

THE APPE-TEASERS

MOON OVER MIAMI

New Orleans style Seafood Gumbo of a savory blend of shrimp, spicy sausage, clams, rice, southern herbs, okra and tomatoes simmered in a rich, zesty tomato broth.\$5.25

THREE COINS IN A FOUNTAIN

Shrimp, Langostino, artichoke hearts, spinach and mushrooms in a light cream sherry sauce. Baked with a breadcrumb topping and served with homemade French bread.\$6.75

FLAMING SOCRA CHEESE

Our version of the Greek standard - Saganaki, Kasserli Cheese, topped with brandy and served with our homemade bread. Flamed tableside. Opa!\$7.25

THE LITTLE RASCALS

Four large Gulf Shrimp sauteed and served in garlic butter sauce. Served with our homemade French Bread!\$8.75

STRING OF PEARLS

Bacon-wrapped Scallops and mushrooms lightly sauteed and served skewered in a sweet orange liqueur!\$7.25

"SMARVELOUS" SHE-CRAB SOUP

Luscious, thick and rich blend of whole cream and Crab meat simmered with savory seasonings and a hint of sherry.\$5.25

ARTIE-"CHOKE" SHAW AND HIS BUBBLE BAND

Artichoke hearts baked in a parmesan cheese and garlic dip. Served with homemade beer bread.\$6.25

DESSERTS

From our nationally famous and award-winning dessert bakery, a tempting selection of homemade delights

\$5.50

The Bubble Room is Florida's most outrageous and award-winning restaurant - a delicious holiday from the ordinary. Established in 1979 on Captiva Island as a 28-seat restaurant, it now stands complete as an enchanting three-story, 150-seat restaurant and bar.

The decor is unlike anything you have experienced - unless you normally dine where Christmas, nostalgia, antique shops and Hollywood are all rolled into one. This American-cuisine restaurant is composed of '30s and '40s memorabilia along with toy trains, twinkling colored lights and more than 2,000 movie stills. Background music from the Big Band era seems to flow from antique juke boxes and animated mechanical toys.

"Bubble Scout" servers provide large tropical drinks, local seafoods, prime rib and fresh pork and poultry. You won't want to miss the basket of incredible Bubble Bread and Sticky Buns! The Captiva Bubble Room always makes the list of 100 **Best** Restaurants statewide and wins numerous other awards annually.

A Florida vacation isn't complete without visiting this gold mine of nostalgia with the best food and fun on the islands.

CAPTIVA ISLAND
15001 Captiva Drive
Captiva Island, FL 33924
941/472-5558



Restaurant
Captiva
Island

"The Bubble Room is a must. The decor is delightfully goofy and the food is great!"
-- Bon Appetit

The Bubble Room - Florida's most unique dining experience features eye-catching memorabilia from the '30s and '40s. From the "Tunnel of Love" to the Big Band music, The Bubble Room serves up hearty portions of festive American cuisine.

Serving Lunch and Dinner
7 Days a Week



THE BUBBLE ROOM'S FAMOUS BLUEBIBBON ENTREES

Dinner entrees are served with a basket of our original homemade "secret recipe" Bubble Bread, warm sticky buns and our House or Greek salad. Restuffed double baked potato or Latin-style beans and rice and garden vegetables are served with most entrees.

(Limited Sample Menu)

THE JUDY GARDEN

Our vegetarian lasagna prepared with spinach, zucchini, basil, Italian sauce, cream sauce, 3 cheeses, and lasagna noodles. Served with steamed vegetables in a lemon garlic butter sauce.....\$16.95

PORKY PIG A LA BOBBY PHILIPS

(Who dines here on occasion and was the original voice of Porky Pig.)

Two thick, slow-cooked and then broasted Pork Loin Chops brushed with garlic and Key Lime juice. Served with baked banana and Guava shells, topped with cream cheese. They melt in your mouth.....\$21.95

THE "CHAN" MAN'S FAVORITE SHRIMP

These are succulent large Gulf Shrimp prepared in a light beer batter. Served with a choice of sweet & sour, tartar or cocktail sauce.....\$19.95

DUCK ELLINGTON

Bubble Room's Golden Roasted Duck with a tasty tropical orange and banana sauce served with wild rice and selected vegetables.....\$22.50

THE FLEETS IN

Gulf Shrimp and Scallops in a light cream sherry sauce with a hint of garlic & onion, served with freshly made egg linguine pasta.....\$21.50

SMOKE GETS IN YOUR EYES

A fresh Fillet of Fish charbroiled and served with a side of homemade creamy cucumber sauce. Your Bubble Scout will have our nightly fish selection.....\$22.50

THE EDDIE FISHERMAN

Fresh Fillet of local Grouper lightly topped with our own concoction of tasty treats, tightly sealed and poached in a brown paper bag. A house favorite!.....Market Price

SOUTH OF THE BORDER

Marinated Breast of Chicken grilled on skewers with red and green peppers, onions and tomatoes. Served with Mexican rice, pinto beans and a stuffed pepper...\$19.95

INGRID BIRDMAN

Roasted Cornish Hen, cooked in a green olive sauce and stuffed with fresh garden vegetables served with warm spiced peaches, fresh vegetables and a potato or black beans and rice.....\$19.95

PONCE DE PAELLA

Our mediterranean paella of Shrimp, Scallops, Fish, Calamari and Chicken nestled with artichoke hearts, peas, onions and roasted red peppers in saffron rice.....\$22.95

THE GREAT ONE

Tender thick and juicy 9oz. Prime Fillet Mignon-bacon wrapped and served with a garnish of bearnaise butter and mushrooms. We use hand-cut Prime Beef....\$25.95