

# **Capt's Tavern Riverfront Grill**

**Covered Outdoor Waterfront Dining  
Happy Hour  
Live Entertainment**

**Daytona's Best Destination  
For  
Sumptuous Seafood & Live Entertainment**

**115 Main Street. Daytona Beach. FL 32118  
(386) 256 4945 / (386) 256 4946 (FAX)**

## \* Appetizers \*

<b>Capt's Old Style Bruschetta</b> <i>Fresh Tomatoes, Basil and Olive Oil over Toasted bread</i>	<b>6</b>
<b>Smoked Fish Dip</b> <i>The original. Made with premium Yellow Fin Tuna</i>	<b>9</b>
<b>Sesame Seared Ahi Tuna (Sushi Grade)</b> <i>Ahi Tuna seared medium rare, &amp; topped with a spicy Teriyaki Sauce</i>	<b>10</b>
<b>Hot Spinach Dip</b> <i>Creamy Spinach &amp; Artichoke hearts blended to perfection</i>	<b>8</b>
<b>Old Fashioned Crab Cake</b> <i>with our Signature Caper Remoulade</i>	<b>8</b>
<b>Capt's Style Fried Calamari</b> <i>W/Fresh tomatoes, cilantro &amp; banana pepper rings</i>	<b>9</b>
<b>Alligator Bites</b> <i>Lightly breaded &amp; fried. Served with Chipotle Sauce</i>	<b>10</b>
<b>Conch Fritters</b> <i>Fluffy Fritters, loaded with Conch Meat. Served with Cocktail Sauce</i>	<b>9</b>
<b>Mussels Chardonnay</b> <i>Sautéed Mussels in Garlic &amp; White Wine Sauce</i>	<b>9</b>
<b>Personal Pan Pizza</b> <i>Pepperoni &amp; Cheese</i>	<b>5</b>
<b>Best Buffalo Style Wings</b> <i>Garlic Butter, or Buffalo Style ( Mild or Hot )</i>	<b>10 for 8    20 for 15</b>

## \* From Our Raw Bar \*

<b>Peel &amp; Eat Shrimp</b> <i>w/Old Bay Seasoning</i>	<b>½ lb    8</b>	<b>1 lb.    15</b>
<b>Oysters (Raw, Steamed or Fried)</b>		<b>1 dz.    12</b>
<b>Oysters Rockefeller</b>		<b>1 dz.    17</b>
<b>Oysters Casino</b>		<b>1 dz.    17</b>

***There is a risk associated with consuming RAW or UNDERCOOKED,  
Meat, Chicken, Fish or Shellfish.***

## \* Soups \*

<b>Chef's Soup of the Day</b>	<b>Bowl</b>	<b>4</b>
<b>Capt's Special Grouper Chowder</b>	<b>Bowl</b>	<b>5</b>

## \* Salads \*

<b>House Salad</b> <i>Spring garden blend, with tomato, cucumber &amp; onion</i>	<b>5</b>
<b>Greek Salad</b> <i>Spring garden blend w/ Feta Cheese, Pepperoncini's, Kalamata olives, onion, tomato &amp; cucumbers</i>	<b>9</b>
<b>Caesar Salad</b> <i>Crisp Romaine tossed with creamy Caesar dressing, croutons &amp; Parmesan cheese</i>	<b>8</b>
<b>Strawberry Spinach Salad</b> <i>Strawberries, Spinach, Pecans &amp; Gouda cheese, with honey ginger dressing</i>	<b>8</b>
<b>Grilled Chicken w/Raspberry Salad</b> <i>Diced grilled chicken breast tossed w/ celery, toasted almonds and Raspberry dressing over spring mix</i>	<b>10</b>
<b>Add :</b>	
<b>Chicken</b>	<b>3</b>
<b>Shrimp</b>	<b>4</b>
<b>Scallops</b>	<b>6</b>

## \* Sandwiches Reuben's & Burgers \*

<b>Mahi Sandwich</b> <i>Grilled, Blackened or Fried. Served w/ lettuce, tomato &amp; onion</i>	<b>10</b>
<b>Chicken Breast Sandwich</b> <i>Grilled or Blackened. Served w/ lettuce, tomato &amp; onion</i>	<b>8</b>
<b>Veggie Wrap</b> <i>Fresh vegetables in a Spinach Wrap (Also Avail. with Chicken or Fish )</i>	<b>6 8</b>
<b>Portabella Stack</b> <i>Fresh veggies, Portabella Mushrooms &amp; Provolone Cheese</i>	<b>9</b>
<b>Lamb Gyro Sandwich</b> <i>w/ Tzatziki Sauce and Fries</i>	<b>7</b>
<b>Capt's Club Sandwich</b> <i>Turkey, Bacon &amp; Ham w/ LTO on Marble Rye Bread</i>	<b>9</b>
<b>The Colossal Burger</b> <i>Black Angus Ground Sirloin w/ lettuce, tomato &amp; onion</i>	<b>9</b>
<b>The Ring of Fire Burger</b> <i>Bleu Cheese Stuffed Black Angus Ground Sirloin w/ LTO and Grilled Jalapenos and Onion Topped with Pepper Jack Cheese. <b>SPICY !!! GIVE IT A TRY.</b></i>	<b>10</b>
<b>Capt's Signature "Grouper Reuben"</b> <i>Cajun Grouper, Sauerkraut, Signature Caper Remoulade &amp; Swiss Cheese</i>	<b>11</b>

**For \$ 1 each, you can customize your sandwich with Cheddar, Provolone, Swiss, Bacon or Mushrooms. Substitute French Fries - \$ 1**

## \* Capt's Fried Specials \*

<b>Fish &amp; Chips</b> <i>Fried Fish in Tempura Batter with fresh homemade chips</i>	<b>12</b>
<b>Shrimp &amp; Chips</b> <i>Plump Panko encrusted shrimp, lightly fried</i>	<b>13</b>

## \*Entrees \*

<b>Whole Maine Lobster</b> <i>(Grilled or Steamed)</i>	<b>1 ½ lb. MP</b>
<b>Old Fashioned Crab Cakes</b> <i>(Fresh Crab Meat &amp; Caper Remoulade)</i>	<b>18</b>
<b>Rib Eye 12oz. USDA</b> <i>Choice Aged Black Angus Beef, freshly cut, seasoned &amp; grilled</i>	<b>18</b>
<b>Filet Mignon 6oz. USDA</b> <i>Hand Cut Black Angus Filet topped with Bleu Cheese and Garlic Demi Glaze.</i>	<b>22</b>
<b>Chicken Parmesan</b> <i>Marinara Sauce w/Provolone &amp; Parmesan cheese served over Linguini</i>	<b>13</b>
<b>Chicken Marsala</b> <i>Chicken breast sautéed in Marsala Wine w/Mushrooms served over Linguini</i>	<b>16</b>
<b>Cashew Salmon</b> <i>Fresh Salmon encrusted w/cashews, sautéed and topped with a light dill cream sauce</i>	<b>15</b>
<b>Mahi Genovese</b> <i>Mahi sautéed in a White Wine Garlic Sauce, topped with fresh tomato, mushrooms &amp; artichoke hearts</i>	<b>17</b>
<b>Lobster Risotto</b> <i>Giant chunks of lobster meat over creamy homemade Risotto</i>	<b>20</b>
<b>Capt's Surf &amp; Turf</b> <i>6 oz Filet with &amp; a Half Maine Lobster</i>	<b>32</b>
<b>Tavern Surf &amp; Turf</b> <i>12oz. Black Angus Rib Eye Steak &amp; 3 oz Lobster Tail</i>	<b>27</b>
<b>Capt's Platter</b> <i>Mahi, Shrimp &amp; Scallops (Grilled, Blackened or Fried)</i>	<b>25</b>

## \*Pasta Entrees\*

<b>Capt's Pasta</b>	<i>Shrimp or Scallops sautéed in our Basil Marinara Sauce over Penne pasta</i>	<b>18</b>
<b>Linguini w/ Mussels Chardonnay</b>	<i>Fresh steamed Mussels in White Wine Garlic</i>	<b>15</b>
<b>Linguini Marinara</b>	<i>our very own Basil Marinara Sauce</i>	<b>10</b>
<b>With Shrimp or Scallops</b>	<b>18</b>	<b>Grilled or Blackened Chicken 13</b>
<b>Bowtie Pasta Alfredo</b>	<i>our very own rich and creamy Alfredo Sauce</i>	<b>11</b>
<b>With Shrimp or Scallops</b>	<b>19</b>	<b>Grilled or Blackened Chicken 14</b>
<b>Seafood Mac N Cheese</b>		<b>19</b>
	<i>Catch of the Day, Shrimp &amp; Scallops in our 3 cheese Sauce over Penne Pasta</i>	
<b>Key West Succulent Shrimp Scampi</b>		<b>18</b>
	<i>Succulent Shrimp sautéed in fresh garlic &amp; White Wine lemon sauce with tomato</i>	

## \* Kids Menu \*

*(This menu is for children under 10 only)*

<b>Chicken Tenders</b>	<i>served with honey mustard sauce and &amp; homemade chips</i>	<b>6</b>
<b>Kids Pepperoni Pizza</b>		<b>5</b>
<b>Linguini with Marinara Sauce</b>		<b>6</b>

## \* Sides \*

<b>Fresh Veggies of the Day</b>	<b>3</b>	<b>Savory Rice</b>	<b>3</b>
<b>Baked Potato (sour cream &amp; butter)</b>	<b>3</b>	<b>Creamy Coleslaw</b>	<b>3</b>
<b>Tavern's Crispy Fries</b>	<b>4</b>	<b>Caesar Salad</b>	<b>4</b>
<b>House Salad</b>	<b>3</b>		

## **\* Sinfully Delicious Desserts \***

<b>Key West Key Lime Pie</b>	<b>5</b>
<b>Sinful Chocolate Corruption</b>	<b>7</b>
<b>Peanut Butter Explosion</b>	<b>7</b>
<b>Vanilla Ice Cream</b> ( <i>1 scoop</i> )	<b>2</b>

## **\* Dessert Cocktails \***

### **Brandy Alexandria**

*Godiva White Chocolate Liqueur, Brandy and Cream*

### **Almond Joy**

*Coconut Rum, Amaretto, Crème de Cocoa and Cream*

## **\* Dessert Martinis \***

### **Chocolate Silk Martini**

*Whipped Cream Vodka, Godiva White Chocolate Liqueur and Kahlua*

### **Spanish Coffee**

### **Irish Coffee**

### **White Chocolate Hazelnut Coffee**

**Take Home a Fresh Whole Key West Style Key Lime Pie \$ 15**

*Made with fresh Florida limes and the freshest available ingredients.*

## Capt's Drink Menu

### **Capt's Rum Runner (Daytona's BEST)**

*151 Aged Rum, Myers's Dark Rum, Crème de Banana, Blackberry Brandy, OJ, Sweet & Sour and Grenadine*

### **Tavern Sunset Margarita (House Specialty)**

*Premium Tequila, Cointreau, Sweet & Sour topped with a dash of Grenadine*

### **Tavern Mai Tai**

*Aged Rum, Premium Dark Rum, Apricot Brandy, Pineapple Juice, Orange Juice, topped with Grenadine*

### **Capt's Colada (Frozen)**

*Premium aged rum, Amaretto, Pina Colada mix and topped with Premium Dark Rum.*

### **Main St. Mudslide (Frozen)**

*Vanilla Vodka, Coffee Liqueur, Bailey's Irish Cream and Ice Cream*

### **Tavern Margarita (Frozen)**

*Premium Gold Tequila, Triple Sec, Sweet and Sour Margarita Mix and Lime Juice.*

*Avail. Strawberry, Raspberry or Mango*

## **Tavern's Special Sangria - \$ 5 per Glass / \$ 12 per Carafe**

*Available in Red, White & Sparkling*

## Capt's Wine List

### **Chardonnay**

<i>Main Street, California</i>	<i>6.5</i>	<i>24</i>
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### **Pinot Grigio**

<i>Principato, Italy</i>	<i>5</i>	<i>18</i>
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<i>Cavit, Italy</i>	<i>6</i>	<i>22</i>
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### **Riesling**

<i>Covey Run, Washington State</i>	<i>5</i>	<i>18</i>
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<i>Villa Maria, New Zealand</i>	<i>7.5</i>	<i>28</i>
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### **Pinot Noir**

<i>Hob Nob, France</i>	<i>6.5</i>	<i>24</i>
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<i>Gnarly Head, California</i>	<i>6</i>	<i>22</i>
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### **Merlot**

<i>Penfold Koonunga Hill, Australia</i>	<i>6.5</i>	<i>24</i>
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<i>Stone Cellars, California</i>	<i>5</i>	<i>18</i>
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### **Cabernet Sauvignon**

<i>Main Street, California</i>	<i>6.5</i>	<i>24</i>
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<i>Lindemans Bin 45, Australia</i>	<i>6</i>	<i>22</i>
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### **Sauvignon Blanc**

<i>Main Street, California</i>	<i>6.5</i>	<i>24</i>
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# **Capt's Tavern Riverfront Grill**

## **Daily Specials**

**Happy Hour**  
**Monday thru Friday 3 — 7 PM**

**PrimeTime Wednesday's**  
**5 — 9 pm**  
**\$ 13.99 Succulent Prime Rib Dinner**

**Sunday Beer Bust & Summer BBQ**  
**2 — 8 pm w/ \$5 Minimum Food Purchase**

**\$ 2 Domestic Bottles**  
**(Budweiser, Bud Light, Coors Light & Miller Lite)**  
**\$ 10 Domestic Buckets**  
**\$ 1 Draft Beer \*    \$ 5 Pitchers**  
**Free Giveaways, Appetizer Specials & Live Entertainment**

**Stop by for our LATE NIGHT HAPPY HOUR PARTY**  
**9 pm — CLS ALL WEEK**  
**\$ 3 Wells / \$ 2 Domestic Drafts**  
**5 for \$ 5 Appetizer Specials**  
**( Capt's Calamari, Tavern Spinach Dip, Mussels Chardonnay, Personal Pan Pizza, Capt's Smoked Fish Dip )**



