

703 Tarpon Bay Road  
(Across From Post Office)

472-3128

Open Daily Serving Dinner



“Sanibel’s Steak  
and Seafood  
Specialist”

**Celebrating 24 Years of Fresh Fish on Sanibel!**

APPETIZERS

- French Onion Soup - baked with Swiss and Parmesan cheeses 3.95
- “In-house” Smoked Salmon - seasoned & smoked with butonwood, over mixed greens 5.95
- Escargot Champignon - in fresh mushrooms, with garlic butter & french bread 5.95
- Oysters Romanoff - chilled, topped with caviar, shallots & sour cream 4.95
- Snowcaps - fresh mushrooms with our curried crabmeat stuffing, topped with parmesan cheese 4.95
- Clams Casino - 5 on the half shell, baked with the classic vegetable and bacon topping 4.95
- Three Plus Three - three each oysters rockefeller & clams casino 5.95
- Oysters Parmesan - 5 on the half shell, baked with garlic butter, parmesan and mozzarella cheeses 4.95
- Caesar Salad - chilled romaine, tossed with our Caesar dressing and croutons anchovies upon request 3.95
- Peel ‘N’ Eat Shrimp - 1/4 lb. chilled gulf shrimp served with our cocktail sauce 4.95

- JUMBO SHRIMP COCKTAIL**  
with our award winning cocktail sauce 8.95
- OYSTER OR CLAMS ON THE HALF SHELL**  
always shucked to order (6) 4.50 (13) 7.95
- SANIBEL SKEWERED SHRIMP**  
wrapped with bacon, grilled with barbecue sauce 5.95
- OYSTERS ROCKEFELLER**  
5 oysters on the half shell broiled with a blend of seasoned spinach and cream, topped with Mozzarella cheese 4.95
- NEW ENGLAND CLAM CHOWDER**  
Our classic award winning recipe  
1.95 cup 2.95 bowl



SEAFOOD

**BEST RESTAURANT FOR SEAFOOD 1983-84-85-86-87-88-89-90-91-92-93-94-95-96-97-98 “TASTE” Choice Awards**

- Skewered Shrimp - with bacon, grilled with barbecue sauce 15.95
- Steamed Shrimp - we season ‘n’ cook ‘em, you peel ‘n’ eat ‘em! 13.95
- Baked Stuffed Shrimp - with our seafood stuffing 15.95
- Shrimp Scampi - broiled with garlic butter 14.95
- Fried Oysters - lightly breaded and cooked to order 13.95
- Crunchy Shrimp - “Shrimp that goes CRUNCH!”, specialty of the house! 15.95
- Alaskan King Crab Legs - 1 lb. steamed, served with drawn butter 23.95
- Sea Scallops - fresh from New England, served broiled or lightly fried 17.95
- Crunchy Grouper - “Fish that goes CRUNCH!”, specialty of the house! 17.95
- Broiled Seafood Platter - shrimp scampi, scallops & fresh fish 18.95

- CRUNCHY PLATTER**  
Crunchy shrimp & crunchy grouper 17.95
- FRIED SEAFOOD PLATTER**  
Scallops, crunchy shrimp & grouper 18.95
- TRIPLE SHRIMP PLATTER**  
Scampi, baked stuffed & crunchy 18.95

**BEST RESTAURANT FOR STEAKS 1983-84-85-86-87-88-89-90-91-92-93-94-95-96-97-98-99 “TASTE” Choice Awards**

- BEEF**
- Timbers Sirloin - ten ounces, cut from the top butt 16.95
- New York Strip Sirloin - twelve ounces, cut from the strip loin 18.95
- Filet Mignon - ten ounces, cut from the tenderloin 22.95
- Petite Filet - seven ounces, cut from the tenderloin 18.95

RARE-red, cool center MED. RARE-red, warm center MED.-red, hot center MED.WELL-pink center WELL DONE-cooked throughout

**A Sample of the Chef’s DAILY SPECIALS**

APPETIZERS

- Crabmeat Bisque - homemade, sherry and cream based
- Captiva Crabcakes - (2) fresh lump crabmeat, lightly breaded and deep fried
- Fried Oysters - lightly breaded and deep fried
- Stone Crab Claws - seasonal, 1/2 lb. cold with mustard sauce or hot with drawn butter
- Smoked salmon - In-house smoked, served over mixed greens



FRESH CATCH

- Captiva Crabcakes - fresh lump crabmeat, lightly
- Atlantic Salmon - served chargrilled or broiled
- Chargrilled Tuna - oven finished with garlic butter
- Yellowtail Snapper - broiled, a local favorite
- Seafood Marinara - shrimp and assorted fish, sauteed and served over penne pasta
- \*Chargrilled Dolphin - sweet, fish, distinctive flavor
- \*Chargrilled Atlantic Swordfish - a “steak fish”
- \*Chargrilled Cobia - moderate flavor, not strong
- \*Chilean Seabass - mild, flavorful, whitemeat fish
- \*Grouper - broiled, most popular local fish

\*a smaller portion with a 6 oz. sirloin for 1.00 extra

SPECIALTIES

- King Crab-n-Sirloin - 1/2 lb. steamed, combined with a 6 oz. Timbers sirloin
- Crabcakes-n-Sirloin - Two fresh lump cakes combined with a 6 oz. Timbers sirloin
- Lobster-n-Sirloin - 7 oz. Florida lobster tail combined with a 6 oz. Timbers sirloin
- Sesame Sword - seed encrusted, pan seared, topped with toasted sesame vinaigrette and a side of seaweed salad
- Prime Rib - slow-roasted, served au jus with horseradish sauce
- Stone Crab Claws - seasonal, 1 lb. served hot or cold or 1/2 lb. with 6 oz. sirloin

All entrees include choice of cup of chowder or salad, vegetable and choice of French fries, rice plaf, baked Idaho potato or sweet potato.