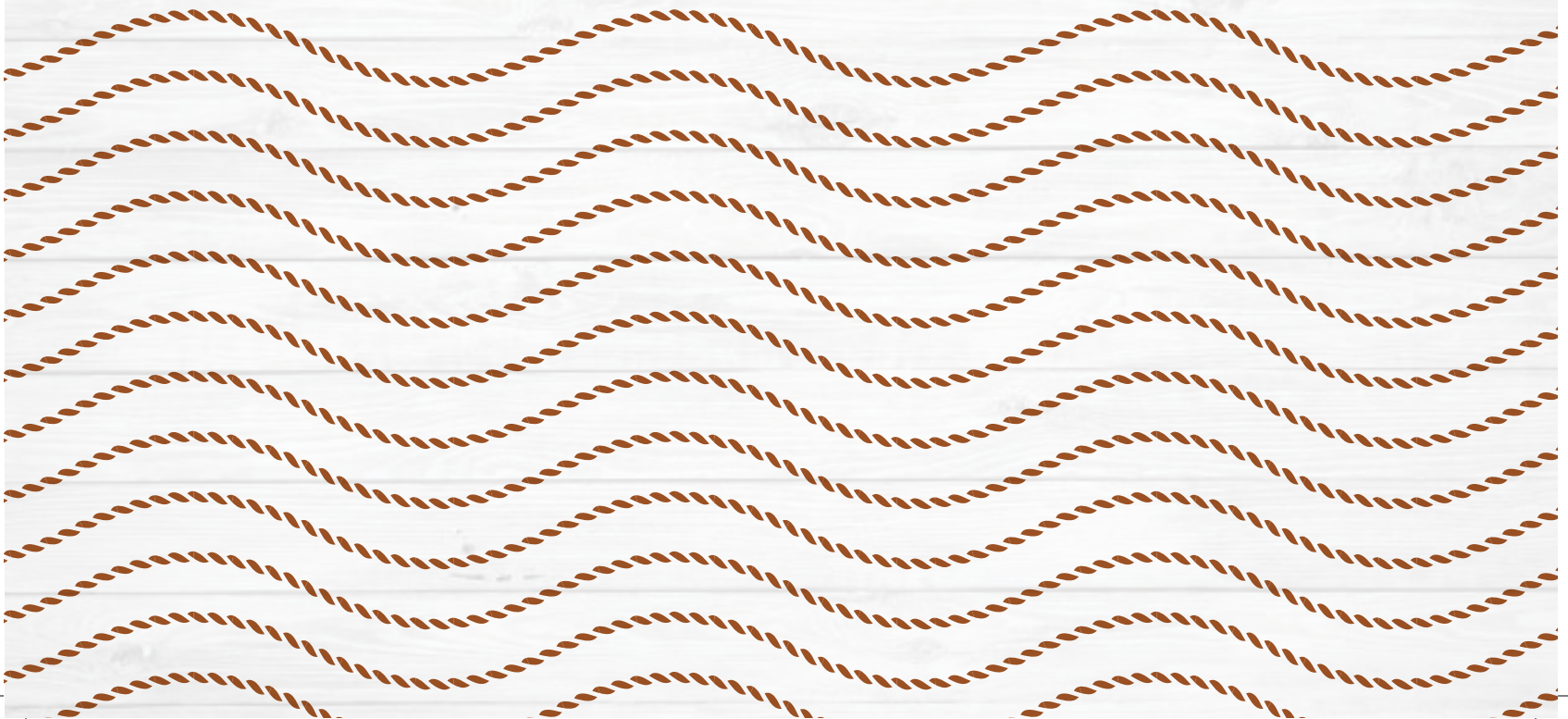


THE SHIPYARD

AT 'TWEEN WATERS ISLAND RESORT & SPA



STARTERS

- SOUTH CAROLINA "SHE" CRAB SOUP** CUP 8 BOWL 15
Rich cream base, sherry, Blue Crab, seasoning, oyster crackers
- SMOKED FISH SPREAD** *Gluten Free* 16
House smoked salmon mixed with cream cheese and dill, garnished with capers, pickled jalapeños and red onions served with crackers
- JALAPENO QUESO BLANCO DIP** 16
Creamy white Cheddar with fresh jalapeños, Pico de Gallo and chorizo served with fresh tortilla chips
- ROASTED RED PEPPER HUMMUS** *Gluten Free* 12
With crackers, carrots, celery and cucumber slices
- WHITE JALAPEÑO PIMENTO CHEESE SPREAD** *GF* 12
With crackers, carrots, celery and cucumber slices
- CALAMARI** 18
Fried calamari rings and tentacles, served with a marinara sauce
- DRUNKEN SHRIMP** *Gluten Free No Bread* 1/2 LB 16 1 LB 30
Large peeled Gulf Shrimp, steamed in beer and Florida Bay served with bread for dipping
- CRAB CAKE** 16
Panko crusted lump Blue Crab with house-made pineapple slaw and tropical fruit salsa
- BBQ POTATO CHIPS** *Vegan No Sauce* 12
Fresh fried potatoes tossed in our BBQ rub seasoning, served with Gorgonzola cheese and scallion sour cream
- WINGS (10)** 16
Crispy fried chicken wings with cucumber slices and jalapeño ranch (Naked, Hot, Mild, Teriyaki, Habanero/Teri Hots, BBQ and Buttery Parmesan Garlic)
- ONION RINGS** 12
Large battered fried onion rings served with jalapeño ranch
- MOZZARELLA STICKS** 12
Fried, breaded cheese sticks served with marinara sauce

SALADS

- Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6 ea. Shrimp \$16
- HOUSE SALAD** *Vegetarian, Vegan, Gluten Free* 12
Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers and red onions, tossed with lemon-infused white balsamic and vinaigrette
- CAESAR SALAD** 16
Crisp romaine hearts tossed with our own traditional Caesar dressing and house-made croutons garnished with a lemon wedge
- THAI CHICKEN SALAD** **Contains Peanuts* 19
Diced chilled grilled chicken, crisp cabbages, carrots, cucumber and scallions tossed in a Thai peanut dressing with crispy Lo Mien noodles

SANDWICHES

- All sandwiches served with your choice of house-made BBQ Chips, Fries or Pineapple Slaw
- CAPRESE PESTO CHICKEN SANDWICH** *GF No Bun* 18
Grilled chicken breast with fresh mozzarella, tomato and arugula with pesto mayonnaise on a brioche bun
- SHORT RIB GRILLED CHEESE** 18
Grilled sourdough with sharp Cheddar cheese and pulled beef short ribs served with au jus for dipping
- SHIPYARD GROUPEL SANDWICH** 28
Your choice of grilled, blackened or fried fresh Gulf grouper with lettuce, sliced tomato, red onion and pineapple tartar sauce served on a brioche bun
- GROUPEL RUEBEN** 30
Fried fresh Gulf grouper with Swiss cheese, pineapple slaw and Thousand Island Dressing sauce served on grilled rye
- BBQ PORK SANDWICH** 19
Slow house roasted pork shoulder, hand pulled with caramelized onion, bacon BBQ sauce and jalapeño pineapple slaw served on a brioche bun
- SALMON CLUB** 24
Grilled Scottish Salmon on sourdough toast with pineapple tartar sauce, sugar cured bacon, lettuce and tomato
- KOREAN BBQ PORK BELLY SANDWICH** 19
Slow roasted Asian-seasoned pork belly, slathered in a Korean BBQ Sauce and served on a brioche bun with a spicy Thai peanut lime slaw

ASK YOUR SERVER ABOUT OUR PIZZA KITCHEN MENU!

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

FROM THE LAND

- CHEESY MEATLOAF** 22
Ground Veal, Beef, Pork and Cheddar cheese with a marinara sauce served with mashed potatoes and vegetable medley
- RIBS** HALF RACK 17 FULL RACK 32
BBQ ribs with our homemade bacon and caramelized onion BBQ sauce on a bed of fries, with pineapple slaw
- STEAK FRITES** 38
12-oz. choice ribeye steak, with citrus garlic butter, fries and vegetable medley
- CHICKEN MARSALA** 28
Breast of grilled chicken served on a bed of long grain wild rice with vegetable medley and Wild mushroom Marsala cream

FROM THE SEA

- SHRIMP AND GRITS** 28
Cornmeal-dusted pan-fried shrimp, roasted corn and poblano grits served with a smoked tomato roasted corn and andouille sausage sauce
- SESAME BLACKENED SALMON** *Gluten Free No Soy* 26
Pan-seared sesame blackened Scottish Salmon, coconut rice, crisp stir-fry veggies with "Red Pepper Jam" and Sweet Soy
- GRILLED GROUPER** 42
Served on coconut rice with Piña Colada Butter, pineapple salsa and vegetable medley
- FRIED SHRIMP (6)** 26
Large Gulf Shrimp with a light breading served on a bed of fries, with pineapple slaw and an orange horseradish dipping sauce
- CRAB CAKES (2)** 28
Panko-crust lump Blue Crab Cakes, pan fried with house made pineapple slaw, coconut rice, tropical fruit salsa and Red Pepper Jam

PASTA

Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6-oz. Lobster Tail \$34 | 5 ea. Shrimp \$16

- SHIPYARD PASTA** 18
Sautéed bacon, mushrooms, asparagus heirloom tomatoes and a Parmesan cream sauce tossed with Fettuccine
- ROASTED VEGETABLE PRIMAVERA** *Vegetarian, Vegan* 18
Linguine noodles tossed with the perfect blend of olive oil, garlic, white wine, baby heirloom tomato and a roasted vegetable medley
- WISCONSIN WHITE CHEDDAR MAC-N-CHEESE** 16
Cavatappi pasta with a creamy white Cheddar cheese sauce and topped with Parmesan breadcrumbs

TACOS

- Served with Black Beans and Yellow Rice*
- SHRIMP TACOS (2)** *Gluten Free w/Corn Tortillas* 19
Blackened shrimp tacos with a pineapple slaw and fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli
- CHICKEN TACOS (2)** *Gluten Free w/Corn Tortillas* 19
Marinated and grilled chicken breast with a citrus slaw and fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli
- PORK BELLY TACOS (2)** *Gluten Free w/Corn Tortillas* 19
Crispy Asian-seasoned slow roasted pork belly with a citrus slaw and fresh guacamole in flour tortillas topped with Korean BBQ Sauce

BURGERS

- All beef patties are an 8-oz. (Chuck, Brisket Short-Rib Blend) grilled to your liking. Served on a brioche bun with lettuce, tomato, onion and pickle on the side. All sandwiches served with your choice of house-made BBQ potato chips, fries or pineapple slaw.
- Add: Bacon or Fried Egg \$3
Add: Jalapeño or Caramelized Onion \$2
Add: Cheddar, American, Swiss, Brie, Gorgonzola or Provolone \$3
- SHIPYARD BURGER*** *Gluten Free No Bun* 16
Thick, juicy and grilled to order, with lettuce, sliced tomato, red onion and a pickle on a brioche bun
- MOODY BLUE*** 20
Smoked Bleu cheese and sugar-cured bacon
- MAC-N-CHEESE BURGER** 19
Our burger topped with Cavatappi macaroni in a white Cheddar cheese sauce
- PIMENTO CHEESE BURGER** 19
Wisconsin white Cheddar, cream cheese, roasted red peppers, fresh jalapeño and sugar cured bacon
- PATTY MELT** 18
8-oz. fresh ground beef smash burger with Swiss cheese, caramelized onion and Thousand Island on rye
- THE BBQ** 22
Cheddar burger with BBQ pork topped with fried onions and pineapple slaw

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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

