CAPTAIN CURT'S

CRAB AND OYSTER BAR

CAPTAIN'S CHOICE

THE WORLD'S BEST CLAM CHOWDER

Our World Famous New England-Style Clam Chowder
Winner of the "Great Chowder Cook-Off" Newport, RI

CUP / 7 BOWL / 10

STEAMED & RAW

RAW OYSTERS
Wild harvested Gulf Oysters on the half shell
Half Dozen / 18 One Dozen / 32

CLAMS
Steamed local Cedar Key Florida Middleneck Clams in our signature lemon butter / 17

PEEL & EAT SHRIMP
Wild caught in the Gulf of Mexico served chilled
Half Pound / 16 One Pound / 30

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

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.

KIDS' MENU

Ages 12 and under only
Served with choice of Fries or All-Natural Applesauce, on top of a frisbee for you to keep! $8 Each

KIDS' HAMBURGER
KIDS' CHEESEBURGER
CHICKEN NUGGETS
FISH STICKS
FRIED SHRIMP
MAC 'N CHEESE

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 spicy Cherry Peppers / 16

BOOM BOOM SHRIMP
Tender breaded Shrimp hand tossed in our tangy boom boom sauce / 15

FRIED CHEESE CURDS
Real Wisconsin curds, buttermilk ranch / 11

COCONUT SHRIMP
Lightly breaded with Coconut flakes, served with a sweet orange marmalade / 14

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

"LITTLE DEVILS" CROQUETTES
Two fried Deviled Crab Croquettes, with a slight spicy kick. Topped with remoulade / 13

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

REAL CRAB RANGOONS
Made with real Crab Meat and Cream Cheese, served with Sweet Chili Sauce / 14

Better Ingredients, Better Daiquiris!



WITH OR WITHOUT ALCOHOL

Clean Ingredients, Real Cane Sugar, No Artificial Dyes or Flavors

STRAWBERRY
PIÑA COLADA
BANANA

MARGARITA
WATERMELON

LEMONADE
BLUE LAGOON
CREAMSICLE

SEE DRINK MENU FOR PRICING AND ALCOHOL OPTIONS!

09/10/26

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

GROUPER BASKET
Hand breaded and fried Grouper fingers wild caught in the Gulf of Mexico / 27

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 File fish nuggets / 20

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 - *Flaky and mild, File Fish is a house favorite. Grilled, broiled or fried / 27*

GULF GROUPER - *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*

TRIPLETAIL - *Flaky, mild, and sweet, Tripletail is a real treat. Broiled or fried / 27*

BAY SCALLOPS - *Bay Scallops are small, sweet and tender, from the icy waters of Patagonia. Served lightly seasoned and broiled / 26*

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, Southern Spud Medley and Cole slaw / 23

SHRIMP & GRITS
Down home Southern cookin.' Tail-off peeled and deveined Shrimp and Andouille Sausage served over buttered corn grits, garnished with fresh green onion / 24

SHRIMP & BAY SCALLOPS
Bay Scallops and Gulf Shrimp lightly seasoned and broiled, with cilantro lime rice and mixed vegetables / 27

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

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 / 25

CRAB CAKES
Traditional Maryland style loaded with Lump Crab Meat over fresh greens, Remoulade dressing, mixed vegetables, and southern spud medley / 33

CAJUN COMBO
Gulf Shrimp and Alaskan Pollock broiled with a spicy blend of Cajun herbs and spices, cilantro lime rice and mixed vegetables / 24

CAPTAIN'S PLATTER
A broiled combination of a File fish fillet, Bay Scallops, and Gulf Shrimp–A feast fit for a Captain. Served with southern spud medley, and mixed vegetables / 32

FRIED SEAFOOD EXTRAVAGANZA
Sometimes you just can't beat fried seafood. Alaskan Pollock, Gulf Shrimp, and a Deviled Crab Croquette, 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, southern spud medley and mixed vegetables / 32

SIDES

$4 Each

French Fries
Black Beans & Rice
All-Natural Applesauce
Classic Cole Slaw
Cilantro Lime Rice
Seasonal Vegetables
Southern Spud Medley
Buttered Corn Grits
Mama's Collard Greens

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: Seasoned Chicken Thighs or
Crab Salad / 19
File 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
Seasoned Chicken Thighs on mixed fresh greens, candied walnuts, Feta cheese crumbles, fresh strawberries, poppyseed dressing / 23

BUFFALO CAESAR
Crispy Buffalo Chicken, Blue Cheese Crumbles with bacon bits atop a Caesar Salad / 21

ZEN BOWLS
A balanced blend of Edamame, Cucumbers, House-Made Pickled Onions, Spiced Pineapple, Tomatoes, and Tangy Slaw on a Cilantro Lime Rice Base, topped with Creamy Sriracha and Sesame Ginger Dressing / 19
With Teriyaki Chicken / 21, Tuna Poke / 25

SANDWICHES

Served on Locally-Sourced Fresh Breads with side of French Fries or Classic Coleslaw

FILE FISH
Wild caught flaky and mild fish, a must-try for Grouper and Cod lovers. Grilled, Broiled, or Fried / 20

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

FILE IN PARADISE
File fish fillet lightly dusted with a tangy seasoning & baked with American cheese / 21

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

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 / 15

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 American, Swiss, or Provolone cheese / 15
add Bacon / 18

A LA CARTE

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