

# CAP'S ON THE WATER DRINKS MENU

## WINES BY THE GLASS (6 OZ POURS)

Prosecco, Adami, Italy (90) . . . . .	11.99
Champagne, Collet, Art Deco, Brut . . . . .	14.99
White or Red Sangria . . . . .	10.99
Rose, J L Columbo, Cape Bleue, Provence, France . . . . .	10.99
Gruener Veltliner Blend, Wieninger, Austria, 2017 (92) . . . . .	13.99
Pinot Grigio, Placido, Italy . . . . .	9.99
Pinot Grigio, Alois Lageder "Riff" Italy (89) . . . . .	14.99
Pinot Gris, A to Z, Oregon (on tap only) . . . . .	14.99
Riesling, Dr. Loosen, Germany . . . . .	9.99
Chardonnay, Coastal Vines, California . . . . .	9.99
Chardonnay, Chateau St. Jean, Napa (on tap only) . . . . .	13.99
Chardonnay, Carmenet, California similar to Rombauer . . . . .	13.99

Chardonnay, Alan Normand, Burgundy, France (91) . . . . .	14.99
Sauvignon Blanc, Alan Scott, New Zealand (93) . . . . .	12.99
Sauvignon Blanc, Corvidae "Wise Guy", Columbia Valley . . . . .	10.99
Pinot Noir, Block Nine, Caiden's Vineyard, California . . . . .	13.99
Pinot Noir, Saintsbury, Sonoma (90) (on tap only) . . . . .	16.99
Pinot Noir, Acrobat, Oregon (on tap only) . . . . .	15.99
Merlot, The Velvet Devil, Washington . . . . .	10.99
Chianti, Ciacci Piccolomini d'Aragona, Italy (90) . . . . .	12.99
Malbec, Catena, Argentina (90) . . . . .	12.99
Cabernet, Grayson Cellars, California . . . . .	12.99
Cabernet, Treana, Austin Hope, Paso Robles (90) . . . . .	14.99
Cabernet, Quilt, Napa (92) . . . . .	19.99

## WINE IN HALF BOTTLES AND SPLITS

*This is our selection of our half bottles and splits. In addition, we have an award wining Wine Menu and Reserve Reds List for full bottles.*

Prosecco, Ti Amo, Italy split . . . . .	13.99
Cava, Cristallino, Spain, split . . . . .	13.99
Moscato, Astoria, Italy. split . . . . .	13.99
Moscato, La Spinetta, Italy, 2019 (90) . . . . .	26.99
Champagne, Laurent Perrier, split (90) . . . . .	22.99
Champagne, Brut, Pommery . . . . .	31.99
Champagne Brut, Billecart Salmon (90) . . . . .	44.99
Champagne Rose, Billecart Salmon (91) . . . . .	53.99
Rose, Whispering Angel, Chateau d'Esclans (91) . . . . .	27.99
Rose, Domaine Ott, Chateau de Selle, 2017 (93) . . . . .	34.99
Pinot Grigio, Marco Felluga, Italy, 2017 (89) . . . . .	29.99
Pinot Gris, King Estate, Oregon, 2017 . . . . .	29.99
Sauvignon Blanc, Honig, Napa, 2018 (91) . . . . .	29.99
Sauvignon Blanc, Merry Edwards, Sonoma, 2018 (92) . . . . .	39.99
Vouvray, Chenin Blanc, Champalou, Loire, France (90) . . . . .	27.99
Chardonnay, Chateau St. Michelle, Washington, 2017 . . . . .	27.99

Chardonnay, Sonoma Cutrer, Sonoma, 2017 . . . . .	33.99
Chardonnay, Rombauer 2019 (91) . . . . .	34.99
Merlot, L'Ecole 41, Washington, 2017 . . . . .	25.99
Pinot Noir, King Estate, Oregon, 2018 . . . . .	31.99
Pinot Noir, Merry Edwards, Russian River, 2018 (90) . . . . .	44.99
Pinot Noir, La Crema, Sonoma, 2017 . . . . .	32.99
Chianti Classico, Coltibuono, Toscana, Italy, 2018 (90) . . . . .	27.99
Barbera, La Spinetta, Ca de Pian, Piedmonte, Italy, 2016 (90) . . . . .	32.99
Barolo, Paolo Scavino, Piedmonte, Italy, 2016 (95) . . . . .	34.99
Tempranillo, Muga, Reserva, Spain, 2015 . . . . .	33.99
Cabernet/Zin Blend, Duckhorn, Paraduxx, Napa, 2016 . . . . .	35.99
Cabernet Sauvignon, Arrowood, Sonoma, 2016 (90) . . . . .	24.99
Cabernet Sauvignon, Keenan, Nap, 2016 (90) . . . . .	34.99
Cabernet Sauvignon, Honig, Napa, 2015 . . . . .	34.99
Cabernet Sauvignon, Shafer "1.5" Napa, 2017 (93) . . . . .	57.95
Cab Blend, Chateau Palmer, Alter Ego, Bordeaux, 2015 (92) . . . . .	59.99

## "BELLA ITALIA" OR TRY A REFRESHING WHITE FROM ITALY

*If you find it hard to make a choice, then try a flight of any 3 of these delicious Italian whites 18.99*

Soave Classico, Inama "Foscarina" Veneto, 2018 (91) . . . . .	12.99
Arneis, Castello di Neive "Montebertotto" Langhe, 2019 (90) . . . . .	12.99
Timorasso, La Spinetta "Piccolo Derthona" Colli Tortonesi, 2019 (91) . . . . .	13.99
Vermentino, Tua Rita "Perlato del Bosco" Toscana, 2019 . . . . .	14.99

## CODY'S CRAFT COCKTAILS 14.99

- NEW **BB & B** Elijah Craig small batch, blackberry satsuma shrub, fever tree ginger beer (NON-ALCOHOLIC VERSION \$5.99)
- LOCAL **Golden Daiquiri** M&B Bearing white rum, tumeric syrup, lime and pineapple juice (NON ALCOHOLIC VERSION \$5.99)
- LOCAL **Sunset Martini** St. Augustine gin, lemon, grapefruit, basil
- LOCAL **Auggie Mule** St. Augustine vodka, fever tree ginger beer, lime

- NEW **Goose Garden Fizz** White Peach Rosemary Grey Goose, soda, lemon, local honey
- LOCAL **G & T Twist** Manifest gin, Jack Rudy tonic, lime, club soda, black currant
- Old Fashioned** Four Roses, bitters, orange slice  
Drink Local: Manifest Rye or St. Augustine Bourbon - add \$1.25

## HOUSE COCKTAILS 13.99

- LOCAL **Cap's Painkiller** Myers and Madi rum, coconut, pineapple, nutmeg
- Aperol Spritz** Adami prosecco, Aperol, club soda
- Mezcal Margarita** Sombre mezcal, triple sec, house sour, salt
- Spicy Margarita** Jalapeno infused Sauza, house sour, triple sec

- Goombay Smash** Rum, banana liqueur, coco rum, pineapple, orange
- Mojito** Light rum, fresh lime, muddled mint, club soda
- Skinny Margarita** Sauza Silver, fresh lime, agave
- Gold Margarita** Jose Cuervo Gold, house sour, triple sec

## BEERS

Draft Beer( pints)	
Stella Artois, pale lager, Belgium 5.0% . . . . .	8.99
Delirium, Tremens, Dark Ale, Belgium, 8.5% (12 oz glass) . . . . .	8.99
Guinness, Irish dry stout, Dublin, Ireland 4.2% . . . . .	10.99
Yuengling, amber lager, Pennsylvania 4.5% . . . . .	7.99
Miller Lite, blond lager, Milwaukee 4.2% . . . . .	7.99
Bud Light, American lager, Missouri 4.2% . . . . .	7.99
Blue Moon, Belgian white, Colorado, 5.4% . . . . .	7.99
North Coast, Scrimshaw, blond lager, California 4.7% . . . . .	8.99
Wicked Weed, Brewing, Pernicious, IPA, North Carolina 7.9% . . . . .	8.99
<small>LOCAL</small> Intuition, I-10, IPA, Jacksonville 6.75% . . . . .	8.99
<small>LOCAL</small> Swamphead Brewery, Big Nose IPA, Gainesville 7.3% . . . . .	8.99
<small>LOCAL</small> Ancient City Matanzas Red Ale, St. Augustine 6.2% . . . . .	7.99
<small>LOCAL</small> Bold City Duke's Brown Ale, Jacksonville 5.0% . . . . .	7.99

Bottled Beer	
Budweiser, Bud Light . . . . .	6.99
Heineken 0.0 (non alcoholic) . . . . .	6.99
Blue Moon, Belgian white . . . . .	7.99
Michelob Ultra . . . . .	6.99
Yuengling Amber Lager . . . . .	6.99
Heineken Light . . . . .	7.99
Coors Light, Miller Lite . . . . .	6.99
Stella Artois . . . . .	8.99
Corona, Corona Light . . . . .	7.99
Negra Modelo . . . . .	7.99
Unibroue, Le Fin du Monde, Belgian triple, Canada 9.0% . . . . .	11.99
Kombucha on draft:	
221BC Berry Hibiscus . . . . .	6.99

# CAP'S ON THE WATER DINNER MENU

## SOUPS & APPETIZERS

- Bayou Gumbo** A Southern classic! Shrimp, crab, crawfish, okra, . . . . 12.99  
garlic, onion, tomatoes, peppers, celery and file gumbo.
- She Crab Soup** Cream and roux based soup made with crabmeat, . . . 13.99  
roasted red peppers, onions, garlic and a dash of sherry
- Greek Baked Scallops** Taragon bechamel sauce with olives and . . . 16.99  
feta, topped with bread crumbs.
- 🌿 **Beef Tips** Grilled hanger steak tips topped with sesame seeds, . . . 16.99  
crunchy wontons, ponzu mayo
- 🌿 **Raw Oysters** Mignonette, horseradish, cocktail sauce . . . . 26.99/15.99
- Oysters Rockefeller** Creamy spinach, garlic, bacon (optional), Parm 16.99
- 🌿 **Vilano Oysters** Baked in sweet spicy chili garlic, Parm, cilantro . . . 14.99
- 🌿 **Garlic Oysters** Baked in butter, garlic, parsley and Parmesan . . . . 15.99
- 🌿 **Peel & Eat Shrimp (Half or full pound)** (½ pound 14.99) . . . 26.99/lb
- 🌿 **Peel & Eat Rock Shrimp** ½ lb, a little work but so worth it! . . . . 18.99
- Vilano Shrimp** Fresh Mayport shrimp tossed in Thai garlic chili with 15.99  
olives and topped with Parmesan

- Calamari Vilano** Fried calamari tossed in spicy Thai garlic sauce, . . . 15.99  
black olives and Parmesan over fried spinach
- 🌿 **Dungeness Crab Cluster** mustard sauce, drawn butter . . . . . 18.99
- 🌿 **Tuna Tartare** Fresh tuna, mango, avocado, soy caramel, wasabi . . 17.99  
cream, micro greens, sesame wonton chips
- 🌿 **Smoked Fish Dip** Homemade pickles, onions, capers, pita points 12.99
- 🌿 **Crab Louie** Stack of crabmeat tossed in roasted tomato mayo, . . . 19.99  
avocado, tomatoes, onion and romaine lettuce. Egg slices and pita points
- Parmesan Crab Cake** Arugula, tomato, onion, smoked pepper aioli 18.99
- 🌿🌿 **Cheese plate** Aged Gouda, Jarlsberg, a blue cheese and a . . . . 19.99  
fourth cheese. Fig bread, crackers, nuts and honey
- Gator Tail** Florida gator done right! Citrus dipping sauce . . . . . 17.99
- Belgian Fries** Thick, twice fried. Datil ketchup and black garlic aioli 12.99
- Truffle Parmesan Fries** Fries tossed in truffle oil, topped with . . . . 14.99  
Parmesan, served with black garlic aioli
- Fish Nuggets** Fried fish tossed in our own spice mix, tartar sauce . . . . 14.99

## SALADS

Add Chicken, Shrimp, Scallops or Fresh Catch to your salad at an extra charge

- 🌿🌿 **Chopped Kale Salad** Kale, onions, parsley, peanuts, . . . 15.99/12.99  
cabbage, parmesan, cranberries, jalapeno apricot dressing. Parm crisp
- 🌿🌿 **Cap's Caesar** Romaine, cherry tomatoes, multigrain . . . . 14.99/11.99  
croutons, Parmesan cheese. Pesto Caesar dressing

- 🌿🌿 **Cap's Salad** Artisan greens, spinach, tomato, red onion, 14.99/11.99  
cucumber, grapes, egg, Parmesan, toasted pecans. Herb vinaigrette
- 🌿🌿 **Beet Salad** Poached beets, herbed goat cheese, lettuce, 15.99/12.99  
yellow onion, toasted walnuts in a Honey Dijon dressing

## FRESH CATCH

We source fresh seafood from local sources when available or day boats in the Caribbean. We usually have three choices of "white fish". Depending on season this could be like mahi, flounder, grouper, trigger and Chilean sea bass. We have secured a direct line with a fishery in Costa Rica, where we source yellowfin tuna's. Our salmon is farm raised salmon from Chile. Scallops (24 hour soak) from New Bedford, Mass and local Mayport shrimp round out your other choices. All catches are market priced

🌿 **Seared Catch - Mashed potatoes, roasted carrots, Parmesan beurre blanc**

🌿 **Blackened Catch - Black beans, rice and plantains.**

**Crusted Catch - Herb panko crusted, mashed potatoes, grilled asparagus, lemon caper beurre blanc**

**Vanilla Catch - Horseradish crusted and fried, mashed potatoes, fried spinach, vanilla rum sauce**

**Fried Catch - French fries, hushpuppies and coleslaw.**

## SEAFOOD ENTRÉES

- Sesame Seared Tuna** Sesame panko crusted, fried spinach, plantains, sweet & sour cucumbers, teriyaki, wasabi and pickled ginger garnish . . . . . 34.99
- 🌿 **Sea Bass Succotash** Seared Chilean sea bass over gnocchi with edamame beans and oven roasted tomatoes in corn chowder (contains bacon) . . . . . 34.99
- Jambalaya** Roux based stew made with shrimp, crawfish, andouille sausage and chicken. Served over rice with home made corn muffins . . . . . 22.99
- 🌿🌿 **Honey Rosemary Salmon** Baked, honey Dijon marinated, salmon over asparagus with a port cranberry reduction, toasted almonds. . . . . 27.99
- Crab Cake Dinner** Two of our famous Parmesan crab cakes, side green salad, grilled asparagus, smoked pepper aioli garnish . . . . . 32.99
- Fried Shrimp** Half pound of fresh East Coast shrimp, hushpuppies, coleslaw, tartar and cocktail sauce . . . . . 27.99
- Seafood Trio** A Parmesan crab cake, fried cod strips, fried Mayport shrimp, coleslaw and hushpuppies. Classic sides of cocktail and tartar sauce . . . . . 30.99
- Fish and Chips** Fried cod strips, fries, hushpuppies, tartar sauce . . . . . 25.99

## PASTA, CHICKEN AND MEAT

- Penne Rockefeller** Creamy garlicky spinach, roasted tomatoes, crispy bacon (optional) and Parmesan. Add a protein at an extra charge. . . . . 19.99
- Chicken Gnocchi** Breaded chicken over gnocchi, mushrooms, onions, edamame, crispy lardons and roasted tomatoes in Madeira reduction . . . . . 25.99
- 🌿 **Shrimp & Scallop Scampi Pasta** Tossed in linguine with onions, garlic, red and green peppers and red pepper flakes. Topped with Parmesan. . . . . 31.99
- 🌿 **Filet Mignon** 8 oz of CAB Filet over wilted spinach and topped with caramelized onions, mashed potatoes, Madeira mushroom sauce . . . . . 35.99

## SIDES

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| 🌿 <b>Mashed Potatoes</b> . . . . . 4.99        | <b>Wild Rice</b> . . . . . 3.99                  | <b>Fried Honey Brussels Sprouts</b> . . . . . 5.99 |
| 🌿 <b>Loaded Mashed Potatoes</b> . . . . . 5.99 | <b>Hushpuppies</b> . . . . . 4.99                | 🌿 <b>Steamed Broccoli</b> . . . . . 4.99           |
| 🌿 <b>Coleslaw</b> . . . . . 2.99               | <b>Fried Plantains</b> . . . . . 4.99            | 🌿 <b>Black Beans</b> . . . . . 3.99                |
| <b>Truffle Parmesan Fries</b> . . . . . 7.99   | <b>Fried Spinach</b> . . . . . 4.99              | 🌿 <b>Sweet &amp; Sour Cucumbers</b> . . . . . 4.99 |
| <b>Belgian Fries</b> . . . . . 6.99            | 🌿 <b>Roasted Balsamic Carrots</b> . . . . . 4.99 | 🌿 <b>Side Green Salad</b> . . . . . 4.99           |
| <b>French Fries</b> . . . . . 5.99             | 🌿 <b>Grilled Asparagus</b> . . . . . 5.99        | 🌿🌿 <b>Side Pesto Caesar Salad</b> . . . . . 4.99   |

Please inform your server if you have allergies and we will accommodate whenever we can

🌿 = contains nuts

🌿 = gluten free

🌿 = gluten free version available