



WINES

Please ask for our full wine list. Wine Spectator awarded us the Best Of Excellence Award in 2016



BY THE GLASS

- Champagne, Contratto, Brut, 2009, 9
- Mimosa, Kir Royale 9
- Rose, Aix, Provence, France, 10
- White Sangria, 8
- Pinot Grigio, Casarsa, Italy 8
- Pinot Grigio, Alois Lageder, Riff, Italy 10
- Pinot Gris, Acrobat, King Estate, Oregon 11
- White Rhone Blend, Tablas Creek, California 10
- Vermentino, La Spinetta, Italy 10
- Sauvignon Blanc, Kim Crawford, New Zealand 12
- Sauvignon Blanc, Rutherford Ranch, Napa 9
- Riesling, Dr. Loosen, Germany 8
- Chardonnay (oaky), Coastal Vines, California, 8
- Chardonnay (crisp), Chateau St Jean, Napa 10
- Chardonnay (fresh), La Folie Douce, France 8
- Red Sangria, 8
- Pinot Noir, Castle Rock, Central Coast 10
- Pinot Noir, Nobilo, Icon, New Zealand 12
- Pinot Noir, Acrobat, King Estate, Oregon 12
- Merlot, Hogue Cellars, Washington 9
- Cab Sauvignon, Hogue Cellars, Washington 9
- Cab Sauvignon, Sebastiani, Sonoma 13
- Cabernet Merlot Blend, Ateo, Italy 12
- Malbec, Tintonegro, Argentina 9

HALF BOTTLES

- Moscato, Astoria, split 10
- Cava, Cristallino, split 10
- Prosecco, Ti Amo, split 12
- Moscato d'Asti, La Spinetta, Biancospino, 375 ml 22
- Champagne, Billecart Salmon, Brut, 375 ml 33
- Champagne, Billecart Salmon, Rose, 375 ml 45
- Pinot Gris, King Estate, Oregon, 24
- Pinot Grigio, Marco Felluga, Collio, Italy 24
- Sauvignon Blanc, Honig, Napa 24
- Sauvignon Blanc, Merry Edwards, Sonoma 33
- Chardonnay, Chateau St. Michelle, Washington State 22
- Chardonnay, Sonoma Cutrer, Sonoma 27
- Chardonnay, Meursault, Matrot, Les Chevalieres, 33
- Chardonnay, Du Mol, Sonoma, 40
- Pinot Noir, La Crema, Sonoma 26
- Pinot Noir, Merry Edwards, Russian River 39
- Pinot Noir, Roar, Santa Lucia 29
- Pinot Noir, King Estate, Willamette, Oregon 26
- Pinot Noir, Elk Cove, Oregon 28
- Pinot Noir, Du Mol, Sonoma 50
- Pinot Noir, Mugnier, 1 er Cru, France 52
- Merlot, Shafer, Napa 36
- Chianti Classico, Coltibuono, Tuscany 22
- Barbera, La Spinetta, Ca de Pian, Italy 26
- Tempranillo, Muga, Reserva, Rioja, Spain 27
- Bordeaux Blend, Chateau Musar, Bekaa Valley, Lebanon 39
- Cabernet Zin Blend Paraduxx, Napa, 27
- Cabernet Sauvignon, Honig, Napa 29
- Cabernet Sauvignon, Keenan, Napa 32
- Cabernet Sauvignon, Shafer, One Point Five, Napa 49

COCKTAILS

- Margarita – Cuervo Gold, sour, triple sec 9
- Skinny Margarita – Sauza, fresh lime, agave nectar 9
- Tim’s Rum Runner – blackberry, banana, coco, grenadine 9
- Mojito – lime, mint, sugar, light rum, soda 9
- Goombay Smash – rum, banana, coco, pineapple, orange 9
- Cap’s Rum Punch –pineapple rum, fresh juices, 151 rum 9
- Pina Colada – rum, coconut, dark rum 9
- Strawberry Daiquiri – rum, strawberry, dark rum 9
- Salty Dog- Tito’s vodka, fresh grapefruit Juice, salt 10
- Austin Mule- Manifest vodka, ginger beer, lime juice 10
- Old Fashioned- Old Forester bourbon, orange, bitters 11
- High West Sour- American Prairie, elderflower, lemon 10
- Grass Chipper- Templeton rye, lemongrass, ginger, lemon 10
- Sunset Martini- Manifest gin, lemon, grapefruit, basil 12
- Pomma-Tini- Pomegranate vodka and liqueur, lemon 12

DRAFT BEERS OYSTER BAR

Heineken* Brewlock & Newcastle* Brewlock 6

DRAFT BEERS RESTAURANT

- Yuengling, Bud Light, Miller Lite 5
- Heineken* Brewlock, Newcastle* Brewlock,
- Blue Moon, Stella Artois 6
- Peoples Pale Ale (Intuition), Duke’s Brown Ale (Bold City),
- Battle Axe IPA (Engine 15),
- Matanzas Red Ale (Ancient City), Guinness 7

BOTTLED AND CANNED BEERS

- Budweiser, Bud Light, Coors Light, Miller Lite, Mich Ultra 4
- Stella Artois, Corona, Corona Light, Red Stripe, Yuengling,
- Intuition Pale Ale, Duke’s Brown Ale,
- Negra Modelo, Magic Hat #9, Duke’s Brown Ale, Drift English
- Mild, Blue Moon, St. Pauli (NA),
- Estrella Daura (GF), Stella Artois Cidre, 6
- Le Fin Du Monde 10

HOME MADE DESSERTS

COCONUT CAKE 6

Moist yellow pineapple coconut cake topped with our warm crème Anglaise

VANILLA CRÈME BRULEE* 6

The classic vanilla crème brulée made with triple cream. Served chilled with caramelized top

SEA SALT CARAMEL CHEESECAKE 7

A very creamy cheesecake with a caramel swirl. We serve the sea salt on the side to top your cheesecake. If we do it in advance the salt will melt

SPICY CHOCOLATE HOT POT* 6

Smooth chocolate with a little kick! Topped with minted cream

KEY LIME CUP* 6

A Florida favorite made with fresh Key lime juice and a classic Graham cracker crust

CHEESE PLATE* 15

Old Amsterdam (aged Gouda), Mustard seed Gouda, Jarlsberg (semi soft and nutty), Cambazola (blue brie), fig bread, honey, mustard, sesame crackers and walnuts

APPETIZERS

Served at lunch and dinner from 11:30 – close
* Gluten Free or gluten free version of the dish available

SHE CRAB SOUP 10

Made with lump crabmeat and a dash of golden sherry

SOUTHERN GUMBO 10

A roux based gumbo with crawfish, shrimp, crab, onions, peppers and okra
Served with homemade corn bread

PARMESAN CRAB CAKE 14

Made with mostly lump and a little claw meat
Served with asparagus, green tomato jam and smoked pepper aioli

CRAB LOUIE* 15

A stack made with crabmeat, avocado, tomato, onion and romaine
in roasted tomato mayonnaise, egg slices and pita points

GRILLED OCTOPUS* 14

Arugula, slow roasted tomatoes, marcona almonds, olive oil and balsamic

FRIED CALAMARI 12

Crispy fried sesame calamari served with miso ginger and sweet chili

CALAMARI VILANO 12

Flash fried calamari tossed with olives in very spicy chili garlic with Asiago,
served over fried spinach

PEEL AND EAT SHRIMP* – 29/15

Mayport shrimp (21/25), steamed in the shell.
Served with Old Bay, drawn butter and cocktail sauce

SHRIMP VILANO* 13

Sauteed shrimp tossed with olives in very spicy chili garlic with Asiago,
served over fried spinach

SALMON BRUSCHETTA* 12

House smoked salmon with shallots, tomato jam, fried capers in a
champagne vinaigrette on toast points

SMOKED FISH DIP* 9

Diced onion, tomato, capers, romaine wedges and pita chips

TUNA TARTARE* 15

Mango, avocado, ginger soy and fresh tuna
Romaine wedges and wonton chips

APPETIZER PLATTER* 22 (for two)

Extra aged Gouda, Buratta cheese, house smoked salmon, Marcona almonds, fruit,
Romaine wedges, artisan bread slices

BELGIAN FRIES 8

Thick and fried twice, with a choice of two condiments: garlic or curry mayo,
honey mustard, peanut sauce or spicy datil sauce

PEAR RAVIOLI 13

Home made raviolis stuffed with Riesling poached pear,
pine nuts, ricotta and Parmesan, cheese broth

GATOR TAIL 13

Fried Florida alligator with creamy citrus sauce

LAMB LOLLIPOPS 15

Finished in a sesame seed soy butter, sweet & sour cucumbers

BEEF TIPS* 13

Grilled pieces of sesame hanger steak with crunchy wontons and
ponzu mayonnaise

OYSTERS* on the half shell (6 or 12) - market

Champagne mignonette, horseradish, cocktail sauce

GARLIC OYSTERS* (6) - 13

Baked with garlic butter, white wine and Parmesan

OYSTERS ROCKEFELLER (6) 13

Baked with spinach, bacon, breadcrumbs and Parmesan

STEAMED WHOLE OYSTERS* (12) market price

You shuck'em! Lemon, butter, cocktail sauce

SALADS

Served at both lunch and dinner from 11:30 – close
All salads are available in appetizer sizes

CHOPPED KALE SALAD* 14/8

Finely chopped kale, parsley, onion, cabbage, celery, craisins, Parmesan,
chopped peanuts, apricot jalapeno dressing, Parmesan cracker
Add catch (market price), shrimp (8) or chicken (4)

WATERMELON SALAD* 14/8

Heirloom tomato, salty Haloumi cheese, sweet watermelon, spiced pecans,
basil oil, real Tuscan olive oil and aged balsamic

PESTO CAESAR* 14/8

Romaine towers, croutons, Parmesan, grape tomatoes, pesto Caesar dressing
Add catch (market price), shrimp (8) or chicken (4)

CAP’S SALAD* 14/8

Greens, herbs, green apple, tomatoes, grapes, toasted walnuts and pecans,
Parmesan croutons, avocado, herb vinaigrette
Add catch (market price), shrimp (8) or chicken (4)

LUNCH ENTREES

Served only in the weekend between the hours of 11:30 – 3:30

FISH AND CHIPS 16

Fried cod strips with fries, hush puppies and tartar sauce

JAMBALAYA 17

Mildly spicy, roux based, jambalaya (shrimp, chicken, crawfish and sausage)
over rice. Home made cornbread

FRIED SHRIMP 23

Fresh Mayport shrimp with hush puppies, slaw, tartar, cocktail sauce

SESAME SEARED TUNA* (4 oz) - market

Sesame crusted, teriyaki glazed, seared rare over fried spinach with plantains
Pickled ginger and wasabi

SEARED CATCH* (4 oz) - market

Served on wilted spinach over pesto orzo with onion,
topped with roasted tomato jam

BLACKENED CATCH* (4 oz) - market

Sweet potato mash, plantains, topped with green tomato jam

SANDWICHES

FRESH CATCH - market

HAMBURGER 14

SALMON BLT 14

CRAB CAKE 15

SHRIMP PO’ BOY 15

LUNCH SIDES

Sweet Potato Mash* 3

Sweet & Sour Cucumbers* 3

Basil Pesto Orzo 4

Hush Puppies 4

Green Salad* 5

Shoestring Fries 4

FRESH CATCH PREPARATIONS*

(4 or 7oz) - market

PAN SEARED

Served on wilted spinach over pesto orzo with onion,
topped with roasted tomato jam

BLACKENED

Sweet potato mash, plantains, topped with green tomato jam

MANCHEGO

Riced potatoes, marinated cherry tomatoes, fresh parsley, Manchego cheese broth

PANKO CRUSTED

Riced potatoes, grilled asparagus, lemon caper beurre blanc

GREENS

Over greens salad or chopped kale salad

DINNER ENTREES

Served from 4:30 – close.

SESAME SEARED TUNA* (4 or 7oz) - market

Sesame crusted, teriyaki glazed, seared rare over fried spinach with plantains
Pickled ginger and wasabi garnish

CRISPY SCORED FLOUNDER 26

Apricot glazed, sweet & sour cucumbers, asparagus

HONEY ROSEMARY SALMON* 24

Baked honey glazed salmon, asparagus, toasted almonds, port cranberry reduction

GNOCCHI CHICKEN 19

Crusted chicken breast, gnocchi with cripsy pancetta, edamame beans and
roasted grape tomatoes in a rich Madeira sauce

JAMBALAYA 17

Mildly spicy, roux based, jambalaya (shrimp, sausage, chicken, crawfish) over rice
Home made corn bread

CRAB CAKE DINNER 27

Two crab cakes served over grilled asparagus and green salad.
Sweet & sour cucumbers, smoked pepper aioli garnish

PENNE ROCKEFELLER 19

Penne pasta tossed with creamy spinach, garlic, crispy bacon and Parmesan
Add shrimp 8 or chicken 4

SEAFOOD TRIO 27

Crab cake, fish nuggets and fried shrimp with hush puppies
slaw, tartar and cocktail sauce

VANILLA GROUPER 26

Fried, horseradish panko crusted, grouper over riced potatoes
and fried spinach in a sweet vanilla rum sauce

FRIED SHRIMP 23

Half pound of Mayport shrimp with hush puppies,
slaw, tartar and cocktail sauce

STEAK FRITES* 29

Marinated Ribeye (Certified Angus Beef) topped with garlic butter
Shoestring fries and datil pepper ketchup

FILET MIGNON 34

Served over gnocchi, edamame beans, roasted grape tomatoes,
crispy pancetta in a rich Madeira sauce

SIDES

Basil Pesto Orzo 4

Green Salad* 5

Shoestring Fries 4

Sweet Potato Mash* 3

Riced Potatoes* 3

Grilled Asparagus* 5

Hush Puppies 4

Sweet & Sour Cucumbers* 3

Fried Plantains 4

Vegetable of the Day*