

# 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

### 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



## 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

## BETTER INGREDIENTS BETTER DAQUIRIS

CURZ, WE MAY HAVE STOLE A SLOGAN...



**BANANA  
STRAWBERRY  
PIÑA COLADA  
BLUEBERRY-  
POMEGRANATE  
BLUE RASPBERRY**

Non-Alcoholic **JOLLY  
TANCHER**

**ADD FIREPOWER**  
\$3 Upgrades

▶ **PEANUT BUTTER WHISKY**  
◀ **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

06/20/24

## 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! 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

**YELLOWTAIL SNAPPER** - A Florida Favorite, Yellowtail Snapper is known for its light and sweet flavor. Served butterflied and tail-on. Available broiled or fried / 27

**TRIPLETAIL** - Sweet, mild, and, flaky, you may have seen Tripletail in the gulf of Mexico, usually hanging around the crab boys. Available broiled or fried. / 27

## 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 Andouille Sausage served over cheesy  
grits, garnished with fresh green onion / 22

### SHRIMP & SEA SCALLOPS

Fresh Sea Scallops and Gulf Shrimp  
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

### 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

## 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

1¼ lbs domestic Alaskan crab legs / 49

## 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

Our Wild Caught Mahi has the perfect texture  
and delicate flavor to satisfy any seafood lover.  
Served with homemade Tartar Sauce / 21

### 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

### YELLOWTAIL SNAPPER MINUTA-STYLE SANDWICH

A Florida Favorite, Yellowtail is a must-try.  
Served Tail-On, available broiled or fried / 21

### TRIPLETAIL SANDWICH

Flaky, mild, and, sweet, Tripletail is a real treat!  
Available broiled or fried / 21

### 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

### SNICK TIKI DOUBLE BURGER

The Legend. A juicy double patty with  
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

## 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