

Prices in RED reflect price if paid with a Credit Card



SEARED SEA SCALLOPS



SESAME CRUSTED AHI TUNA



PARMESAN BAKED OYSTERS



FRIED MOZZARELLA CHEESE STICKS

APPETIZERS

Capt. Anderson's "Famous" Grilled Bay Shrimp | 16 | **16.64**
You-Peel-Em. *GF*

Seared Sea Scallops | 39 | **40.55**
Super Colossal, sauteed in Seasoned Butter.

Fresh Crab Fingers | **Market Price**
Sauteed in Seasoned Butter (*GF*)
or Fried Golden Brown.

Sesame Crusted Ahi Tuna | 16 | **16.64**
Seared Ahi Tuna rolled in Sesame Seeds
and served with Wasabi and Soy Sauce. *GF*

Parmesan Baked Oysters | 14 | **14.56**
Accented with our house seasoning - 1/2 dozen.

Fresh Colossal Gulf Shrimp Cocktail | 12 | **12.48**
5 Colossal Shrimp served with our famous
homemade Cocktail Sauce. *GF*

Fried Golden Calamari | 12 | **12.48**
Served with homemade Marinara Sauce
or Vesuvio Style.

Stuffed Mushroom Caps | 14 | **14.56**
Oven broiled with Crab Meat Stuffing.

Mediterranean Ceviche | 15 | **15.60**
Citrus marinated fresh seafood with
Peppers, Onions and greens. 

Fried Mozzarella Cheese Sticks | 10 | **10.40**
Served with homemade Marinara Sauce.

Fried Onion Rings | 10 | **10.40**
Premium Sweet Onions, lightly battered and fried
golden, presented with our House Remoulade.

FEATURED APPETIZER



Capt. Anderson's Famous
Grilled Bay Shrimp
Appetizer | 16 | **16.64**
You-Peel-Em GF

SALAD & SOUP

★ **Johnny's Special Greek Salad** | 25 | **25.99**
Fresh Lump Crab Meat and Gulf Shrimp,
Iceberg Lettuce and Tomato wedges
with Greek Ripe Olives, Salonica Peppers, Feta
Cheese and our famous Greek Dressing. *GF*

She Crab Soup | 9 | **9.36**
With lumps of Crab Meat and a dash of Sherry.

New Orleans Seafood Gumbo | 9 | **9.36**
Homemade with Rice.

POULTRY, PASTA & SUCH

May we suggest a bottle of
Martinelli, Bella Vigna, RRV California

★ **Three Cheese Shrimp & Grits** | 25 | **25.99**
Our comfort version of a Southern Classic.

Grouper Picatta | 28 | **29.11**

Chicken Picatta | 24 | **24.95**

Pan seared with Pasta, Capers
and a Lemon Wine Sauce.

Shrimp Scampi | 24 | **24.95**

Butterflied Gulf Shrimp baked in Olive Oil,
Garlic and Herbs. Served over Fettuccine Pasta.

Fettuccine Alfredo | 24 | **24.95**

With your choice of Chicken or Shrimp.



UPGRADES & ENHANCEMENTS

Wedge Upgrade | 6 | **6.24**
Substitute crisp wedge of Iceberg
Lettuce topped with Bacon, Cheese,
Onions & Tomato with your choice of
house dressing for Dinner Salad.

Soup Upgrade | 5 | **5.20**
Substitute Cup of Seafood Gumbo or
She Crab Soup for the Soup of the Day.

Baked Potato Upgrade | 3 | **3.12**
Substitute a Baked Potato for House Side.

Because our Crabmeat dishes are FRESH, you may find bits of shell. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

★ Since 1953, the Patronis family has had the pleasure of serving the local public and their many visitors. Over the years, many of their dishes are considered "classics," and they are marked on this menu by a (★) star. We recommend all of them!

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FRESH FROM THE GULF

May we suggest a bottle of Alvarinho, Quinta Da Pedra Graca Da Pedra, Portugal

Seared Sea Scallops | 47 | **48.86**
Super Colossal, sauteed in Seasoned Butter.

Cedar Plank Salmon | 32 | **33.27**
Finished with our own special seasoning and broiled on a Cedar Plank. *GF*

Oven Broiled Stuffed Florida Lobster Whole | 55 | **57.18** **One-Half** | 32 | **33.27**
With homemade Crab Meat Stuffing.



★ **Char Grilled Jumbo Shrimp** | 26 | **27.03**
With our famous House Seasoning, Lemon & Drawn Butter. *GF*

Oven Broiled Stuffed Jumbo Gulf Shrimp | 29 | **30.15**
Baked with homemade Crab Meat Stuffing.

Oven Broiled Stuffed Whole Fresh Gulf Flounder | 38 | **39.51**
Generously filled with homemade Crab Meat Stuffing. Not boneless.

Flounder without the homemade Crab Meat Stuffing *GF* | 32 | **33.27**

Fresh Crab Fingers | **Market Price**
Sauteed in Seasoned Butter (*GF*) or Fried Golden Brown.

Oven Broiled Gulf Scallops *GF* | 26 | **27.03**

★ **Capt. Anderson's "Famous" Grilled Bay Shrimp** | 24 | **24.95**
You-Peel-Em. *GF*

★ **Oven Broiled South African Lobster Tails** | 59 | **61.34**
Twin tails served with drawn butter and Lemon. 9oz total weight. *GF*

Oven Broiled Jumbo Gulf Shrimp *GF* | 25 | **25.99**

Oven Broiled Stuffed Filet of Grouper | 40 | **41.58**
Generously filled with homemade Crab Meat Stuffing (boneless).

.....
Gulf Fresh Seafood Selections served with Soup of the Day OR Salad and a House Side (\$3 upcharge for a Baked Potato).
.....



CHAR GRILLED JUMBO SHRIMP



STUFFED JUMBO GULF SHRIMP



STUFFED FLORIDA LOBSTER



SOUTH AFRICAN LOBSTER TAILS

World Famous SEAFOOD PLATTER

Fried or Broiled



\$56

58.22

1/2 STUFFED BROILED FLORIDA LOBSTER, GOLDEN SHRIMP, SCALLOPS, FRESH FISH & STUFFED DEVILED CRAB

May substitute South African Lobster Tail in place of Florida Lobster

Above without Lobster | 37



STUFFED FILET OF GROUPE



JUMBO LUMP CRAB CAKES

FRIED SEAFOOD SELECTIONS

May we suggest a bottle of Pouilly-Fuisse, Albert Bichot, France

Fried Jumbo Gulf Shrimp | 25 | **25.99**

Two Maryland Jumbo Lump Crab Cakes | 36 | **37.43**
The best you have ever had!

Whole Fresh Gulf Flounder | 31 | **32.23**
Dressed Flounder (not boneless).

Tenderloin of Grouper | 32 | **33.27**

Popcorn Shrimp (Fantail) | 21 | **21.83**

Select Gulf Coast Oysters | 29 | **30.15**

Fried Gulf Scallops | 26 | **27.03**

Fresh Filet of Catfish | 20 | **20.79**
Southern Styled.

.....
Fried Seafood Selections served with Soup of the Day OR Salad and a House Side (\$3 upcharge for a Baked Potato).
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SCAN THE QR CODE TO EXPLORE:

Main Menu
Children's Menu
Complete Wine List
(1000+ selections)

Prices in RED reflect price if paid with a Credit Card



SCAMP IMPERIAL



WHOLE SNAPPER



WHOLE SILVER POMPARNO



GRILLED CHURRASCO STEAK

GREEK STYLE OPEN HEARTH CHARCOAL GRILLED FISH

May we suggest a bottle of Capt. Anderson's Private Cuvée Champagne

Served with Lemon Butter, Olive Oil, Chopped Spring Onions and Parsley

- | | | |
|--|---|--|
| ★ Scamp Imperial 47
With fresh Lump 48.86
Blue Crab Meat GF | ★ Grouper Imperial 44
With fresh Lump 45.74
Blue Crab Meat GF | ★ Snapper Imperial 44
With fresh Lump 45.74
Blue Crab Meat GF |
| Filet of Scamp 38 39.51
Without Crab Meat GF | Filet of Grouper 35 36.39
Without Crab Meat GF | Filet of Snapper 35 36.39
Without Crab Meat GF |
| Whole Snapper GF 40 41.58 |  Filet of Yellow Fin Tuna GF 28 29.11 | |
| Whole Silver Pompano GF 30 31.19 | Filet of Mahi Mahi GF 24 24.95 | |

.....
Above served with Soup of the Day OR Salad and a House Side (\$3 upcharge for a Baked Potato).
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SOME SELECTIONS NOT AVAILABLE YEAR ROUND

FEATURED STEAK



Prime New York Strip 15 oz. GF | 75 | 80.05

Prime is the "grade" the USDA gives to beef. It is defined by the amount of marbling and the maturity of the beef. Prime is the juiciest, most tender, and most flavorful meat. Less than 2% of all beef produced in the United States will earn the top prime designation. If you want the very best beef, prime is the way to go.

PREMIUM ANGUS BEEF CHARCOAL GRILLED STEAKS

May we suggest a bottle of Cade Howell Mountain Cabernet

- ★ **Surf & Turf** | 48 | 49.90
9 oz. Strip Sirloin with your choice of (one): Fried Grouper, Scallops, Shrimp, Oysters or Popcorn Shrimp.
- ★ **Grilled Churrasco Steak** | 47 | 48.86
7 oz. Our signature Steak. Seasoned Tenderloin Nicaraguan Cut with grilled Bermuda Onions. GF
- ★ **Tomahawk Ribeye** | Market Price ▶
32 oz. Bone in Ribeye. GF

Kansas City Cut Strip Sirloin Steak 9 oz. GF | 37 | 38.47

Filet Mignon 7 oz. | 46 | 47.82
Charcoal Broiled to order with homemade Mushroom Sauce. A Gourmet Cut. GF

Top Sirloin 7 oz. | 28 | 29.11
Hand-cut, lean, flavorful, and grilled to order. GF

Ground Hamburger Steak 10 oz. | 23 | 23.91
Topped with grilled Bermuda Onions. GF

.....
Above served with Soup of the Day OR Salad and a House Side (\$3 upcharge for a Baked Potato)
.....

WE ARE NOT RESPONSIBLE FOR WELL DONE STEAKS

SIDE ORDER

Served with any Entree

One-Half Oven Broiled Stuffed Florida Lobster | 27 | 28.07 extra

South African Lobster Tail (4.5 oz) | 27 | 28.07 extra

4 Fried Jumbo Gulf Shrimp | 11 | 11.44 extra

All items on the menu may be purchased TO-GO and online at captandersons.com. Ask your server for more information.



Please visit our Waterfront Market for fresh Seafood and Desserts. Gift Cards and Cookbooks make great gifts and are also available in the Market.

\$3.00 service charge per person sharing entree / no substitutes.

PRICES AND ENTREES SUBJECT TO CHANGE WITHOUT NOTICE



Wine Spectator
BEST OF AWARD OF EXCELLENCE
Ask to see our new iPad Captain's List!

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Premium Champagnes

	1/2 Bottle / Bottle
Moët & Chandon Imperial Rose, France	110 114.35
Gosset, Grande Reserve, NV	120 124.74
Taittinger, Brut La Francaise NV	66 68.51 132 137.22
Ruinart, Blanc de Blancs Brut NV	173 179.84
Billecart-Salmon, Brut Rose NV	110 114.35 187 194.39
Delamotte, Blanc de Blancs NV	193 200.63
Krug, Grande Cuvee Brut	555 576.93

Reserve Selections

A limited offering of globally celebrated and tightly allocated wines, curated for guests seeking benchmark expressions from the world's most iconic estates.

	Glass \ Bottle
Dom Perignon, Epernay France	90 93.58 360 374.22
Domaine Leflaive Chardonnay Macon Verze, Burgundy, France	40 41.58 140 145.53
Cade, Howell Mountain Cabernet, Napa Valley	57 59.25 200 207.90

SPECIALTY DRINKS

Free Souvenir Glass Included

- Filthy Cherry Margarita | 17 | 17.68**
Volcan Blanco Tequila, Filthy Cherry Syrup, Triple Sec, Margarita Mix garnished with Black Cherries.
- Frozen Strawberry Daiquiri, Pina Colada or Margarita | 17 | 17.68 Non-Alcoholic | 15 | 15.60**
Tropical and fruity classics that pack a punch!
- Capt.'s Punch | 17 | 17.68**
Gold Rum, Coconut Rum, Triple Sec, Orange Juice, Pineapple Juice and Grenadine.
- Rum Runner | 17 | 17.68**
Gold Rum, Creme de Banana, Blackberry Brandy, Orange Juice, Pineapple, Grenadine and a 151 floater.
- Frozen Kahlua Colada | 17 | 17.68**
A Pina Colada made with Kahlua. Tropical and luscious!
- Hurricane | 17 | 17.68**
Gold Rum mixed in a Tropical Fruit Punch.
- Moët & Chandon Garden Spritz | 15 | 15.60**
Sparkling, citrus-bright, and lightly bittersweet with fresh Orange and Herbal notes. (Souvenir Glass not included)

PREMIUM BOTTLED WATER

- S. Pellegrino**
- Econfina Natural Spring Water**

PREMIUM BEERS & MORE

Bottle	Draft
Coors Light	Bud Light
Corona	Capt. Anderson's Lager (Local)
Goose Island IPA	Grayton 30A Beach Blonde Ale (Local)
Heineken 0.0	Michelob Ultra
Yuengling Lager	Miller Lite
Can	Modelo Especial
Carbliss	
Vodka Cocktail (Seasonal Flavors)	



Premium House Wines

LA CREMA

Monterey

	Glass	Bottle
Chardonnay	13 13.52	42 43.66
Pinot Gris	13 13.52	42 43.66
Pinot Noir	13 13.52	42 43.66

KENDALL-JACKSON

Vintner's Reserve

	Glass	Bottle
Chardonnay	12 12.48	40 41.58
Riesling	12 12.48	40 41.58
Cabernet Sauvignon	12 12.48	40 41.58
Merlot	12 12.48	40 41.58

MAS LA CHEVALIERE

France

	Glass	Bottle
Chardonnay	10 10.40	32 33.27
Sauvignon Blanc	10 10.40	32 33.27
Pinot Noir	10 10.40	32 33.27
Cabernet Sauvignon	10 10.40	32 33.27

Capt. Anderson's Private CUVÉE Champagne

25 glass / 86 per bottle
25.99 89.40

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**BEST OF
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 Ask to see our new
 iPad Captain's List!



**SCAN THE QR CODE TO
 EXPLORE OUR COMPLETE CELLAR**

Scan to view our full wine list of 1,000+ selections, curated for collectors and connoisseurs alike. From iconic classics to rare allocations, if you can imagine it, there's a strong chance it's in our cellar.

SPARKLING/CHAMPAGNE

Bin No.		Glass	Bottle
1293	Prosecco, La Marca, Italy	9 9.36	29 30.15
1055	Schramsberg, Blanc De Blancs, California	22 22.87	75 77.97
569	Collet, Brut NV, France		77 80.05
1299	Capt. Anderson's Private Cuvée, Champagne France	25 25.99	86 89.40
1650	Veuve Clicquot, Brut, France		100 103.95
337	Taittinger, Brut La Francaise, France	(half) 66 68.61	132 137.22
1004	Mandois Blanc de Blancs, France		138 143.46
1006	Mandois, Victor Brut Rosé, France		320 332.64
750	Dom Perignon, France	(glass) 90 93.56	360 374.22
811	Perrier Jouet, Belle Epoque Brut, France		385 400.21

PINOT GRIGIO/PINOT GRIS

1291	Elena Walch, Alto Adige, Italy	12 12.48	42 43.66
929	King Estate Pinot Gris, Willamette Valley, OR	13 13.52	44 45.74
844	Santa Margherita, Italy	15 15.60	51 53.02

SAUVIGNON BLANC

881	Ferrari Carano, Sonoma		29 30.15
1380	Oyster Bay, Marlborough, NZ		30 31.19
1005	Mohua, Marlborough, NZ	9 9.36	33 34.31
1472	Whitehaven, Marlborough NZ		33 34.31
1423	Kim Crawford, Marlborough, NZ		35 36.39
1282	Cloudy Bay, New Zealand	18 18.72	62 64.45
1224	Cakebread, Napa Valley	19 19.76	66 68.61
1298	Amulet Estate, Napa Valley		69 71.73
1010	Sancerre, Domaine Delaporte, France	23 23.91	80 83.16
1831	Merry Edwards, Russian River Valley		97 100.84

CHARDONNAY

1374	Sonoma-Cutrer, Russian River	12 12.48	41 42.62
1003	Chablis, Domaine Long-Depaquit, France	16 16.64	55 57.18
870	Rombauer, Carneros, Napa Valley	24 24.95	82 85.24
1001	Pouilly-Fuisse, Albert Bichot, France	24 24.95	83 86.28
728	Cakebread, Napa Valley	26 27.03	90 93.55
1050	Pouilly-Fuisse, Domaine du Roc des Boutires, France		138 143.46
1308	Domaine Leflaive Macon Verze, Burgundy, France	40 41.58	140 145.53
1292	Oakville Ranch, Napa Valley		160 166.32
2187	HDV, Carneros, Napa Valley		171 177.76
2440	Leeuwin Estate Art Series, Australia		225 233.89

OTHER WHITES

1173	Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	7 7.28	24 24.95
1894	Moscato, Corvo, Italy		24 24.95
197	Riesling, Lucien Albrecht, Reserve, Alsace, France	31 32.23	
1297	Alvarinho, Quinta Da Pedra Graca Da Pedra, Portugal	11 11.44	36 37.43
1896	Moscato Sparkling, Honey Bubbles, Italy	12 12.48	40 41.58
1296	Assyrtiko, Domain Sigalas, Santorini, GR		95 98.76
825	Chenin Blanc, Domaine Huet Vouvray Sec Clos du Bourg, Loire Valley, France		100 103.95

PINOT NOIR

Bin No.		Glass	Bottle
1495	The Four Graces, Willamette Valley, OR		42 43.66
1874	King Estate, Willamette Valley, OR	16 16.64	55 57.18
1931	Martinelli, Bella Vigna, RRV California		100 103.95
2183	Albert Bichot, Santenay 1er Cru, Clos Rousseau, France		105 109.15
1025	Meursault, Matrot 1er Cru Blagny Sous Bois, Burgundy, France		122 126.82
1286	Kosta Browne, Russian River Valley, CA	36 37.43	125 129.94

MERLOT

1030	Chateau Chappelle d'Alienor Superior, Bordeaux, France	12 12.48	42 43.66
2168	La Jota Vineyard, Howell Mountain, CA		206 214.14
1803	Pahlmeyer, Napa Valley		238 247.41

CABERNET SAUVIGNON

3126	Coppola Claret, CA		35 36.39
1303	The 75 Wine Company, CA	12 12.48	40 41.58
1294	Daou, Paso Robles, CA		45 46.78
223	Quilt, Napa Valley		60 62.37
1302	Amulet Estate, Napa Valley		83 86.28
1056	Jordan, Sonoma		117 121.63
1468	Louis M. Martini, Gryphon, Napa Valley	35	124 128.90
795	Silver Oak, Alexander Valley		165 171.52
1703	Round Pond, Rutherford Napa Valley		165 171.52
826	Col Solare, Red Mountain, WA		175 181.92
856	Caymus, Napa Valley		193 200.63
1309	Cade, Howell Mountain, Napa Valley	57 59.26	200 207.90

BLENDS

1300	Domain De Beurenard, Cotes Du Rhone, France	14 14.56	51 53.02
1304	Principal Calcario 2012, Portugal		65 67.57
1295	Oakville Ranch, Field Blend, Napa Valley		176 182.96
1305	Sassicaia, Tenuta San Guido, Tuscany Italy		600 623.70
830	Opus One, Napa Valley		890 925.16

BORDEAUX

1035	Armens, Grand Cru Saint Emilion, France	19 19.76	75 77.97
1929	Château Gloria, Saint-Julien		155 161.13
1307	Grands Periples, Margaux, France		160 166.32

OTHER REDS

767	White Zinfandel, Beringer, CA	7 7.28	20 20.79
1301	Rioja, Familia Torres, Spain	12 12.48	40 41.58
1289	Rosé, Minuty, Cotes de Provence, France	13 13.52	44 45.74
1467	Malbec, Gascon Reserva, Mendoza, Argentina	13 13.52	44 45.74
1287	Zinfandel, Turley Juvenile, California	16 16.64	55 57.18
827	Zinfandel, Orin Swift 8 Years in the Desert, CA	80	83.16
2443	Barolo, Massolino, Italy		100 103.95
2280	Brunello di Montalcino, Altesino Riserva, Italy	195	202.71
1306	Brunello di Montalcino, Castello Banafi, Vigna Marrucheto, Italy		325 337.84

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