



Welcome to Cap's, a place to relax and enjoy the scenic setting. In our efforts to preserve this relaxed atmosphere (and at the same time complying with local ordinances), we have to limit the number of patrons to prevent the restaurant from overcrowding. Crowd control starts with complimentary valet parking and cocktail service on our pier for guests waiting for a table.

We are not "dog friendly", but of course accommodate trained service animals. However, any animal causing a nuisance (barking or other unruly behavior) is not trained and will have to leave.

At times the demand far exceeds our available tables. When this happens, we are not asking you to hurry, but to be mindful of waiting people who are eager to sit down and have the Cap's experience as well.

WINES BY THE GLASS (6 OZ POURS)

Cava, Segura Vidas, Spain, split	13.99
Moscato, Candoni, Italy, split	13.99
Prosecco, Ti Amo, Italy split	16.99
Prosecco, Adami, Italy (90)	11.99
Champagne, Collet, Art Deco, Brut	14.99
Rose, Bieler, Provence, France	10.99
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
Sauvignon Blanc, Alan Scott, New Zealand (93)	13.99
Sauvignon Blanc, Corvidae "Wise Guy", Columbia Valley	10.99
Vermentino, Morisfarms, Tuscany, Italy (91)	12.99
Grüner Veltliner, Stadt Kremstal, Austria (90)	12.99
Riesling, Dr. Loosen, Germany	10.99

Chardonnay, Carmenet, California	13.99
Chardonnay, Coastal Vines, California	9.99
Chardonnay, Chateau St. Jean, Napa (on tap only)	13.99
Chardonnay, Alan Normand, Burgundy, France (91)	14.99
White or Red Sangria	11.99
Pinot Noir, Block Nine, Caiden's Vineyard, California	13.99
Pinot Noir, Acrobat, Oregon (on tap only)	15.99
Pinot Noir, Saintsbury, Sonoma (90) (on tap only)	16.99
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

This is our selection of our half bottles. We have a wine list with over 400 selections. Please ask for our award winning Wine Menu.

Champagne, Laurent Perrier Cuvee split 187 ml (91)	23
Champagne Brut, Le Mesnil, Grand Cru, blanc de blancs (90)	39
Champagne Rose, J LaSalle (91)	49
Rose, d'Esclans "Whispering Angel" France, 2021 (91)	28
Rose, Domaine Ott, "Chateau de Selle" France 2020 (92)	38
Moscato, La Spinetta, Italy, 2021 (89)	25
Pinot Grigio, Marco Felluga, Italy, 2019 (89)	27
Pinot Gris, King Estate, Oregon, 2019 (89)	27
Chardonnay, Chateau St.Michelle, Washington, 2018 (88)	25
Chardonnay, Sonoma Cutrer, Sonoma, 2020 (89)	32
Chardonnay, Chablis, Louis Michel, France, 2019 (90)	30
Sauvignon Blanc, Honig, Napa, 2021 (90)	30
Sauvignon Blanc, Merry Edwards, Sonoma, 2019 (94)	38
Merlot, Markham, Napa, 2018 (90)	28

Pinot Noir, King Estate, Oregon, 2019	31
Pinot Noir, La Crema, Sonoma, 2019	32
Pinot Noir, Merry Edwards, Russian River, 2018 (94)	45
Tempranillo, Cune, Crianza, Spain, 2018 (89)	25
Chianti Classico, Cultusboni, Toscana, Italy, 2019 (90)	27
Barbera "Ca de Pian" La Spinetta, Piedmonte 2017	29
Barolo, Damolino "Lecinquivigne" Piedmonte, 2016 (93)	34
Chateaneuf du Pape, Vieux Télégraph, France 2019 (91)	49
Cabernet/Zin Blend, Duckhorn, Paradox, Napa, 2019	37
Cabernet Sauvignon, L'Ecole, Washington 2018 (90)	29
Cabernet Sauvignon, Honig, Napa, 2018 (91)	38
Cabernet Sauvignon, Paul Hobbs "Crossbarn", 2017, Napa (91)	38
Cabernet Sauvignon, Shafer "One Point Five" Napa, 2019 (91)	63
Bordeaux, Chateau Palmer "Alter Ego" Margaux 2015 (92)	63

CODY'S CRAFT COCKTAILS

- Barrel Aged Manhattan Manifest Rye, Carpano and Byrrh, oak aged 3 months in our cellar 16.99
- Bourbon Druplet Buffalo Trace, blackberry satsuma shrub, fever tree ginger beer 15.99
- Flowerchild Manifest vodka, creme de violet, lemon, lavender bitters 14.99
- Sunset Martini St. Augustine gin, lemon, grapefruit, basil 14.99
- Goose Garden Fizz White Peach Rosemary Grey Goose, soda, lemon, local honey 14.99
- Austin Sunrise Tito's vodka, tumeric syrup, lime and pineapple juice 14.99
- Highball Manifest gin, Jack Rudy tonic, lime, club soda, black currant 14.99
- Aplos Margarita (NA) Aplos® hemp botanical, fresh lime, agave and orange blossom water 13.99



ORGANIC TEQUILA SELTZER

ORIGINAL LIME

GRAPEFRUIT GUAVA

BLOOD ORANGE HABANERO

\$8.99



HOUSE COCKTAILS

Old Fashioned Four Roses bourbon, bitters, orange twist	14.99
Aperol Spritz Adami prosecco, Aperol, club soda	13.99
Auggie Mule St. Augustine vodka, fever tree ginger beer, lime	14.99
Mojito Bacardi, fresh lime, muddled mint, club soda	13.99

Margarita Sauza Silver, lime, agave, triple sec	13.99
Spicy Margarita Datil infused Sauza, lime, agave, orange liqueur	14.99
Cap's Painkiller Myers and Madi rum, coconut, pineapple, nutmeg	13.99
Goombay Smash Bacardi coco, banana liqueur, pineapple, orange	13.99

BEERS

Draft Beer (pints)

Guinness, Irish dry stout, Dublin, Ireland 4.2%	9.99
Bud Light, American lager, Missouri 4.2%	7.99
Yuengling, amber lager, Pennsylvania 4.5%	7.99
Miller Lite, blond lager, Milwaukee 4.2%	7.99
North Coast, Scrimshaw, pilsner, California 4.7%	8.99
Hoegaarden, white ale, Belgium 4.9%	7.99
Stella Artois, pale lager, Belgium 5.0%	8.99
Estrella Damm, lager, Spain, 5.4%	8.99
Blue Moon, Belgian white, Colorado, 5.4%	7.99
Wicked Weed Brewing, Pernicious, IPA, North Carolina 7.9%	8.99
LOCAL Bold City Duke's Brown Ale, Jacksonville 5.0%	7.99
LOCAL Ancient City Matanzas Red Ale, St. Augustine 6.2%	7.99
LOCAL Intuition, I-10, IPA, Jacksonville 6.75%	8.99
LOCAL Swamphead Brewery, Big Nose IPA, Gainesville 7.3%	8.99

Bottled Beers

Michelob Ultra 4.2%	6.99
Coors Light 4.2%	6.99
Miller Lite 4.2%	6.99
Budweiser 5.0%	6.49
Yuengling 4.5%	6.99
Blue Moon 5.4%	7.99
Heineken, Holland 0.0%	6.99
Corona Extra, Mexico 4.6%, Corona Light 4.0%	7.99
Menebrea, Bionda, Italy 4.8%	7.99
Sapporo, Japan 4.9%	7.99
Stella Artois, Belgium 5.0%	8.99
Negra Modelo, Mexico 5.3%	7.99
Sierra Nevada, IPA "Hazy Little Thing" California 6.7% (can)	7.99
Unibroue, Le Fin du Monde, Belgian triple, Canada 9.0%	11.99

LUNCH MENU

SOUPS & SALADS

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

Florida Gumbo A Southern classic! Shrimp, crab, crawfish, okra, garlic, onion, tomatoes, peppers, celery and file gumbo.	12.99
She Crab Soup Cream and roux based soup made with crabmeat, roasted red peppers, onions, garlic and a dash of sherry	14.99
Four Seasons Salad Your server will inform you about our salad special inspired by seasonal ingredients	market
🌱 Pear and Proscuitto Salad Riesling poached pears, proscuitto, pommegranate and walnuts over arugula and frisee. Blue cheese dressing	17.99
🌱🥜 Cap's Salad Artisan greens, tomato, onion, cucumber, nuts, seasonal fruit and vegetables, egg, Parmesan. Herb vinaigrette	17.99/13.99
🌱🥜 Cap's Caesar Romaine, cherry tomatoes, croutons, Parmesan cheese. Pesto Caesar dressing	14.99/11.99
🌱🥜 Chopped Kale Salad Kale, onions, parsley, peanuts, cabbage, parmesan, cranberries and a Parm crisp. Jalapeno apricot dressing.	17.99/13.99

APPETIZERS

Oysters Rockefeller Creamy spinach, garlic, bacon (optional), bread crumbs, Parmesan	17.99
🌱 Garlic Oysters Baked in butter, garlic, parsley and Parmesan	16.99
🌱 Vilano Oysters Baked in sweet spicy chili garlic, Parmesan and topped with fresh cilantro	16.99
🌱 Raw Oysters on the half shell Full or half dozen with mignonette, horseradish, cocktail sauce	market
🌱 Blackened Scallops Four, medium sized, blackened scallops on seaweed salad, topped with blue cheese, sweet garlic chili, cilantro	market
🌱 Crab Claws Fresh blue crab cocktail claws sautéed in olive oil, onion and garlic. Bread for dipping.	market
Crab Cake on arugula topped with smoked pepper aioli	18.99
Calamari Vilano Fried calamari tossed in spicy Thai garlic sauce, black olives and Parmesan over fried spinach	16.99
Belgian Fries Thick, twice fried. Datil ketchup and peanut sauce	12.99
Truffle Parmesan Fries Fries tossed in truffle oil and grated Parmesan. Black garlic aioli	14.99
Fish Nuggets Fried fish tossed in our kibbeling spices, tartar sauce	17.99
Gator Tail Florida gator done right! Citrus dipping sauce	17.99
🌱 Beef Tips Grilled hanger steak tips topped with sesame seeds, crunchy wontons, ponzu mayo	18.99
Burrata & Green Tomatoes Fresh burrata placed on top of fried green tomatoes and arugula. Olive, tomato, Parmesan tapenade.	18.99
Pear Ravioli Three handmade raviolis stuffed with poached pear, pine nuts and cheeses. Parmesan champagne sauce	17.99
Smoked Shrimp Skewers Smoked shrimp and bacon wrapped plantains. Hot honey, pickled vegetables and white bbq sauce	17.99
Vilano Shrimp Sautéed Mayport shrimp tossed in Thai garlic chili with olives over fried spinach and topped with Parmesan	16.99
🌱 Peel & Eat Shrimp Always fresh local shrimp at Cap's! Full pound (half pound 16.99)	29.99
🌱 Tuna Tartare A mix of fresh tuna, mango and avocado, soy, wasabi cream, furikake, micro greens, blue tortilla chips	19.99
🌱 Smoked Salmon Bruschetta House smoked salmon, arugula, tomato jam, capers, Parmesan dill on baguette slices or Romaine wedges	16.99
🌱 Smoked Fish Dip Homemade pickles, onions, capers, pita points	14.99
🌱🥜 Cheese plate Aged Gouda, Jarlsberg, Blue cheese and a fourth cheese, fig bread, crackers, nuts and honey	21.99
🌱🥜 Appetizer Platter Smoked salmon, Burratta, Proscuitto di Parma, Boursin stuffed peppadews, Marconas, romaine and flat bread	34.99

SANDWICHES

All sandwiches are served on a Martin's Dutch potato roll, unless mentioned otherwise, with one side of your choice

Fresh Fish Seared, Blackened or Fried. On a potato roll with lettuce, tomato, onion	market
Grilled Shrimp Fresh grilled shrimp, lettuce, thin red onion, pepper jack cheese, cilantro, ponzu mayo on a ciabatta roll	19.99
Crab Cake Lettuce, tomato, onion, smoked pepper aioli	21.99
Fried Grouper Sandwich Deep fried grouper, tartar sauce, lettuce, tomato on a potato roll	20.99
Salmon BLT Grilled salmon, lettuce, tomato and apple wood smoked bacon, honey mustard	19.99
Grilled Chicken Fresh organic chicken, applewood smoked bacon, tomato jam and melted pepper jack cheese	17.99
Hamburger Chuck, short rib & brisket burger, lettuce, onion, tomato Add Cheddar, Pepper Jack or Provolone \$1	18.99

LUNCH ENTRÉES

🌱 Seared Catch Mashed potatoes, roasted carrots, Parmesan beurre blanc.	market
🌱🥜 Blackened Catch rice and a lemongrass plantain & shrimp curry, pickled vegetables, spicy pecans	market
Crab Cake Lunch Two of our famous Parmesan crab cakes, side green salad, grilled asparagus, smoked pepper aioli garnish	37.99
🌱🌱 Roasted Vegetables Parmesan asparagus, broccoli, balsamic carrots and a roasted tomato in Ciacci olive oil. Add a protein of choice	18.99
🌱 Sesame Seared Tuna Sesame panko crusted, fried spinach, plantains, sweet & sour cucumbers, teriyaki, wasabi and pickled ginger	33.99
Vanilla Grouper Fried, horseradish crusted grouper, mashed potatoes, fried spinach, vanilla rum sauce	28.99
Jambalaya Roux based stew made with shrimp, crawfish, andouille sausage and chicken. Served over rice with home made corn muffins	22.99
Fried Shrimp Dinner Fresh local shrimp, classically breaded. Hush puppies, coleslaw, tartar and cocktail sauce	27.99
Fish and Chips Fried cod strips, fries, hushpuppies, tartar sauce	25.99
Seafood Trio A Parmesan crab cake, fried cod strips, fried local shrimp, coleslaw and hushpuppies. Cocktail and tartar sauce	33.99

SIDES

French Fries	5.99	Fried Plantains	4.99	🌱 Grilled Asparagus	6.99
Belgian Fries	6.99	🌱 Rice	3.99	🌱 Mashed Potatoes	4.99
Truffle Parmesan Fries	7.99	🌱 Coleslaw	3.99	🌱 Sweet & Sour Cucumbers	4.99
Hushpuppies	4.99	🌱🥜 Side Pesto Caesar Salad	4.99	🌱 Side Green Salad	4.99

🌱 = vegetarian

🥜 = contains nuts

🌱🌱 = gluten free/gf version available