

THE SHIPYARD

AT 'TWEEN WATERS ISLAND RESORT & SPA



LET'S GET STARTED

SMOKED FISH DIP 12

House-smoked local catch, garnished with capers, pickled jalapenos and red onions. Served with crackers.

MAC AND CHEESE DIP 12

Melted cheddar cheese blended with flavorful salsa, and then tossed with tender elbow macaroni. Served with tortilla chips.

SEAFOOD CEVICHE 18

Scallop and shrimp ceviche marinated in fresh citrus, cucumbers, tomatoes, onions, a touch of habanero and fresh cilantro. *(Gluten Free)*

CLASSIC CHICKEN WINGS 15

10 wings perfectly fried and tossed in your choice of sauce. Hot, Mild, BBQ, Sweet Chili or Teriyaki.

TENDER FRIED CALAMARI 15

Tender calamari, lightly breaded and fried beach-style. Served with fresh homemade marinara.

ROASTED RED PEPPER HUMMUS 12

Served with carrots, celery, cucumbers, and warm flatbread. *(Vegetarian, Vegan, Gluten Free Minus Bread)*

SHIPYARD SHRIMP 19

A half-pound of large shrimp, steamed and tossed in Chef Greg's signature sauce — plus roasted garlic, lemon, butter and a secret blend of seasonings. Served with crispy bread to soak up every drop! *(Gluten Free Minus Bread)*

SPICY TUNA TOSTADA 19

Crispy corn tortilla topped with refried white beans, spicy tuna and a tangy slaw with a wasabi coulis and sweet soy drizzle.

CAPTIVA CRAB CAKES 19

Panko-crust and filled with lump crab. Served with house-made cider cole slaw and tropical fruit salsa.

CONCH AND ROASTED CORN CHOWDER 10

The perfect cup of creamy chowder loaded with conch, roasted corn, tomatoes, potatoes and topped with shoestring potatoes.

SHIPYARD ONION RINGS 10

A generous stack of breaded and crispy fried onions. Served with chipotle ranch the Shipyard way.

BBQ CHICKEN TAQUITOS 14

Shredded chicken mixed with onions, peppers and our house-made BBQ sauce. Served with a cilantro pesto. *(Gluten Free)*

TOSTONES 14

House-made fried plantains, finished on the griddle and topped with spicy guacamole. *(Vegetarian)*

GREENS

CALAMARI SALAD 16

Fried calamari tossed with mixed greens, cucumbers, baby heirloom tomatoes, and a sweet and sour vinaigrette topped with crispy wontons.

HOUSE SALAD 9

Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, red onions and homemade croutons. Served with your choice of dressing.
(Gluten Free, Vegetarian, Vegan with Choice of Dressing)

AVOCADO CAESAR SALAD 14

Crisp romaine tossed with our own Caesar dressing made with creamy avocado, then topped with roasted corn and house-made cornbread croutons.
(Gluten Free Minus Crutons)

SHIPYARD SALAD 17

Mixed greens with baby heirloom tomatoes, fresh mozzarella balls, mandarin oranges, sundried cherries, spicy pecans, crispy onions and tossed together in our homemade balsamic vinaigrette.

THAI SOBA NOODLE SALAD 19

Diced grilled chicken, crisp cabbage, buckwheat soba noodles, carrots, and fresh herbs all tossed with a Thai peanut dressing — and topped with crispy lo mein noodles. Dressing cannot be served on side.
(Contains Peanuts)

TACOS

SHRIMP TACOS 19

Grilled or blackened, with a citrus slaw and fresh avocado in two flour tortillas, topped with our smoked jalapeno aioli. Served with a side of black beans and yellow rice.

FISH TACOS 19

Grilled or blackened, with a citrus slaw and fresh avocado in two flour tortillas, topped with our smoked jalapeno aioli. Served with a side of black beans and yellow rice.

STREET TACOS 19

Three corn tortillas, seared beef tips, fresh chopped onions and cilantro. Served with a spicy red salsa, avocado slaw, and black beans and yellow rice.



SANDWICHES

All sandwiches served with your choice of black beans and yellow rice, Captiva's best fries or cole slaw.

ULTIMATE BLTAE 13.50

Sizzling bacon, crisp lettuce, fried green tomatoes, avocado, and a fried egg with a smear of habanero mayo (not too spicy). Served on thick sourdough bread.

CAJUN CRUSTED FISH SANDWICH 17.50

Cornmeal crusted blackened fish, freshly fried and topped with avocado, and slaw roasted jalapeno aioli. Served on a light brioche bun.

CAPRESE PESTO CHICKEN SANDWICH 14.50

Juicy grilled chicken breast with our house-made basil pesto mayo, a slice of fresh mozzarella, grilled tomato, lettuce and red onion. Served on a light brioche bun.

SHIPYARD GROUPER SANDWICH MARKET PRICE

Fresh local catch your choice of grilled, blackened, or fried — with lettuce, sliced tomato, red onion, and our pineapple tartar sauce. Served on a light brioche bun.

FRIED CHICKEN SANDWICH 15

Southern fried chicken tossed in a buffalo blue cheese sauce, topped with lettuce, tomato and onion. Served on a light brioche bun.

BURGERS

SHIPYARD BURGER 12.50

Thick, juicy, and grilled to order, with lettuce, sliced tomato and red onion on a brioche bun.
Add Bacon or Fried Egg \$3. Add Cheddar, American, Swiss or Fresh Mozzarella \$2.

TRIPLE B 17.50

Chef Greg's take on a Bleu Cheese and Bacon Burger. Grilled to order, Point Reyes Bleu Cheese, thick cut sugar-cured bacon, house made habanero mayonnaise (not too spicy). Served on a brioche bun with lettuce, tomatoes and chopped onion.

BBQ BURGER 18.50

Thick, juicy and grilled to order. Topped with house-smoked pulled pork tossed in Texas BBQ sauce and aged cheddar cheese, with house slaw on a brioche bun.

PASTA

SHIPYARD PASTA 22

Choice of blackened chicken or shrimp on top of tomato fettuccini with mushrooms, asparagus tips, tomatoes and a basil pesto cream sauce.

ROASTED VEGETABLE PRIMAVERA 15

Linguine noodles tossed with the perfect blend of olive oil, garlic, white wine, tomato and a roasted vegetable medley. *(Vegetarian)*

ENTRÉES • FROM THE SEA

SEAFOOD BOIL 26.50

A savory local-catch smorgasbord of fish, shrimp, clams, mussels, calamari, andouille sausage, corn-on-the-cob, baby redskin potatoes and tomatoes, in our one-of-a-kind seafood broth. Served with a toasty baguette.

TORTILLA CRUSTED GROUPER MARKET PRICE

Pan-seared tortilla-crusted filet of fresh, domestic grouper adorned upon a bed of Mexican rice, with blistered tomatoes and tomatillo sauce.

SHRIMP AND GRITS 25.50

Cornmeal-dusted pan-fried shrimp, roasted corn and poblano cheese grits, chorizo, and fried green tomatoes, all served with a smoked tomato sauce.

SESAME BLACKENED SALMON 25.50

Pan-seared sesame blackened salmon, coconut rice and crisp Asian veggie stir fry with a red bell pepper coulis.

CORNMEAL FRIED SHRIMP 25

Dig into 7 lightly fried, ginormous shrimp served with house slaw, fries, pineapple tarter and cocktail sauce.

WHOLE FRIED FISH MARKET PRICE

Whole fried snapper served with roasted fingerling potato, veggies and our tangy garlic butter drizzled all over.

ENTRÉES • FROM THE LAND

PORK FLAT IRON STEAK 25

Grilled marinated pork steak, cooked medium, topped with apple brandy demi-glace. Served with sweet potato polenta and wilted spinach. *(Gluten Free)*

BABY BACK RIBS 27

Juicy house-smoked baby back ribs with black beans and yellow rice, accompanied by veggies.

CLASSIC RIBEYE 27.50

Dry-rubbed with our signature seasoning and cooked to your liking, served with a port wine demi sauce, mashed potatoes and veggies. *(Gluten Free)*

THE STORY (AND THE SECRETS) OF THE SHIPYARD.

FOR THOUSANDS OF YEARS, THE ISLAND WE KNOW AS CAPTIVA AND THE BREATHTAKING WATERS THAT SURROUND IT HAVE BEEN LINKED TO AND LOVED BY THOUSANDS OF NAUTICALS — INDIGENOUS TRIBES, EUROPEAN EXPLORERS, PIRATES AND THEIR CAPTIVES, BRAVE FIRST-COMERS, HISTORIC ADVENTURERS, HARD-WORKING FISHERMEN, CELEBRITY ESCAPISTS, EVERYDAY VACATIONERS AND YES, LOCAL SETTLERS.

THIS UNIVERSAL LOVE AFFAIR OF CAPTIVA SUGAR SAND AND GULF OF MEXICO WATER HAS — UNTIL REMARKABLY AS LATE AS 1963 AND THE OPENING OF THE SANIBEL CAUSEWAY — BEEN WHOLLY DEPENDENT ON BOATS.

BOATS TO TAKE YOU HERE. BOATS TO TAKE YOU AWAY.

OVER THE COURSE OF THE LAST 100 YEARS OF CAPTIVA ISLAND'S HISTORY, BOATS LARGE AND SMALL HAVE TRAVELED AND DOCKED HERE — FOR PLEASURE, FOR SPORT, FOR RESEARCH AND EVEN ONCE UPON A TIME, FOR THE SMUGGLING OF WHISKEY AND OTHER CONTRABAND.

SO IN THIS RICH TEXTURE OF OUR ISLAND'S GLORIOUS NAUTICAL PAST, WE LAUNCH THE SHIPYARD RESTAURANT — THE SPIRIT OF OLD FLORIDA'S FISHING AND BOATING LEGACY THAT REACHES BACK, AND LOOKS FORWARD, TO GOOD TIMES AND SPECTACULAR DINING FOR ALL WHO ENTER — CROWNED BY THE CROW'S NEST STEAKHOUSE, THE ONLY SECOND-STORY ELEVATION LOOKOUT ONTO CAPTIVA'S WORLD-RENOWNED GULF OF MEXICO SUNSETS.

THE SHIPYARD AT 'TWEEN WATERS ISLAND RESORT & SPA IS CAPTIVA ISLAND'S NEWEST AND ABSOLUTELY BEST GO-TO ISLAND DINING DESTINATION. WHY?

HERE, YOU CAN REFUEL WITH EXCEPTIONAL FOOD, REHYDRATE WITH EXCEPTIONAL LIBATIONS, AND RECHARGE WITH VISTAS OF CAPTIVA'S WORLD-RENOWNED GULF OF MEXICO SUNSETS — MADE ALL THE BETTER WITH ENTERTAINMENT AND MUSIC AND FUN.

SO A'VAST YE MATEYS! WHETHER YE BE PIRATE, FISHERMAN, CELEBRITY, SMUGGLER OR ENTHUSIASTIC FOODIE: WELCOME!

26° 31' 2.99" N | -82° 11' 16.80" W

