



CAPT. ANDERSON'S FAMOUS GRILLED BAY SHRIMP APP / **11.95**



SEARED JUMBO SEA SCALLOPS



FRESH CRAB FINGERS



JOHNNYS SPECIAL GREEK SALAD



SHE CRAB SOUP



THREE CHEESE SHRIMP AND GRITS

APPETIZERS

Capt. Anderson's "Famous" Grilled Bay Shrimp / 11.95
You-Peel-Em.

Seared Jumbo Sea Scallops / 22.95
Super Colossal, sauteed in Seasoned Butter.

Fresh Crab Fingers / 23.95
Sauteed in Seasoned Butter or Fried Golden Brown.

Sesame Crusted Ahi Tuna / 14.95
Seared Ahi Tuna rolled in Sesame Seeds and served with Wasabi and Soy Sauce.

Parmesan Baked Oysters / 13.95
Accented with our house seasoning - 1/2 dozen.

Fresh Gulf Shrimp Cocktail / 8.95
Served with homemade Cocktail Sauce.

Fried Golden Calamari / 10.95
Served with homemade Marinara Sauce or Vesuvio Style.

Stuffed Mushroom Caps / 9.95
Oven broiled with Crab Meat Stuffing.

Fried Mozzarella Cheese Sticks / 6.95
Served with homemade Marinara Sauce.

Caviar, Tsar Imperial™ Ossetra 1 oz. / 150.00
These particularly large grains are brimming with briny nectar. A versatile combination of potency and balance. Pairs ideally with our selection of Champagnes, but can absolutely impress with nothing more than a spoon.

SALADS & SOUP

* **Johnny's Special Greek Salad / 16.95**
Fresh Crab Meat and Gulf Shrimp, Iceberg Lettuce and Tomato wedges with Greek Ripe Olives, Salonica Peppers, Feta Cheese and our famous Greek Dressing.

New Orleans Seafood Gumbo Cup / 5.25 Bowl / 7.25
Homemade with Rice.

She Crab Soup Cup / 6.25 Bowl / 8.25
With lumps of Crab Meat and a dash of Sherry.

POULTRY, PASTA & SUCH

MAY WE SUGGEST A BOTTLE OF
Cakebread Sauvignon Blanc, Napa Valley

Three Cheese Shrimp & Grits / \$23.95
Our comfort version of a Southern Classic.

Shrimp Scampi / 17.95
Butterflied Gulf Shrimp baked in Olive Oil, Garlic and Herbs. Served over Angel Hair Pasta.

Fettuccine Alfredo / 17.95
With your choice of Chicken or Shrimp.

Oven Broiled Breast of Chicken / 16.95
Delicately marinated. Served with homemade Mashed Potatoes.

* Since 1953, the Patronis family has had the pleasure of serving the local public and their many visitors. Over the years, many of their dishes have become very popular. Today, they are considered "classics," and they are marked on this menu by a (*) star. We proudly recommend all of them!

The Capt. Anderson's Cookbook Collection is now available in the Waterfront Market.



Because our Crabmeat dishes are FRESH, you may find bits of shell. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRICES AND ENTREES SUBJECT TO CHANGE WITHOUT NOTICE
CAPTANDERSONS.COM

★
World Famous
**SEAFOOD
PLATTER**
FRIED OR BROILED



**1/2 STUFFED BROILED FLORIDA LOBSTER,
GOLDEN SHRIMP, SCALLOPS, FRESH FISH
& FRIED STUFFED DEVILED CRAB**

May substitute South African
Lobster Tail in place of Florida Lobster / **43.95**

Above without Lobster / **30.95**



CEDAR PLANK SALMON



STUFFED JUMBO GULF SHRIMP



STUFFED FRESH GULF FLOUNDER



STUFFED FILLET OF GROUPE

UPGRADES AND ENHANCEMENTS

**WEDGE
UPGRADE / 4.00**

Substitute crisp wedge of
Iceberg Lettuce topped with
Bacon and your choice of
dressing for Dinner Salad.

**SOUP
UPGRADE / 3.00**

Substitute Cup of
She Crab Soup or
Gumbo for the
Soup of the Day.

**SHRIMP
UPGRADE / 4.00**

Add Shrimp
to any Dinner
Side Salad.

FRESH FROM THE GULF

MAY WE SUGGEST A BOTTLE OF
Whitehaven Sauvignon Blanc, Marlborough, New Zealand

Seared Sea Scallops / 30.95

Super Colossal, sauteed in Seasoned Butter.

Cedar Plank Salmon / 28.95

Seasoned with our own special seasoning and broiled
on a Cedar Plank

**Oven Broiled Stuffed Florida Lobster
Whole / 46.95 One-Half / 29.95**

With homemade Crab Meat Dressing.

Char Grilled Jumbo Shrimp / 19.95

With our famous House Season, Lemon & Drawn Butter.

*** Oven Broiled Stuffed Jumbo Gulf Shrimp / 24.95**

Baked with homemade Crab Meat Stuffing.

**Oven Broiled Stuffed
Whole Fresh Gulf Flounder / 30.95**

Generously filled with homemade Crab Meat Stuffing. Not boneless.
Flounder without the homemade Crab Meat Stuffing / 26.95

Oven Broiled Stuffed Fillet of Grouper / 31.95

Generously filled with homemade Crab Meat Stuffing (boneless).

*** Capt. Anderson's "Famous"
Grilled Bay Shrimp / 19.95**

You-Peel-Em.

*** Fresh Gulf Shrimp and Jumbo
Lump Crab Meat au Gratin / 25.95**

Baked En Casserole in a rich cheese sauce.
Topped with Italian breadcrumbs.

*** Oven Broiled South African Lobster Tails / 45.95**

Twin tails served with drawn butter and Lemon. 9oz total weight.

Oven Broiled Florida Lobster Thermidor / 34.95

Baked En Casserole in a rich cream sauce with a touch of Sherry.

Oven Broiled Gulf Scallops / 24.95

Oven Broiled Jumbo Gulf Shrimp / 21.95

ABOVE SEAFOOD SELECTIONS SERVED WITH
Soup of the Day OR Salad, Potato or Vegetable

FRIED SEAFOOD SELECTIONS

MAY WE SUGGEST A BOTTLE OF
J. Lohr Riverstone Chardonnay, California

Jumbo Fried Gulf Shrimp / 19.95

Two Maryland Jumbo Lump Crab Cakes / 29.95

The best you have ever had!

Whole Fresh Gulf Flounder / 25.95

Dressed Flounder (not boneless).

Tenderloin of Grouper / 19.95

Popcorn Shrimp (Fantail) / 15.95

Select Apalachicola Oysters / 22.95

Fried Gulf Scallops / 23.95

Fresh Fillet of Catfish / 16.95

Southern Styled.

FRIED SEAFOOD SELECTIONS SERVED WITH
Soup of the Day OR Salad, Potato or Vegetable

GREEK STYLE OPEN HEARTH CHARCOAL BROILED FISH

Served with Lemon Butter, Olive Oil, Chopped Spring Onions and Parsley

Filet of Scamp Imperial with fresh Lump Blue Crab Meat	Market Price
Filet of Scamp	Market Price
Filet of Grouper Imperial with fresh Lump Blue Crab Meat	Market Price
Filet of Grouper	Market Price
Whole Silver Pompano	Market Price
Whole Snapper	Market Price
Filet of Snapper	Market Price
Filet of Yellow Fin Tuna	Market Price
Filet of Mahi Mahi	Market Price

Subject to Availability - Some selections not in season year round.



SURF & TURF



GRILLED CHURRASCO STEAK



PORTERHOUSE

SIDE ORDER SERVED WITH ANY ENTREE:

One-Half Oven Broiled Stuffed Florida Lobster / 17.95 extra

South African Lobster Tail (4.5 oz) / 16.95 extra

Fried Jumbo Gulf Shrimp / 8.95 extra

PREMIUM ANGUS BEEF CHARCOAL BROILED STEAKS

MAY WE SUGGEST A BOTTLE OF Louis M. Martini Cab, Napa Valley

Surf & Turf / 33.95

9 oz. Strip Sirloin with your choice of (one): Fried Grouper, Scallops, Shrimp, Oysters or Popcorn Shrimp.

* Grilled Churrasco Steak / 34.95

7 oz. Our signature Steak. Seasoned Tenderloin Nicaraguan Cut with grilled Bermuda Onions.

* Porterhouse 32 oz. / 49.95

New York Cut Strip Sirloin Steak 15 oz. / 38.95

Kansas City Cut Strip Sirloin Steak 9 oz. / 26.95

Filet Mignon 7 oz. / 33.95

Charcoal Broiled to order with homemade Mushroom Sauce. A Gourmet Cut.

Ground Hamburger Steak 10 oz. / 16.95

Topped with grilled Bermuda Onions.

ABOVE SERVED WITH Soup of the Day OR Salad, Potato or Vegetable

We are not responsible for well done steaks.

Black Truffle Butter with any Steak / 4.00

Premium
**HOUSE
WINES**

Cakebread Cellars

Napa Valley

	Glass	Bottle
Chardonnay	17	67
Sauvignon Blanc	14	55
Cabernet	34	135
Pinot Noir	23	90

Stags' Leap

Napa Valley

	Glass	Bottle
Chardonnay	12	48
Petite Syrah	20	78
Investor-Red Blend	19	75
Cabernet	26	102

LA CREMA

Monterey

Chardonnay
Pinot Gris
Pinot Noir

11 glass
39 per bottle

JOEL GOTT

California

Chardonnay
(unoaked)
Sauvignon Blanc
Cabernet 815
Zinfandel

10 glass
34 per bottle

KENDALL-JACKSON

Vintner's Reserve

Chardonnay
Riesling
Cabernet
Sauvignon
Merlot

10 glass
34 per bottle

Coastal Vines.

California

Chardonnay
Pinot Grigio
Merlot
Cabernet
Sauvignon

6 glass
19 per bottle

BLUSH WINES

Bin No. Glass .. Bottle

1141 White Merlot,
Forest Glen, CA ... 6 20

767 White Zinfandel,
Beringer, CA 6 20

SPECIALTY DRINKS

FREE SOUVENIR GLASS INCLUDED

Frozen Strawberry Daiquiri,
Pina Colada or Margarita / 9.95

These classics are tropical and fruity but pack
a punch! Keep the glass as a souvenir!

Non-Alcoholic / 8.95

Capt.'s Punch / 9.95

Bacardi, Coconut Rum, Triple Sec,
Orange Juice, Pineapple Juice and Grenadine.

Rum Runner / 10.95

Bacardi, Creme de Banana, Blackberry Brandy,
Orange Juice, Pineapple, Grenadine and a 151 floater.

Hurricane / 9.95

Bacardi Rum mixed in a Tropical Fruit Punch.

Frozen Kahlua Colada / 9.95

A Pina Colada made with Kahlua.
Tropical and luscious!

HONEY BUBBLES SPARKLING MOSCATO

9 glass / 33 per bottle

PREMIUM BOTTLED WATER

Perrier
Econfina Natural Spring Water

LOCAL CRAFT BEER

Grayton Beer

30A Beach Blonde Ale (draft)

PREMIUM BEER & ALES

Bottle	Draft
Budweiser	Bud Light
Coors Light	Michelob
Corona	AmberBock
Corona Light	Michelob Ultra
Goose Island IPA	Shock Top-
O'Douls	Belgian White
Non-Alcohol	Stella Artois
	Belgian Pilsner



All items on the menu may be purchased TO-GO and online at captandersons.com. Ask your server for more information.

Please visit our Waterfront Market for fresh Seafood and Desserts.

Gift Cards and Cookbooks make great gifts.

2018 *Wine Spectator* Best of Award of Excellence

CHAMPAGNE & SPARKLING WINES

Bin No.		Glass	Bottle
754	Asti Spumante, Martini & Rossi, Italy		\$27
750	Dom Perignon, France		235
1839	Prosecco, Machio Brut, Treviso, Italy	(split) 8	25
133	Prosecco, Santa Margherita, NV, Italy		41
337	Taittinger, Brut La Francaise, France	(half) 40	75
1650	Veuve Clicquot, Brut, France		85

CHARDONNAYS

1292	Beringer, Luminus Oak Knoll, Napa Valley		38
728	Cakebread, Napa Valley	17	67
643	Domaine François Carillon, Bourgogne Blanc France		45
698	Ferrari-Carano, Sonoma		38
163	Fisher Vineyards, Mountain Estate, CA		62
1457	Greg Norman, Santa Barbara		25
149	Hamilton Russell, Hemel-en-Aarde, South Africa		61
584	Hartford Court, Russian River Valley		39
590	J. Lohr, Riverstone, CA		32
639	Louis Latour, Chassagne Montrachet, Morgeot, Cote Beaune France		160
792	Maison Louis Jadot, Pouilly Fuisse, France	13	52
1646	Newton, Unfiltered, Carneros Napa Valley		68
1719	Pahlmeyer Jayson, North Coast		80
1750	Paul Hobbs, Crossbarn, Sonoma		37
870	Rombauer, Carneros Napa Valley		75
1439	Rutherford Hill, NV		38
2054	SIXTO, Frenchman Hills, WA		100
1374	Sonoma-Cutrer, Russian River	9	35

FUME & SAUVIGNON BLANCS

579	Acumen Mountainside, Napa Valley		35
1224	Cakebread, Napa Valley	14	55
1282	Cloudy Bay, New Zealand	14	54
211	Crowded House, Marlborough, NZ		28
881	Ferrari Carano, Sonoma	8	29
1423	Kim Crawford, Marlborough, NZ		33
1831	Merry Edwards, Russian River Valley		82
1380	Oyster Bay, Marlborough, NZ		24
1472	Whitehaven, Marlborough NZ		29

PINOT GRIGIO

966	Ecco Domani, Italy		19
929	King Estate, Pinot Gris, OR		37
1829	Petrucco, Colli Orientali del Friuli, Italy		32
844	Santa Margherita, Italy	12	46
187	Tenuta, Ca' Bolani, Italy		23

RIESLINGS & OTHER WHITES

591	Blend, Chimney Rock, Elevage Blanc, Napa Valley		83
1894	Moscato, Corvo, Italy		24
1896	Moscato Sparkling, Honey Bubbles, Italy	9	33
1173	Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	6	19
197	Riesling, Lucien Albrecht, Reserve, Alsace, France		31
235	Riesling, SA Prum "Essence", Germany		22
714	Riesling, Schmitt Sohne, Relax, Germany		19
717	White Blend, Conundrum, CA	9	33

NEW / Caviar, Tsar Imperial™ Ossetra 1 oz. / 150.00

These particularly large grains are brimming with briny nectar. A versatile combination of potency and balance. Pairs ideally with our selection of Champagnes, but can absolutely impress with nothing more than a spoon.



BLENDS

Bin No.		Glass	Bottle
1565	Justin, Justification, Paso Robles, CA		96
830	Opus One, Napa Valley		450
1756	Pahlmeyer, Proprietary Red, Napa Valley		300
1867	Spring Valley, Uria, Walla Walla, WA		92
671	Taken Wine Company, Napa Valley		50

CABERNET SAUVIGNON

759	Beringer, Knights Valley		52
1265	Cakebread, Napa Valley	34	135
856	Caymus, Napa Valley		149
3126	Coppola Claret, CA		35
231	Daou, Paso Robles, CA		57
1122	Franciscan, Oakville Estate, Napa Valley		45
221	Hall, Napa Valley		83
1518	Honig, Napa Valley		79
1056	Jordan, Sonoma		115
1468	Louis M. Martini, Napa Valley		65
1726	Pahlmeyer Jayson Cabernet, Napa Valley		156
223	Quilt, Napa Valley		50
351	Rodney Strong, Alexander Valley		41
1703	Round Pond, Rutherford Napa Valley		105
795	Silver Oak, Alexander Valley		145
1291	St. Supéry, Napa Valley		70
936	Stags' Leap, Napa Valley		102

MALBEC

1467	Gascon Reserva, Mendoza, Argentina	10	40
1585	Layer Cake, Mendoza, Argentina		31

MERLOT

2051	Barnett Vineyards, Spring Mountain, NV		115
1271	Whitehall Lane, Napa Valley		50

PINOT NOIR

1724	Argyle, Willamette Valley, OR		41
1404	Ayoub, Willamette Valley, OR		87
1889	Cakebread, Two Creeks, Napa Valley	23	90
1832	Cuvaison, Carneros, CA		69
651	David Bruce, Russian River Valley		89
661	Emeritus, Russian River Valley		73
1865	Etude, Lyric, Santa Barbara, CA		48
1874	King Estate, Oregon		52
1570	Mark West, Sonoma		27
1727	Pahlmeyer Jayson, Sonoma		122
1519	Patz & Hall, Sonoma		66
1545	Siduri, Yamhill Carlton, OR		63
1495	The Four Graces, Willamette Valley, OR		61
1418	Truchard, Carneros Napa Valley		43
399	Willamette Valley, Whole Cluster, OR		41

ZINFANDEL & OTHER REDS

1860	Rose, Chateau Miraval, Cotes De Provence, France		47
1871	Rose, Fat Louis, France	10	34
659	Syrah, J. Lohr, CA		27
1866	Syrah, Spring Valley, Nina Lee, Walla Walla, WA		114