



SEARED JUMBO SEA SCALLOPS



SAUTEED CRAB FINGERS



PARMESAN BAKED OYSTERS



MOZZARELLA CHEESE STICKS

Featured Appetizer



Capt. Anderson's Famous
Grilled Bay Shrimp
Appetizer | 13 | **13.52**
You-Peel-Em *GF*



JOHNNY'S SPECIAL GREEK SALAD



CEDAR PLANK SALMON

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!

Appetizers

Capt. Anderson's "Famous" Grilled Bay Shrimp | 13 | **13.52**
You-Peel-Em. *GF*

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

Fresh Crab Fingers | **Market Price**
Sautéed 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 | 9 | **9.36**
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 | 12 | **12.48**
Oven broiled with Crab Meat Stuffing.

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

Mediterranean Ceviche | 15 | **15.60**
Citrus marinated fresh seafood with peppers, onions and greens.

Salad AND 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 Cup | 8 | **8.32** **Bowl** | 10 | **10.40**
With lumps of Crab Meat and a dash of Sherry.

New Orleans Seafood Gumbo Cup | 7 | **7.28** **Bowl** | 9 | **9.36**
Homemade with Rice.

Poultry, Pasta AND Such

May we suggest a bottle of Neyers Roberts Road Pinot Noir

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

Grouper Marsala | 28 | **29.11**

Chicken Marsala | 22 | **22.87**
Fried golden brown, served over Rice and our Homemade white Marsala Sauce.

Shrimp Scampi | 21 | **21.83**
Butterflied Gulf Shrimp baked in Olive Oil, Garlic and Herbs. Served over Linguini Pasta.

Fettuccine Alfredo | 21 | **21.83**
With your choice of Chicken or Shrimp.

Oven Broiled Breast of Chicken | 18 | **18.72**
Delicately marinated.

Upgrades AND Enhancements

Wedge Upgrade | 5 | **5.20**
Substitute crisp wedge of Iceberg Lettuce topped with Bacon and your choice of dressing for Dinner Salad.

Soup Upgrade | 4 | **4.16**
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.



SHE CRAB SOUP



SHRIMP & GRITS

**GF =
GLUTEN
FREE**

Fresh from the Gulf

May we suggest a bottle of Neyers Carneros Chardonnay

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

Cedar Plank Salmon | 31 | **32.23**
Seasoned 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 Dressing.

★ **Char Grilled Jumbo Shrimp** | 22 | **22.87**
With our famous House Season, Lemon & Drawn Butter. GF

Oven Broiled Stuffed Jumbo Gulf Shrimp | 26 | **27.03**
Baked with homemade Crab Meat Stuffing.

Oven Broiled Stuffed Whole Fresh Gulf Flounder | 35 | **36.39**
Generously filled with homemade Crab Meat Stuffing. Not boneless.

Flounder without the homemade Crab Meat Stuffing GF | 31 | **32.23**

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** | 21 | **21.83**
You-Peel-Em. GF

★ **Oven Broiled Cold Water Lobster Tails** | 55 | **57.18**
Twin tails served with drawn butter and Lemon. 9oz total weight. GF

Oven Broiled Jumbo Gulf Shrimp GF | 22 | **22.87**

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 **3.12** upcharge for a Baked Potato).
.....



CHAR GRILLED JUMBO SHRIMP



STUFFED JUMBO GULF SHRIMP



STUFFED FLORIDA LOBSTER



COLD WATER LOBSTER TAILS

WORLD FAMOUS SEAFOOD PLATTER

Fried or Broiled



\$55

~~57.18~~

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

May substitute Cold Water Lobster Tail in place of Florida Lobster

Above without Lobster | 36 | **37.43**



STUFFED FILET OF GROUPE



JUMBO LUMP CRAB CAKES

Fried Seafood Selections

May we suggest a bottle of Neyers Carneros Chardonnay

Jumbo Fried Gulf Shrimp | 22 | **22.87**

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) | 16 | **16.64**

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 **3.12** upcharge for a Baked Potato).
.....

Greek Style Open Hearth Charcoal Grilled Fish

May we suggest a bottle of Neyers Carneros Chardonnay

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

- ★ **Scamp Imperial** (with fresh Lump Blue Crab Meat) GF | 47 | **48.86**
Filet of Scamp (without Crab Meat) GF | 38 | **39.51**
- ★ **Grouper Imperial** (with fresh Lump Blue Crab Meat) GF | 44 | **45.74**
Filet of Grouper (without Crab Meat) GF | 35 | **36.39**
- ★ **Snapper Imperial** (with fresh Lump Blue Crab Meat) GF | 44 | **45.74**
Filet of Snapper (without Crab Meat) GF | 35 | **36.39**

Whole Snapper GF | 40 | **41.58**

Whole Silver Pompano GF | 30 | **31.19**

Filet of Yellow Fin Tuna GF | 26 | **27.03**

Filet of Mahi Mahi GF | 21 | **21.83**

.....
Above served with Soup of the Day OR Salad and a House Side (\$3 **3.12** upcharge for a Baked Potato).
.....

SOME SELECTIONS NOT AVAILABLE YEAR ROUND



SCAMP IMPERIAL



WHOLE SNAPPER



WHOLE SILVER POMPANO



WHOLE FRIED FLOUNDER



CHURRASCO STEAK



TOMAHAWK RIBEYE

Premium Angus Beef Charcoal Grilled Steaks

May we suggest a bottle of Neyers Napa Valley Cabernet

Surf & Turf | 46 | **47.82**

9 oz. Strip Sirloin with your choice of (one): Fried Grouper, Scallops, Shrimp, Oysters or Popcorn Shrimp.

- ★ **Grilled Churrasco Steak** | 45 | **46.78**
7 oz. Our signature Steak. Seasoned Tenderloin Nicaraguan Cut with grilled Bermuda Onions. GF
- ★ **Tomahawk Ribeye** | 79 | **82.13**
32 oz. Bone in Ribeye. GF

Kansas City Cut Strip Sirloin Steak 9 oz. GF | 35 | **36.39**

Filet Mignon 7 oz. | 44 | **45.74**
Charcoal Broiled to order with homemade Mushroom Sauce. A Gourmet Cut. GF

Ground Hamburger Steak 10 oz. | 18 | **18.72**
Topped with grilled Bermuda Onions. GF

.....
Above served with Soup of the Day OR Salad and a House Side (\$3 **3.12** 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 | 25 | **25.99** extra

Cold Water Lobster Tail (4.5 oz) | 25 | **25.99** extra

4 Fried Jumbo Gulf Shrimp | 9 | **9.36** extra



Featured Steak



USDA Prime Bone-in New York Strip 17 oz. GF | 72 | **74.85**

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.

Wine Spectator
BEST OF
AWARD OF EXCELLENCE

Ask to see our new iPad Captain's List!



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 **3.12** service charge per person sharing entree / no substitutes.

PRICES AND ENTREES SUBJECT TO CHANGE WITHOUT NOTICE
captandersons.com



SCAN THE QR CODE



Explore our extensive wine cellar and view our menus on your smartphone.

Premium Champagne

Glass \ Bottle

Dom Perignon, Epernay France	88	350
	91.48	363.83
Moet & Chandon		
Imperial Rose, France	28	110
	29.11	114.35

1/2 Bottle / Bottle

Taittinger, Brut La Francaise NV	66	132
	68.61	137.22
Gosset, Grande Reserve, NV		120
		124.74
Ruinart, Blanc de Blancs Brut NV		173
		179.84
Delamotte, Blanc de Blancs NV		193
		200.63
Billecart-Salmon, Brut Rose NV	110	187
	114.35	194.39
Krug, Grande Cuvee Brut		555
		576.93

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
Bacardi, Coconut Rum, Triple Sec, Orange Juice, Pineapple Juice and Grenadine.

Rum Runner | 17 | 17.68
Bacardi, 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
Bacardi Rum mixed in a Tropical Fruit Punch.

Premium Bottled Water

S. Pellegrino

Econfina Natural Spring Water

Premium Beers & Ales

Bottle	Draft
Bud Light	Capt. Anderson's Lager (Local)
Corona	Coors Light
Goose Island IPA	Grayton 30A Beach Blonde Ale (Local)
Heineken 0.0	Michelob Ultra
Modelo Especial	Miller Lite
Yuengling Lager	Stella Artois Belgian Pilsner

CUSTOMER NOTICE - We offer our customers a cash price and a card price.

Thank you for your business!

Premium House Wines

NEYERS

Glass Bottle

Chardonnay, Carneros	13	13.52	50	51.98
Pinot Noir, Roberts Road, Sonoma	28	29.11	115	119.55
Cabernet, Napa Valley	28	29.11	110	114.35

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	9	9.36	30	31.19
Sauvignon Blanc	9	9.36	30	31.19
Pinot Noir	9	9.36	30	31.19
Cabernet Sauvignon	9	9.36	30	31.19

HONEY BUBBLES Sparkling Moscato

11 glass / 40 per bottle

11.44 41.58



THIS PRODUCT DOES NOT CONTAIN HONEY

SPARKLING MOSCATO
VINO SPUMANTE MOSCATO
DOLCE
ITALY

ALCOHOL 11% BY VOLUME 750 ML

SPARKLING/CHAMPAGNE

Bin No.		Glass	Bottle
1293	Prosecco, La Marca, Italy		\$28 29.11
1290	Cava, Dibon Brut Selection	11	11.44 45 46.78
569	Collet, Brut NV, France		75 77.97
1055	Schramsberg, Blanc De Blancs, California	19	19.76 75 77.97
1650	Veuve Clicquot, Brut, France		108 112.27
1004	Mandois Blanc de Blancs, France		124 128.90
337	Taittinger, Brut La Francaise, France	(half) 66	68.61 132 137.22
1006	Mandois, Victor Brut Rosé, France		320 332.64
750	Dom Perignon, France	(glass) 88	91.48 350 363.83
811	Perrier Jouet, Belle Epoque Brut, France		412 428.28

PINOT GRIGIO/PINOT GRIS

929	King Estate Pinot Gris, Willamette Valley, OR	11	11.44 39 40.55
812	Jermann, Friuli, Italy	11	11.44 46 47.82
1000	Gradis' Ciutta, Collio, Italy		39 40.55
844	Santa Margherita, Italy	13	13.52 49 50.94

SAUVIGNON BLANC

1380	Oyster Bay, Marlborough, NZ		28 29.11
1005	Mohua, Marlborough, NZ	8	8.32 29 30.15
881	Ferrari Carano, Sonoma		28 29.11
1472	Whitehaven, Marlborough NZ		33 34.31
1423	Kim Crawford, Marlborough, NZ		34 35.35
1282	Cloudy Bay, New Zealand	13	13.52 50 51.98
1224	Cakebread, Napa Valley	17	17.68 66 68.61
1010	Sancerre, Domaine Delaporte, France	22	22.87 85 88.36
1831	Merry Edwards, Russian River Valley		90 93.56

CHARDONNAY

1374	Sonoma-Cutrer, Russian River	12	12.48 40 41.58
1002	Albert Bichot, Macon-Villages, France	11	11.44 42 43.66
1003	Chablis, Domaine Long-Depaquit, France	13	13.53 55 57.18
1001	Pouilly-Fuisse, Albert Bichot, France	19	19.76 73 75.89
870	Rombauer, Carneros, Napa Valley	21	21.83 81 84.20
728	Cakebread, Napa Valley	23	23.91 90 93.56
1050	Pouilly-Fuisse, Domaine du Roc des Boutires, France		132 137.22
1292	Oakville Ranch, Napa Valley		150 155.93
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	6	6.24 23 23.91
1894	Moscato, Corvo, Italy		24 24.95
197	Riesling, Lucien Albrecht, Reserve, Alsace, France	31	32.23
1896	Moscato Sparkling, Honey Bubbles, Italy	11	11.44 40 41.58
1283	Alvarinho, Milagres, Portugal	13	13.52 50 51.98
2250	Assyrtiko, Santo Wines, Santorini Greece		54 56.14
825	Chenin Blanc, Domaine Huet Vouvray Sec Clos du Bourg, Loire Valley, France		100 103.95
2441	Riesling, Joh. Jos., Prum Wehiener Sonnenuhr, Auslese Germany		121 125.78

PINOT NOIR

Bin No.		Glass	Bottle
1288	Hahn, Central Coast, California	9	9.36 36 37.43
1495	The Four Graces, Willamette Valley, OR		42 43.66
1874	King Estate, Willamette Valley, OR	13	13.52 50 51.98
1284	Bravium, Anderson Valley, California		55 57.18
1931	Martinelli, Bella Vigna, RRV California		80 83.16
2183	Albert Bichot, Santenay 1er Cru, Clos Rousseau, France		105 109.15
1020	Volnay, Vincent Girardin VV, Burgundy, France		120 124.74
1025	Meursault, Matrot 1er Cru Blagny Sous Bois, Burgundy, France		122 126.82
1286	Kosta Browne, Russian River Valley, CA	31	32.23 125 129.94

MERLOT

1030	Chateau Chappelle d'Alienor Superior, Bordeaux, France	13	13.52 50 51.98
2167	Duckhorn Vineyards, Napa Valley		95 98.76
2168	La Jota Vineyard, Howell Mountain, CA		206 214.14
1803	Pahlmeyer, Napa Valley		235 244.29

CABERNET SAUVIGNON

3126	Coppola Claret, CA		34 35.35
1294	Daou, Paso Robles, CA		55 57.18
223	Quilt, Napa Valley		60 62.37
1468	Louis M. Martini, Napa Valley	25	25.99 100 103.95
1056	Jordan, Sonoma		117 121.63
795	Silver Oak, Alexander Valley		157 163.21
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

BLENDS

1060	Stephane Ogier Cotes de Rhone, Rhone Valley, France	12	12.48 45 46.78
1295	Oakville Ranch, Field Blend, Napa Valley		165 171.52
2278	Tuck Beckstoffer Dancing Hares, CA		235 244.29
830	Opus One, Napa Valley		890 925.16

BORDEAUX

1927	Château Cap de Faugères, Cotes de Bordeaux Castillon, France	13	13.52 51 53.02
1035	Armens, Grand Cru Saint Emilion, France	19	19.76 75 77.97
1929	Château Gloria, Saint-Julien		155 161.13

OTHER REDS

767	White Zinfandel, Beringer, CA	7	7.28 20 77.97
1289	Rosé, M de Minuty, Cotes de Provence, France	11	11.44 42 43.66
1860	Rosé, Chateau Miraval, Cotes De Provence, France		43 44.70
1467	Malbec, Gascon Reserva, Mendoza, Argentina	12	12.48 44 45.74
1285	Rioja, CVNE Cune Reserva, Spain	14	14.56 55 57.18
1287	Zinfandel, Turley Juvenile, California	14	14.56 55 57.18
827	Zinfandel, Orin Swift 8 Years in the Desert, CA		80 83.16
2443	Barolo, Massolino, Italy		100 103.95
2279	Châteauneuf-du-Pape, Domaine de le Janasse, Vieilles Vignes, France		150 155.93
2280	Brunello di Montalcino, Altesino Riserva, Italy		195 202.71

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



Ask your server for the iPad Captain's Wine List or scan the QR code to the left and explore our extensive cellar. For experienced wine lovers and beginners.