



Welcome to the charming, historic Captiva House at the legendary Tween Waters Inn Island Resort & Spa — among

Captiva Island's top-rated restaurants. Captiva House is a family friendly, casual restaurant with a new Florida menu of fresh seafood and entrees, an extensive wine collection and charming décor.

We will always try our best to accommodate special requests

made by our customers. If you are celebrating a birthday or any other occasion please let the restaurant manager know. If you have any dietary restrictions or allergies, please speak to the Manager on Duty for advice before ordering. The

Managers and Chefs will try their best to accommodate your needs as best as possible.



Gulf Front Seafood Restaurant

# Captiva House

Gulf Front Seafood

## Starters

### Lobster-cargot

Lobster en croute, shallots, tarragon, sherry, chive butter  
13

### Oysters Alexander

Spinach, Gouda, parmesan, and bacon  
12

### Duck Spring Roll

Duck thighs, cilantro, citrus bok choy, Thai peanut  
12

### Lemon & Herb Roasted Shrimp Cocktail

Garlic, parsley, red pepper, and tomato horseradish  
12 (GF)

### Pan Seared Scallops

Champagne and strawberry compote  
11 (GF)

### Heirloom Tomato Carpaccio

Extra virgin olive oil, balsamic reduction, pesto ricotta  
9 (V) (GF)

### Soup Du Jour

Chef's daily homemade soup  
7

### Blue Crab Bisque

Blue crab, sherry crème fraîche, and romesco sauce  
12

## Salads

### House

Baby greens, cherry tomato, shaved  
carrot, red onion, croutons, citrus  
vinaigrette  
8 (V)

### Baby Kale & Arugula

Berries, candied walnuts, feta, cranberry  
vinaigrette  
8 (V) (GF)

### BLT Wedge

Iceberg wedge, bacon lardons, heirloom  
tomatoes, pickled onions, crumbled  
bleu cheese  
9

### Fork & Knife Caesar

Romaine hearts, creamy Caesar,  
parmesan, garlic crouton, lemon wedge  
9

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Gulf Front Seafood

## Small Plates

Also available in full portion

### Chilean Seabass

Lemon beurre blanc and polenta  
29 (GF)

### Blackened Scallops

Key lime butter and coconut rice  
24 (GF)

### Spicy Ahi Tuna

Teriyaki, Sriracha aioli and coconut rice  
23

### Filet Mignon

Gorgonzola cream and garlic potatoes  
29 (GF)

## From The Sea

### Thai Curry Red Snapper

Pan seared, Thai chili glaze, coconut red  
curry sauce, tomato and cucumber salad  
32 (GF)

### Lobster Spaghetti

Tarragon, sherry, and tomato  
cream sauce  
29

### Spaghetti alle Vongole

Baby clams, white wine, garlic, and  
shallots with linguine  
27

### Citrus Seafood Risotto

Chorizo, clams, mussels, shrimp, scallops  
and fish fumet  
28

### Caribbean Spiced Grouper

Grilled Black Grouper, mango salsa with  
pumpkin mash  
34 (GF)

### Seafood Lasagna

Spinach, lump crab, gulf pink shrimp,  
tomato, béchamel  
28

## From the Land

### Seared Duck Breast

Raspberry, balsamic and red wine glace  
with radicchio risotto  
32 (GF)

### Peppercorn Crusted NY Strip

Classic demi glaze with truffled mashed  
potatoes  
36

### Surf & Turf

Filet mignon and warm water lobster tail  
with garlic mashed potatoes  
Market Price (GF)

### Grilled Rack of Lamb

Cranberry and mint glaze with parsnip puree  
34 (GF)

### Eggplant Caprese

Fresh mozzarella, julienne vegetables,  
marinara, and balsamic glaze with  
angel hair pasta  
24 (V)

### Roasted Vegetable Ravioli

Pecorino Romano, blistered tomato  
ratatouille, basil oil  
26

Add a lobster tail 14 / Add Scallops 10 / Add shrimp 8

More gluten free, vegan, and vegetarian options available upon request