APPETIZERS

HOT DANG SHRIMP
HAND BATTERED AND TOSSED IN OUR SWEET AND SPICY SAUCE - 10.99

COCONUT SHRIMP
HOMEMADE SERVED WITH ORANGE MARMALADE SAUCE - 12.99

1/2 LB BOILED SHRIMP
HOUSE SEASONED, CHILLED AND PEELED SHRIMP - 13.99

BACON WRAPPED SCALLOPS
APPLEWOOD SMOKED BACON WRAPPED SCALLOPS IN MAPLE MUSTARD SAUCE - 14.99

CALAMARI
LIGHTLY FRIED AND SERVED WITH MARIANNA - 10.99

CRAB CLAWS
HAND BATTERED, FRIED AND SERVED WITH COCKTAIL SAUCE - 19.99

SHRIMP COCKTAIL
- 8.99

HUSH PUPPIES
OUR FAMOUS SWEET ONION HUSH PUPPIES - 4.99

MOZZARELLA STIX
WITH MARIANNA - 9.99

BREAD
GARLIC BUTTER LOAF - 1.49

SOUP AND SALADS

SEAFOOD GUMBO CUP 7.49 BOWL 8.99
HOME MADE AWARD WINNING FLORIDA STYLE TOMATO BASED GUMBO WITH SHRIMP, MAHI, SCALLOPS AND SAUSAGE

CLAM CHOWDER CUP 6.49 BOWL 7.99
HOME MADE CLAM CHOWDER

CLAM CHOWDER
MIXED GREENS, TOMATO, CUCUMBER AND HONEY ROASTED ALMONDS - 4.49

DINNER SALAD
MIXED GREENS, THREE CHEESES, ONIONS, BELL PEPPERS, TOMATOES, CUCUMBERS AND HONEY ROASTED ALMONDS - 10.99 ADD CHICKEN + 6.00
FRIED SHRIMP + 7.00, BOILED SHRIMP ADD + 7.00, BLACKENED MAHI ADD + 7.00

SEAFOOD SELECTION

ENTREES MAY BE GRILLED, BLACKENED, BROILED OR FRIED AND ARE SERVED WITH HUSH PUPPIES, YOUR CHOICE OF 1 SIDE AND A SALAD OR COLE SLAW

MAHI MAHI - 24.99
JUMBO SHRIMP - 23.99

GROUPER - 31.99
(OYSTERS - 27.99)
(STUFFED ADD - 8.00)

SNAPPER - 31.99
(FLounder - 25.99)
(STUFFED ADD - 8.00)

SURF AND TURF

ALL ENTREES SERVED WITH HUSH PUPPIES, YOUR CHOICE OF 1 SIDE AND SALAD OR COLE SLAW

TOP SIRLOIN AND JUMBO SHRIMP
TOP SIRLOIN AND FRIED SHRIMP - 30.99

CHICKEN AND SHRIMP
GRILLED CHICKEN AND FRIED SHRIMP - 23.99

FILET AND LOBSTER TAIL
8OZ WARM WATER LOBSTER AND 8OZ FILET MIGNON - 61.99

STEAK AND CHICKEN

ENTREES SERVED WITH HUSH PUPPIES, YOUR CHOICE OF 1 SIDE AND SALAD OR COLE SLAW

SIRLOIN
SIRLOIN - 29.99

CHICKEN PARM
FRIED CHICKEN TOPPED WITH MARIANNA AND MOZZARELLA CHEESE - 18.99

FILET MIGNON
FILET MIGNON - 36.99

CHICKEN GRILLED OR BLACKENED - 16.99

ADD JUMBO SHRIMP TO ANY ENTREE
7.99

SIDE SALAD ONLY - 34.99

BASKETS & BURGERS

ALL BASKETS AND BURGERS SERVED WITH HUSH PUPPIES AND FRIES NO SUBSTITUTIONS

FRIED BABY SHRIMP BASKET - 17.99

FRIED CLAM STRIPS BASKET - 17.99

FRIED BABY SHRIMP & CLAMS - 17.99

HAMBURGER - 12.99

HALF POUND STEAK BURGER
ADD CHEESE .85

DAVE'S FAVORITES

SERVED WITH HUSH PUPPIES, YOUR CHOICE OF 1 SIDE A SALAD OR COLE SLAW

CAJUN REDFISH
BLACKENED BROILED REDFISH TOPPED WITH HAND BATTERED SHRIMP, DICED PEPPERS AND A CAYENNE PEPPER CREAM SAUCE - 24.99

GROUPER & GRIT CAKE
BLACKENED GROUPER OVER SEASONED GREENS AND A CHEESE GRIT CAKE (SERVED WITH A SIDE SALAD ONLY) - 34.99

GROUPER PONTCHARTRAIN
BROILED GROUPER TOPPED WITH A FRIED SOFT SHELL CRAB, SWEET BASIL BERNAISE SAUCE AND HOMEMADE HONEY ROASTED ALMONDS - 39.99

CRAB LEGS
1.5 LB SNOW CRAB - 37.99

CRAB CAKES
TWO 4OZ CRAB CAKES WITH DICED CUCUMBER, PEPPERS AND PINEAPPLE CREAM DIPPING SAUCE - 27.99

SALMON
BROILED SALMON - 23.99

BROILED LOBSTER TAIL
8OZ WARM WATER LOBSTER - 33.99

SNAPPER JANE
BROILED SNAPPER TOPPED WITH A SPRINKLE OF CRABMEAT, SHRIMP, SHRIMP CREAM SAUCE, PARMESEAN CHEESE - 34.99

STUFFED SHRIMP PARMESAN
JUMBO SHRIMP STUFFED WITH CRAB MEAT STUFFING TOPPED WITH OUR SIGNATURE ITALIAN CREAM SAUCE AND PARMESEAN CHEESE - 27.99

GROUPER PARMESAN
GROUPER TOPPED WITH OUR SIGNATURE ITALIAN CREAM SAUCE AND PARMESEAN CHEESE - 33.99

NO CHANGES ON ORDERS ONCE PLACED WITH KITCHEN

WE THANK YOU FOR YOUR PATIENCE
ALL ITEMS ARE PREPARED AND COOKED TO ORDER

18% GRATUITY ADDED ON PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, HAMBURGERS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
**CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, HAMBURGERS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

### ULTIMATE BEACH COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple Bash</td>
<td>Light Rum, Pineapple Juice and Ginger Beer with Orange and Lime Wedge</td>
<td>$8.00</td>
</tr>
<tr>
<td>Millionaire's Margarita</td>
<td>Patron Silver, Patron Citronge, Sour Mix and a Salt Rim</td>
<td>$14.00</td>
</tr>
<tr>
<td>Dark 'N' Stormy</td>
<td>Dark Rum and Ginger Beer served with a Lime</td>
<td>$8.00</td>
</tr>
<tr>
<td>Tequila Sunrise</td>
<td>Tequila, Orange Juice, Pineapple Juice and Grenadine</td>
<td>$8.00</td>
</tr>
<tr>
<td>Tropical Sunset</td>
<td>Coconut Rum, Orange Juice, Pineapple Juice and Grenadine</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

### RUM RUNNER
- Dark & Light Rums, Creme de Banana and Blackberry Brandy with Orange Juice, Pineapple Juice and Grenadine
- Price: $9.00

### NO WAKE ZONE
- Coconut Rum, Spiced Rum Blue Curacao and Pineapple Juice
- Price: $8.25

### MAI TAI
- Dark & Light Rums Amaretto, Triple Sec with Orange Juice, Pineapple Juice and Grenadine
- Price: $8.25

### DAVE'S PUNCH
- Dark, Light, Coconut and Spiced Rums with Orange Juice, Pineapple Juice, Cranberry Juice and Grenadine
- Price: $10.00

### RED WINE SELECTION

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seaglass Pinot Noir</td>
<td>GL     8.00</td>
</tr>
<tr>
<td>Eloiun Pinot Noir</td>
<td>GL     12.00 BTL 38.00</td>
</tr>
<tr>
<td>Joel Gott Cabernet Sauvignon</td>
<td>GL     12.00 BTL 38.00</td>
</tr>
<tr>
<td>Rodney Strong Cabernet Sauvignon</td>
<td>GL     13.00 BTL 34.00</td>
</tr>
<tr>
<td>Federalist Red Blend</td>
<td>GL     11.00 BTL 34.00</td>
</tr>
<tr>
<td>CSM Canoe Ridge Merlot</td>
<td>GL     15.00 BTL 47.00</td>
</tr>
<tr>
<td>Jordan Cabernet Sauvignon</td>
<td>BTL 85.00</td>
</tr>
<tr>
<td>Opus One</td>
<td>Market Price</td>
</tr>
</tbody>
</table>

### WHITE WINE SELECTION

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sea Glass Pinot Grigio</td>
<td>GL 8.00 BTL 25.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle Chardonnay</td>
<td>GL 8.00 BTL 25.00</td>
</tr>
<tr>
<td>Kendall Jackson Chardonnay</td>
<td>GL 9.00 BTL 28.00</td>
</tr>
<tr>
<td>Joel Gott Chardonnay</td>
<td>GL 11.00 BTL 34.00</td>
</tr>
<tr>
<td>Columbia Crest Chardonnay</td>
<td>GL 9.00 BTL 28.00</td>
</tr>
<tr>
<td>Beringer Luminus Chardonnay</td>
<td>BTL 45.00</td>
</tr>
<tr>
<td>Coppola Sauvignon Blanc</td>
<td>GL 9.00 BTL 27.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle Riesling</td>
<td>GL 8.00 BTL 25.00</td>
</tr>
</tbody>
</table>

### FROZEN DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Daiquiri</td>
<td>9.00</td>
</tr>
<tr>
<td>Pina Colada Mango Daiquiri</td>
<td>( \text{with alcohol} ) 9.00</td>
</tr>
<tr>
<td>Frozen Lemonade</td>
<td></td>
</tr>
<tr>
<td>Margarita Funky Monkey</td>
<td>(Strawberry, Banana and Mango)</td>
</tr>
<tr>
<td>Lava Flow (Pina Colada Poured Over Strawberry Puree)</td>
<td>9.00</td>
</tr>
<tr>
<td>Destin Sunrise</td>
<td>9.00</td>
</tr>
</tbody>
</table>

### JUICES

<table>
<thead>
<tr>
<th>Juice</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grapefruit</td>
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</tbody>
</table>

### BEVERAGES

- Fresh Brewed Iced Tea
- Coca-Cola
- Diet Coke
- Mello Yello
- Sprite
- Minute Maid Lemonade
- Pibb Extra
- Fanta Orange
- Bottle Root Beer
- Bottled Water

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