

LITE BITES

Served 2PM - 5PM

SMOKED FISH DIP 12

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

SEAFOOD CEVICHE MEDLEY 18

Scallop and shrimp ceviche marinated in fresh citrus, cucumber, tomatoes, onion, 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.

ROASTED RED PEPPER HUMMUS 12

Served with carrots, celery, cucumber, 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 coleslaw 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.

SHIPYARD FRIES BASKET 7

A piled-high large basket of the best, crispy seasoned hot fries on the islands!
(Vegetarian)

TOSTONES 12

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

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 Croutons)

SHIPYARD SALAD 17

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

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-RENOUNDED 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-RENOUNDED 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