad is a fantastic lighter dish / 14

GRILLED CHICKEN

Tender Chicken Breast, seasoned and chargrilled to perfection / 16

Club style with bacon and cheese / 19

INDIANA PORK TENDERLOIN

Hammered flat bigger than the bun, breaded and fried / 15

SNIKI TIKI DOUBLE BURGER

The Legend. A juicy double patty with double Swiss or American cheese / 15, add Bacon / 18
Single patty option available.

A LA CARTE

Onion Rings / 7
Side Mixed Green or Caesar Salad / 7
Side Grilled Shrimp / 12