

11509 ANDY ROSSE LANE  
CAPTIVA ISLAND, FLORIDA  
395-4000



## BREAKFAST/BRUNCH

SERVED FROM 8 A.M. - 12 P.M.

- CROISSANDWICH** - 2 eggs scrambled with American cheese and Canadian bacon .....\$6
- GRANOLA WITH FRESH FRUIT** - Homemade granola with a daily selection of fresh fruit .....\$6
- BISTRO BENEDICT** - 2 poached eggs served over Canadian bacon, English muffin, and sliced tomato, finished with keylime hollandaise .....\$7
- CRAB CAKE BENEDICT** - Served over sliced tomatoes, crab cakes with our keylime hollandaise .....\$9
- QUICHE ME** - Quiche of the day, served over fresh fruit and mixed field greens .....\$7
- CRUNCHY BISTRO FRENCH TOAST** .....\$7
- PANCAKES** ..... Short Stack \$4... Full Stack \$6
- MAKE YOUR VERY OWN OMELETTE** - 2 eggs with your choice of 3: American, Swiss, cheddarjack, mozzarella, red peppers, onions, portabella, tomatoes, bacon, Canadian bacon, or sausage served with breakfast potatoes .....\$7
- SMOKED SALMON AND BAGELS** - Served with cream cheese, tomato, red onion, capers and hard boiled egg .....\$9
- CORNED BEEF HASH & EGGS** - 2 poached eggs served with our soon-to-be famous hash .....\$7
- HUEVOS RANCHEROS** - Fried eggs over corn tortillas with salsa, cheddar and avocado .....\$8
- THE CALIFORNIA CROISSANT** - Bacon, tomato, alfalfa sprouts and avocado, served on a croissant \$8
- PIZZA OF THE DAY** - Chef's very own creation .. \$10
- MONTE CRISTO** - Battered sandwich with ham, turkey, and Swiss served with raspberry preserves . \$8

## LUNCH

### SANDWICHES

SERVED FROM 11:30 AM - 5 PM.

- VEGGIE SANDWICH** - Grilled portabella, grilled onion, roasted red pepper with goat cheese & aioli .....\$7
- GRILLED OR BLACKENED CHICKEN** .....\$7
- CHICKEN CLUB** - Stacked with bacon, lettuce, tomatoes & Swiss cheese on white toast w/ mayo. \$8
- WHICH FISH SANDWICH DO YOU WANT?** - Mahi, salmon or tuna...grilled or blackened .....\$9
- CRAB CAKE SANDWICH** - Blue crabmeat, fried and seasoned just right with keylime aioli .....\$9
- TEMPURA BATTERED OYSTER PO BOY** - It's just what it says with keylime aioli .....\$9
- ITALIAN SAUSAGE** - Smothered in fresh tomato & basil sauce, with bell peppers & mozzarella .....\$7
- HOT DIGGITY DOG** - An all beef frank served with a side of cucumber relish .....\$5
- BIG BAD BURGER** - 8 oz., grilled to perfection .....\$8  
Add American, Swiss, cheddar or bleu .....\$1
- CHEESE STEAK** - Thin sliced roast beef with bell peppers and mozzarella .....\$8
- B.L.T.** - Served on white toast with mayo .....\$7
- GRILLED CHEESE** - 3 slices of American .....\$5

## APPETIZERS

- TODAY'S SOUP** ..... Cup \$3 Bowl \$5
- SHRIMP TO SHORE BLOODY MARY** - With 2 jumbo cocktail shrimp, asparagus and green onion\$7 (\$9 call)
- KEYLIME BISTRO BRUSCHETTA** - Drizzled with roasted garlic fused olive oil & toasted under roasted red pepper, red onions, capers, and goat cheese ... \$7
- TRI-COLORED GARDEN TERRINE** - Vegetarian terrine served over tomato-basil coulis with chilled asparagus (No fur, fins, or feathers) ..... \$7
- MAN EATING SHRIMP COCKTAIL** - Humungous, ginormous, jumbo gulf shrimp with a traditional keylime cocktail sauce ..... \$2.50/shrimp
- CHICKEN FINGERS**- Served with fresh fruit ..... \$6
- MR. MUSSELS** - Fresh mussels, gently simmered with keylime, garlic butter, white wine, basil, fennel and celery seed .....\$10
- NICE SQUID!** - fried calamari, in a cajun batter with tomato-basil coulis and keylime aioli .....\$8
- S-CARGO** - Cooked with garlic butter, tomato, bleu cheese, and served on toast-rounds .....\$10
- CAKES** - You can have them for dessert if you want, but we use real blue crab in ours served with keylime aioli .....\$9
- TUNA TATAKI** - Rare seared and served cold over asian slaw with pickled ginger and wasabi .....\$10
- 'ZZARELLA** - Fried mozzarella sticks served over tomato-basil coulis, the kids love 'em .....\$6
- TEMPURA BATTERED SHRIMP** - Served with an orange marmalade horseradish sauce .....\$9
- TUNA ROLL**- Rolled sushi with fresh ahi, cucumber, avocado, & crab stick, served with wasabi and soy .....\$9

## SALADS

- BISTRO SALAD** - Sliced tomato over greens with red onion, basil, kalamata olives, roasted red pepper, bleu cheese, balsamic vinegar and extra-virgin olive oil ..... Small \$5 Large \$8
- CAESAR SALAD** ..... Small \$4 Large \$7
- GRILLED SALAD** - Half-a-head of red leaf lettuce brushed with olive oil, grilled with hearts of palm, artichokes and drizzled with tomato-basil vinaigrette and garnished with goat cheese ..... Large only/ \$8
- SPINACH SALAD** - Tossed with strawberry cider vinaigrette finished with a grilled portabella mushroom, roasted red pepper and grilled onion with goat cheese ..... Small \$5 Large \$8
- NOT-SO-BASIC SALAD** - Mixed greens with hearts of palm, artichoke hearts, asparagus, tomatoes, and your choice of dressing: strawberry cider vinaigrette, tomato-orange vinaigrette, bleu cheese or balsamic vinegar & olive oil ..... Small \$4 Large \$7

(Items and prices subject to change)

OPEN DAILY

SERVING BREAKFAST,  
LUNCH & DINNER

SUNDAY JAZZ BRUNCH 10-2

LIVE ENTERTAINMENT LUNCH & DINNER

## DINNER

### PASTA

**SHRIMP SCAMPI** - Jumbo gulf shrimp, sauteéd with diced tomatoes, basil, portabellas, green onion, garlic butter, keylime juice & white wine .....\$21

**CARBONARA BISTRO STYLE** - Tomatoes, basil, bacon & green onions, sauteéd in white wine & garlic butter .....\$13

**SAUSAGE & PEPPERS** - Sauteéd with fresh spinach, tomato & basil sauce and finished with parmesan & a grilled portabella mushroom ..... \$15

**CHICKEN VOODOO** - Sauteéd artichokes, tomatoes, kalamata olives, capers, basil, garlic, topped with blackened chicken ..... \$18

**VEGGIE** - Sauteéd seasonal veggies, with a grilled portabella mushroom .....\$15

**PLAIN WITH BUTTER OR TOMATO SAUCE**  
Small for the kids .....\$6  
Large for you .....\$10

### SEAFOOD

**BAKED, GRILLED, OR BLACKENED MAHI, SALMON OR TUNA** - Your choice of fish .....\$18

**STUFFED JUMBO GULF SHRIMP** - Stuffed with blue crab, wrapped with puff pastry & served over lobster sauce .....\$22

**CRAB CAKES** - Blue crab seasoned and cooked just right, served with keylime aioli .....\$18

**PAELLA VALENCIA** - Shrimp, scallops, calamari, mussels, chicken & sausage, sauteéd with the flare of Mediterranean and served over yellow rice .....\$23

**POACHED SALMON** - Atlantic salmon, poached in court bouillon served with cucumber & dill relish and keylime aioli .....\$19

**WASABI AND GINGER SEARED TUNA** - Served with lime cilantro soy sauce .....\$21

**BAKED MAHI WITH BLUE CRAB** - Finished with a keylime & basil berre blanc .....\$21

### BEEF & CHICKEN

**ROASTED TENDERLOIN OF BEEF** - Whole roasted and sliced thin served with grilled onion, portabella and cabernet demi-glaze .....\$21

**SLOW ROASTED PRIME RIB** - certified Angus, cooked all day, and served with horseradish & rosemary au jus  
10-12 oz. ....\$16  
16-18 oz. ....\$20

**CHICKEN PICCATA** - Twin chicken breast sauteéd with capers, red peppers & green onions, in a keylime butter & wine sauce .....\$19

**GRILLED CHICKEN** - Twin chicken breast, grilled to perfection .....\$17