

Visit us online at  
www.muckyduck.com

## LUNCH

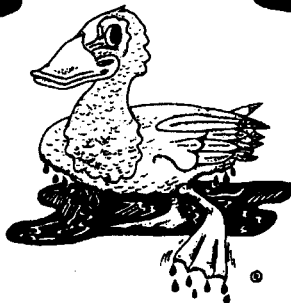
Served until 2:30 p.m. Only

Homemade New England Clam Chowder	
Bowl.....3.96	Cup.....2.50
Homemade Chili w/Beans	
Bowl.....3.96	Cup.....2.50
Spinach Salad w/Mesquite Grilled Chicken Breast	8.49
<i>Topped with our homemade Dijon Vinaigrette</i>	
<i>bacon dressing</i>	
Without Mesquite Grilled Chicken	5.24
Lunch Salad/Fresh Baby Greens	4.95
<i>Creamy Tomato, Ranch, Balsamic Vinaigrette or</i>	
<i>Oil &amp; Vinegar</i>	
Toasted Cheese Sandwich	2.97
Seafood Platter*	10.94
Fried Grouper Sandwich*	9.67
Chef's Pasta	Chef's Price
Whatever The Fish	Whatever the Price
<i>Served with choice of either our house salad or French fries</i>	
Fried Oyster Sandwich*	9.95
Bar-B-Que Shrimp wrapped w/Bacon*	10.94
Fried Shrimp*	9.48
Hot & Spicy Steamed Shrimp 1/2 lb*	11.93
Steamed Shrimp 1/2 lb*	11.93
Crab Cakes (with our homemade mustard sauce)*	8.21
Fish n' Chips*	5.28
Scottish Style Meat Pie*	9.95
<i>Mild pork sausage baked in a pastry shell</i>	
Duck Fingers* Yes, it's made from real duck	6.98
Fried Clam Strip Basket*	6.46
French Dip	6.95
Jalapeno Poppers	6.98
<i>Served with homemade salsa and corn tortilla chips</i>	
Fried Boneless Chicken Tenders*	5.94
Southern Style Fried Chicken Basket *	7.50
<i>Yes, it's on the bone</i>	
Pesto Pastrami Sandwich	7.97
<i>Served with chips and pickle</i>	
Oven-Roasted Turkey Breast	6.95
Oven-Roasted Turkey Melt	7.50
<i>Both served with chips and pickle</i>	
Hot Corned Beef on Toasted Rye	6.95
Mesquite Grilled Chicken Sandwich	6.93
<i>With American, Swiss, Cheddar or Blue Cheese</i>	
Black Bean Burger	5.99
Meatloaf a la Jay-Bird*	6.93
<i>(Better than your grandmother ever made)</i>	
A) Platter with homemade gravy	
B) Grilled and served as a sandwich	
Pub Burger	5.90
<i>With American, Swiss, Cheddar or Blue Cheese</i>	
Super Frankfurter	3.25
Super Chili Dog	4.25
Basket o' French Fries	2.50

\* Served with French fries and cole slaw

# The Mucky Duck

Est. 1976



## DINNER APPETIZERS

Served nightly 5:00 p.m. to 9:30 p.m.

Appetizer Combo	6.37
<i>Popper, BBQ Shrimp, Duck Fingers, Smoked Salmon</i>	
Sesame Breaded Chicken Strips	4.95
<i>With a boney mustard sauce</i>	
Duck Fingers with a raspberry sauce	4.95
Jalapeno Poppers with fresh salsa	5.94
Shrimp & Crabmeat in a Cream White Wine Sauce	5.42
Smoked Salmon Spread	6.37
Smoked Salmon	6.98
<i>With capers, diced onion and toast</i>	
Steamed Shrimp you peel 'em	7.97
Bar-B-Que Shrimp wrapped with bacon	7.97
Homemade New England Clam Chowder Bowl	3.96
Cup	2.50

## CHILDREN'S MENU

(Available Only at Dinner)

Chicken Fingers	6.98
Scottish Style Meat Pie	4.95
Shrimp Fried in Beer Batter	7.98
Fish n' Chips	5.94
Ducky Fried Chicken	7.50
Mucky Duck Super Frankfurter (Hot Dog)	3.53
Mucky Duck Hamburger	5.94

Above served only with vegetable and French Fries

## DESSERTS

Mucky Duck Surprise	Mucky Duck Price
Homemade Mucky Duck Key Lime Pie	3.40
Homemade Walnut Brownie Sundae	4.95
<i>Hot Fudge or Raspberries or Hot Caramel</i>	
Hot Caramel and Crumbled Heath Bar Sundae	4.10
Hot Fudge Sundae	4.10
Raspberry Sundae	4.10
Fresh Baked Cheese Cake	3.96
Vanilla Ice Cream or Sherbet (scoop)	1.37

For that special occasion, may we suggest  
our Mucky Duck Gift Certificate.

We accept major credit cards; we don't accept personal  
checks, screaming children or grouchy people.

Please keep children seated during your visit. Children left  
unattended will be towed at parents' expense. Thank You.

Don't let the odd dollar amount confuse you, we're just  
doing our part in discontinuing the use of the penny.

11546 Andy Rosse Lane  
Captiva Island, Florida

472-3434

Open  
Monday - Saturday

## ENTREES

Captiva Chicken	14.91
<i>Boneless chicken breast oven baked, lightly</i>	
<i>marinated, charcoal grilled and topped with fresh</i>	
<i>chopped tomatoes and garlic</i>	
Polynesian Chicken	14.91
<i>Boneless chicken breast marinated in soy sauce,</i>	
<i>pineapple juice and brown sugar, charcoal grilled</i>	
Roasted Duckling a l'orange	16.93
Steak and Sausage Pie	13.96
<i>Top round and beef sausage in a natural au jus,</i>	
<i>topped with a puff pastry crust</i>	
New York Sirloin Steak with Cafe de Paris butter	18.54
Filet Mignon with sauteed mushrooms	Market Price
Steak Teriyaki	17.97
<i>10 oz. of choice cut beef marinated in soy sauce,</i>	
<i>pineapple juice, brown sugar, fresh ginger and garlic,</i>	
<i>charcoal grilled</i>	
Pork Loin Roast	17.97
English Fish n' Chips	12.97
Bar-B-Que Shrimp wrapped with Bacon	17.92
<i>Six shrimp wrapped with bacon, in Bar-B-Que sauce</i>	
<i>and charcoal grilled</i>	
Whatever The Fish	Whatever the Price
Broiled Mahi-Mahi	Market Price
<i>Served with a Cream Dill Sauce</i>	
Grouper Cafe de Paris	Market Price
<i>Fresh Grouper broiled in white wine and topped with</i>	
<i>our Cafe de Paris butter.</i>	
<i>Hey, try the Grouper fried in beer batter if you want too!</i>	
Florida Lobster Tail	Market Price
<i>A 10 oz. Florida lobster tail dipped in lemon-butter</i>	
<i>and cooked on a charcoal grill</i>	
Crab Cakes	16.98
<i>Fresh blue crab claw meat, broiled and served on</i>	
<i>a bed of crabmeat sauce</i>	
Scallops Au Gratin	18.87
<i>Baked with Marsala Wine, garlic butter and Monterey</i>	
<i>Jack Cheese</i>	
Shrimp Dijon	17.69
<i>Butterfied, broiled and served in a Honey-Dijon</i>	
<i>mustard sauce</i>	
Steamed Shrimp we'll steam 'em, you'll peel 'em	17.45
Avalon Shrimp	15.48
<i>Deep fried shrimp stuffed with crabmeat and Monterey</i>	
<i>Jack Cheese</i>	
Shrimp Fried in Beer Batter	17.69
<i>Six fresh shrimp band dipped in beer batter and deep fried</i>	
Chef's Pasta for tonight	Chef's Price
Seafood Platter	19.53
<i>Bar-B-Que Shrimp with bacon, steamed shrimp, crab cake,</i>	
<i>breaded scallops and fresh fish</i>	
Vegetarian Platter	13.44
<i>Fresh seasonal vegetables, Basil herb seasoned and</i>	
<i>served on a bed of spaghetti squash with an oven baked</i>	
<i>tomato topped with Monterey Jack Cheese</i>	

Entrees served with Vegetable, choice of French Fries,  
Baked Potato, Baked Sweet Potato, Rice or  
Mucky Duck Garlic Potatoes; and House Salad.  
Dressings include our creamy tomato, ranch,  
balsamic vinaigrette or oil and vinegar.

— A Non-Smoking Restaurant —