



Captain Bill's

Gulfside Tavern

Summer 2019

Appetizers

½ lb. Peel & Eat Shrimp 13 *gf*

Florida Pink
Cold | Cocktail Sauce
Hot | Drawn Butter

Parmesan Truffle Fries 9

Truffle Oil, Shaved Parmesan

Calamari 12

Parmesan, Marinara, Lemon-Garlic Aioli

Shrimp Trio 16

Firecracker, Buffalo, Coconut Shrimp
Orange Horseradish Sauce, Celery
Ranch or Bleu Cheese

Roughage

Chicken 6 | Shrimp 6 | Sesame Tuna 11 |
Grouper MKT

Wedge Salad 8 *gf*

Bleu Cheese Dressing, Bleu Cheese
Crumbles, Tomato, Thick-cut Bacon

Spinach Salad 10 *gf*

Thick-cut Bacon, Bleu Cheese Crumbles,
Mushrooms, Lemon Vin

Fried "Bill" Pickles 7

Cajun Aioli

Smoked Fish Spread 11

Grilled Bread, Cucumbers, Celery

Captain's Crab Cake 13

Cajun Aioli

Conch Fritters 11

Key West Glaze

The Feast (Feeds 2-3) 35 *gf*

Snow Crab, Peel & Eat Shrimp, Mussels,
Old Bay, Drawn Butter

Soup of the Day

Cup 4 | Bowl 6

Caesar Salad 7

Shaved Parmesan, Croutons, Anchovy,
Caesar Dressing

House Salad 6

Tomatoes, Cucumbers, Croutons,
Cheddar-Jack

STEAMED, GRILLED & SEASONED



Raw Bar



OYSTERS, CLAMS & MUSSELS

Raw Bar

Gulf Oysters

ea 2 | 1/2 dz 11 | dz 18

Clams

ea 1.5 | 1/2 dz 9 | dz 16

East Coast Oyster (Rotating)

ea 2.5 | 1/2 dz 15 | dz 30

U8 Shrimp Cocktail (2) 14

Sesame Ahi Tuna 15

Seaweed Salad, Cusabi, Ginger

Shellfish

Char-Grilled Oysters

½ dz 12 | dz 18

Parmesan, Old Bay, Garlic, Drawn Butter

**Creamy White Wine &
Garlic Mussels 12**

Grilled Bread

Baked Clams 11

Bell Peppers, Onion, Bacon

**Creamy White Wine &
Garlic Clams 14**

Grilled Bread

Oyster Rockefeller

½ dz 12 | dz 18

Parmesan, Spinach, Bacon, Anise,
Garlic Butter

Happy Hour!

Monday thru Friday 2-6pm

• \$5 Specialty Cocktails

• \$1 Off Draft Beer & Wine

• \$1 Raw Gulf Oysters

• \$1 Raw Clams

• \$5 Bar Bites

Brunch

Saturday & Sunday
10am - 2pm

Bottomless
Mimosas

Half Off Bottle Wine Thursday



@captainbillstresureisland

www.captainbillstresureisland.com

(727) 317-3940

Handhelds

Choice of Side

GBLT MKT

Blackened Or Grilled
Thick-cut Bacon, Arugula, Tomato, Tartar

Steak Sandwich 16

Bistro Steak, Provolone Cheese, Lemon-Garlic Aioli, Crispy Onion Straws, Arugula, Cuban Bread

Blackened Shrimp Tacos 12

Flour Tortilla, Cabbage, Pineapple-Mango Salsa, Cheddar-Jack Cheese

Captain's Burger 14

Chuck-Short Rib Blend, Thick-cut Bacon, Roasted Tomato Aioli, Crispy Onion Straws, Cheddar-Jack Cheese, Arugula, Brioche

Nashville Hot Chicken Sandwich 13

Creamy Cole Slaw, Hot Sauce, "Bill" Pickle Chips

Sesame Tuna Tacos 15

Crispy Wonton Shell, Cucumber-Wasabi Slaw, Teriyaki Glaze



Fresh Fish

Tropical Mahi 23

Blackened, Pineapple-Mango Salsa, Coconut Rice

Crab Topped Grouper MKT

Baked, Daily Vegetable, Choice of Side

Hogfish Adriatic 25

Skin-on, Tail-on, Mediterranean Pesto, Coconut Rice

Key West Platter 24

Cobia, Shrimp, Conch Fritter, Key West Glaze, Charred Broccoli, Coconut Rice

Fresh Off Our Boat MKT

Caught off our own boat, *The Dagger*, docked, processed, and handled fresh right in historic John's Pass!

Entrees

Sea Scallops 26

Truffle Cauliflower Mash, Heirloom Asparagus Spring Salad, Lemon Vin

Captain's Crab Cakes 24

Cajun Aioli, Daily Vegetable, Choice Of Side

12 Oz. New York Strip 26

Florida Cattle Ranchers, Cedar Key, Fl Grass Fed, Hand-cut, Garlic Butter, Asparagus, Roasted Red Potatoes

Seafood Fra Diavolo 23

Tomato Bacon Broth, Clams, Mussels, Shrimp, Andouille, Linguine, Grilled Bread

Stir-Fry 21

Choice of Chicken, Steak, Shrimp
Ginger Teriyaki, Bok Choy, Snap Peas, Bell Pepper, Carrot, Red Onion, Charred Broccoli, Coconut Rice, Sesame Salted Avocado

Linguine & Clams 18

Linguine, White Wine, Garlic, Butter, Grilled Bread

Char-Grilled Snow Crab MKT

Garlic Butter, Old Bay, Drawn Butter

Steak Frites 21

Bistro Steak, Truffle Fries, Dijonnaise

Shrimp Mediterranean 19

Blackened, Orzo, Arugula, Asparagus, Grape Tomato, Taragon-Orange Zest Marinated Olive, Lemon Vin, Parmesan Cheese

Peruvian Chicken 20

Marinated Skewers, Red Potatoes, Red Onion, Andouille, Pico de Gallo, Jalapeno Cream, Cilantro

Sides

Regular 2.5

- French Fries
- Roasted Red Potatoes
- Coconut Rice
- Daily Vegetable

Premium 4

- Jalapeno-Corn Hush Puppies
- Ginger Teriyaki Asian Vegetables
- Asparagus
- Coconut Pineapple-Mango Slaw

 - Club Savor Selections

 - Gluten Free