

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, Bieler & Fils, Provence, France	10.99
Gruner Veltliner Blend, Wieninger, Austria, 2017 (92)	13.99
Pinot Grigio, Bolla, 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, Alan Normand, Burgundy, France (91)	14.99
Chardonnay, Carmenet, California	13.99
Chardonnay, Chateau St. Jean, Napa (on tap only)	13.99

Vermentino, La Spinetta, Casanova, Italy (91)	14.99
Soave Classico, Inama, Italy (91)	12.99
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, Serial, Truchard Winery, Paso Robles	13.99
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 winning 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, 2020 (90)	26.99
Champagne, Laurent Perrier, France, split (90)	22.99
Champagne, Brut, Pommery, France	31.99
Champagne Brut, Billecart Salmon, France (90)	44.99
Champagne Rose, Billecart Salmon, France (91)	53.99
Rose, Whispering Angel, d'Esclans, France, 2020 (91)	27.99
Rose, Domaine Ott, Chateau de Selle, France 2020 (91)	37.99
Pinot Grigio, Marco Felluga, Italy, 2019 (89)	29.99
Pinot Gris, King Estate, Oregon, 2018	29.99
Chardonnay, Chateau St. Michelle, Washington, 2017	27.99
Chardonnay, Sonoma Cutrer, Sonoma, 2017	33.99
Chardonnay, Rombauer 2020 (90)	34.99
Vouvray, Chenin Blanc, Champalou, Loire, France, 2019 (90)	27.99

Sauvignon Blanc, Merry Edwards, Sonoma, 2018 (92)	39.99
Sauvignon Blanc, Honig, Napa, 2019	29.99
Merlot, L'Ecole 41, Washington, 2017	25.99
Pinot Noir, King Estate, Oregon, 2019	31.99
Pinot Noir, Merry Edwards, Russian River, 2018 (90)	44.99
Pinot Noir, La Crema, Sonoma, 2018 (89)	32.99
Chianti Classico, Coltisboni, Toscana, Italy, 2018 (90)	27.99
Tempranillo, Cune, Crianza, Spain, 2017 (91)	25.99
Barbera, La Spinetta, Ca de Pian, Piedmonte, Italy, 2016 (90)	32.99
Barolo, Paolo Scavino, Piedmonte, Italy, 2016 (95)	34.99
Cabernet Sauvignon, Arrowood, Sonoma, 2016 (90)	24.99
Cabernet Sauvignon, Keenan, Nap, 2016 (90)	34.99
Cabernet Sauvignon, Honig, Napa, 2016 (89)	34.99
Cabernet/Zin Blend, Duckhorn, Paradox, Napa, 2019	37.99
Cabernet Sauvignon, Shafer "1.5" Napa, 2018 (94)	57.95
Cab Blend, Chateau Palmer, Alter Ego, Bordeaux, 2015 (92)	59.99

Cody's Craft Cocktails 14.99

- Flowerchild** Manifest vodka, creme de violet, lemon, lavender bitters
- Goose Garden Fizz** White Peach Rosemary Grey Goose, soda, lemon, local honey
- Austin Sunrise** Tito's vodka, tumeric syrup, lime and pineapple juice
- Lawn Dart** Tequila, house infused bell pepper Bombay gin, chartreuse, lime, soda

- Bourbon Druplet** Elijah Craig small batch, blackberry satsuma shrub, fever tree ginger beer
- Highball** Manifest gin, Jack Rudy tonic, lime, club soda, black currant
- Sunset Martini** St. Augustine gin, lemon, grapefruit, basil
- Old Fashioned** Four Roses, bitters, orange slice
Rye instead? We use local Manifest rye!

House Cocktails 13.99

- Cap's Painkiller** Myers and Madi rum, coconut, pineapple, nutmeg
- Aperol Spritz** Adami prosecco, Aperol, club soda
- Goombay Smash** Rum, banana liqueur, coco rum, pineapple, orange
- Auggie Mule** St. Augustine vodka, fever tree ginger beer, lime

- Mojito** Bacardi lime, fresh lime, muddled mint, club soda
- Gold Margarita** Jose Cuervo Gold, house sour, triple sec
- Skinny Margarita** Sauza Silver, fresh lime, agave
- Spicy Margarita** Jalapeno infused Sauza, house sour, triple sec

Beers

Draft Beer (pints)

Stella Artois, pale lager, Belgium 5.0%	8.99
Delirium, Tremens, blond ale, Belgium, 8.5% (12 oz glass)	8.99
Guinness, Irish dry stout, Dublin, Ireland 4.2%	9.99
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, pilsner, 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.
- Fish Nuggets** Fried fish tossed in our kibbeling spices, tartar sauce . . . 15.99
- Gator Tail** Florida gator done right! Citrus dipping sauce 17.99
- Belgian Fries** Thick, twice fried. Datil ketchup and peanut sauce 12.99
- Truffle Parmesan Fries** Fries tossed in truffle oil, topped with 14.99
Parmesan, served with black garlic aioli
- Calamari Vilano** Fried calamari tossed in spicy Thai garlic sauce, . . . 15.99
black olives and Parmesan over fried spinach
- Vilano Shrimp** Fresh Mayport shrimp tossed in Thai garlic chili with . . . 15.99
olives and topped with Parmesan
- 🌿 **Tuna Tartare** A mix of fresh tuna, mango and avocado, soy, 17.99
wasabi cream, furikake, micro greens, sesame wonton chips
- 🌿 **Peel & Eat Shrimp (Half or full pound)** (½ pound 14.99) . . . 26.99/lb
- 🌿 **Smoked Fish Dip** Homemade pickles, onions, capers, pita points . . . 13.99
- 🌿 **Smoked Salmon Bruschetta** House smoked salmon, arugula, . . 16.99
tomato jam, capers, Parmesan dill on baguette slices
- 🌿 **Beef Tips** Grilled hanger steak tips topped with sesame seeds, . . . 16.99
crunchy wontons, ponzu mayo

- She Crab Soup** Cream and roux based soup made with crabmeat, . . . 13.99
roasted red peppers, onions, garlic and a dash of sherry
- 🌿 **Dungeness Crab Cluster** mustard sauce, drawn butter 19.99
- Cocktail Claws** Fresh crab "fingers" sautéed in garlic butter with a . . . 21.99
little onion. Bread for dipping
- Parmesan Crab Cake** Arugula, tomato, onion, smoked pepper aioli . . . 18.99
- 🌿 **Crab Louie** Stack of crabmeat tossed in roasted tomato mayo, . . . 19.99
avocado, tomatoes, onion and romaine lettuce. Egg slices and pita points
- 🌿 **Raw Oysters** Mignonette, horseradish, cocktail sauce 26.99/15.99
- 🌿 **Garlic Oysters** Baked in butter, garlic, parsley and Parmesan 16.99
- 🌿 **Vilano Oysters** Baked in sweet spicy chili garlic, Parm, cilantro . . . 16.99
- Oysters Rockefeller** Baked in creamy spinach, garlic, bacon, 16.99
Parmesan
- Tacotinis** Three crispy mini tacos with ceviche, avocado crema, 16.99
tomato and cilantro
- 🌿 **Cheese plate** Aged Gouda, Jarlsberg, a blue cheese and a 19.99
fourth cheese. Fig bread, crackers, nuts and honey
- 🌿 **Appetizer Platter (to share)** Platter with house smoked 29.99
salmon, Prosciutto di Parma, triple cream brie, nuts, flat bread

SALADS

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

- 🌿 **Cap's Salad** Artisan greens, spinach, tomato, red onion, cucumber, grapes, egg, Parmesan, toasted pecans. Herb vinaigrette 14.99/11.99
- 🌿 **Chopped Kale Salad** Kale, onions, parsley, peanuts, cabbage, parmesan, cranberries, jalapeno apricot dressing. Parm crisp 15.99/12.99
- 🌿 **Cap's Caesar** Romaine, cherry tomatoes, multigrain croutons, Parmesan cheese. Pesto Caesar dressing 14.99/11.99
- 🌿 **Greek Salad** Bell peppers, onions, cucumbers, grape tomatoes, Kalamata and Castelvetrano olives, feta and capers. Roasted garlic vinaigrette 14.99/11.99

FRESH CATCH

All catches are seasonal and 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

- 🌿 **Grilled Octopus** Whole grilled tentacle, fingerlings, arugula, . . 29.99
heirloom tomatoes, Marcona almonds, balsamic and Ciacci olive oil
- 🌿 **Honey Rosemary Salmon** Baked, honey Dijon marinated, . . . 27.99
salmon over asparagus with a port cranberry reduction, toasted almonds.
- Jambalaya** Roux based stew made with shrimp, crawfish, andouille . . 22.99
sausage and chicken. Served over rice with home made corn muffins
- Seafood Trio** A Parmesan crab cake, fried cod strips, fried Mayport . . 30.99
shrimp, coleslaw and hushpuppies. Cocktail and tartar sauce

- Fried Shrimp** Half pound of East Coast shrimp, hushpuppies, 27.99
coleslaw, tartar and cocktail sauce
- Crab Cake Dinner** Two of our famous Parmesan crab cakes, side . . . 35.99
green salad, grilled asparagus, smoked pepper aioli garnish
- Fish and Chips** Fried cod strips, fries, hushpuppies, tartar sauce 25.99
- Sesame Seared Tuna** Sesame panko crusted, fried spinach, market
plantains, sweet & sour cucumbers, teriyaki, wasabi and pickled ginger
garnish

PASTA, CHICKEN AND MEAT

- 🌿 **Filet Mignon (8oz CAB)** wilted spinach, caramelized onions, mashed potatoes, Madeira mushroom sauce. market
- 🌿 **Shrimp & Scallop Scampi Pasta** Tossed in linguine with onions, garlic, red and green peppers and red pepper flakes. Topped with Parmesan. 31.99
- 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
- Steak Tip Dinner** Grilled teriyaki hanger tips topped with sesame seeds, green onions and Alabama white bbq sauce. Asparagus, mashed potatoes. 29.99

SIDES

- Truffle Parmesan Fries** 7.99
- Belgian Fries** 6.99
- French Fries** 5.99
- Hushpuppies** 4.99
- Fried Plantains** 4.99
- Fried Spinach** 4.99

- Gluten Free sides:**
- 🌿 **Mashed Potatoes** 4.99
- 🌿 **Fingerling Potatoes** 4.99
- 🌿 **Wild Rice** 3.99
- 🌿 **Roasted Balsamic Carrots** 4.99
- 🌿 **Coleslaw** 3.99

- 🌿 **Steamed Broccoli** 4.99
- 🌿 **Grilled Asparagus** 5.99
- 🌿 **Black Beans** 3.99
- 🌿 **Sweet & Sour Cucumbers** 4.99
- 🌿 **Side Pesto Caesar Salad** 4.99
- 🌿 **Side Green Salad** 4.99

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

🌿 = gluten free

🌿 = contains nuts

🌿 = gluten free version available