

# Capt.'s Landing

## Dinner



### APPETIZERS



***SOUP of the DAY***  
Made fresh daily. 3.50

***FRENCH ONION SOUP au GRATIN***  
Sweet onions in a rich broth, topped with a lightly seasoned crouton and cheese then slightly browned. 4.75

***STEAMED CLAMS***  
One dozen little neck clams served with drawn butter. 9.75

***STUFFED MUSHROOMS***  
Fresh crabmeat combined with our own blend of seasonings tucked into fresh caps and finished with a light cheese sauce. 8.75

***SHRIMP COCKTAIL***  
Chilled large Gulf Shrimp served with Capt.'s zesty cocktail sauce. 9.75

***APPETIZER of the DAY***  
Our Chef likes to have a little something different to offer every day. Ask your server for details. 8.95



### SALADS



***GORGONZOLA SALAD***  
Mixed greens, tossed with sweet mandarin orange sections, grapes and toasted walnuts, finished with balsamic vinaigrette and fresh gorgonzola. 9.50  
Add grilled & sliced flat-iron steak: 4.00

***ANTIPASTO SALAD***  
A traditional favorite .... Bed of lettuce and mixed greens with provolone cheese, hard salami, boiled egg, tomatoes, pepperoncinis, and scalions; served with Italian Dressing. 9.50

***GRILLED CHICKEN CAESAR SALAD***  
Crisp hearts of romaine and seasoned croutons tossed in Capt.'s own Caesar dressing & topped with strips of fresh grilled chicken. 9.50

Enjoy our homemade dressings prepared fresh daily:  
Italian, Thousand Islands, Ranch and Bleu Cheese.



# ENTREES



## *Fish & Seafood*

Fish & seafood entrees are accompanied by bread, tossed salad; vegetable du jour, and your choice of pasta, potato or rice.

### ***FISHERMAN'S PLATE***

A healthy portion of shrimp, scallops and haddock and lobster. Available broiled or fried.  
25.95

### ***HADDOCK***

Tender white fillet delicately seasoned and broiled to perfection; also available freshly battered and fried till golden. 16.95

### ***CATCH of the DAY***

Ask your server what the Chef caught in the nets today!  
18.95

### ***ALASKAN KING CRAB LEGS***

16 ounces of Alaskan king crab legs, served with drawn butter and lemon. 25.95

### ***SEA SCALLOPS***

Broiled in a light wine and butter sauce or lightly breaded and fried golden. 20.95

### ***SHRIMP DINNER***

Butterfly shrimp breaded and fried till golden and served with a zesty cocktail sauce. 17.95

### ***SHRIMP SCAMPI***

Large Gulf shrimp in our Chef's own private sauce; served over pasta. 18.95

## *Beef*

Beef entrees are accompanied by bread, tossed salad; vegetable du jour, and your choice of pasta, potato or rice.

### ***NEW YORK STRIP STEAK***

Perfectly aged, 12 ounce strip loin char-broiled to your specifications. 20.95  
Add au poivre sauce. 1.99

### ***PRIME RIB au jus***

Aged prime rib of beef slow-roasted for the richest flavor in a cut just for you.

ADMIRAL'S CUT: 20.95

CAPTAIN'S CUT: 18.95

Add Shrimp: 6.00

Cajun style available upon request.

### ***FLAT IRON STEAK***

10 ounce flat iron steak, grilled, cut on the bias and served with our special Bourbon sauce and mushrooms.  
18.95

### ***FILET MIGNON***

Mouth watering 8 ounce tenderloin, charbroiled to your liking.  
24.95

Add Shrimp: 6.00

# Pasta

Pasta entrees are accompanied by bread, tossed salad and vegetable du jour.

## **FETTUCCHINI ALFREDO**

Tender fettuccini tossed in a rich cream sauce with imported parmesan.

14.95

Add Chicken: 4.00 Add shrimp: 6.00

## **TORTELLACCI ALFREDO**

Tortellaccis stuffed with cheese, tossed with an alfredo-chipotle pesto sauce.

14.95

## **SEAFOOD PASTA**

A combination of shrimp, scallops and lobster blended with a delicate Lobster sauce; served over fettuccini.

24.95

## **PASTA with WALNUT BASIL PESTO**

Bowtie pasta tossed with a savory walnut basil pesto and topped with diced tomatoes and imported parmesan.

14.95

Add Chicken: 4.00 Add Shrimp: 6.00

# Chicken

Chicken entrees are accompanied by bread, tossed salad; vegetable du jour, and your choice of pasta, potato or rice.

## **CHICKEN STIR FRY**

A medley of chicken and vegetables stir-fried with a seasoned soy sauce and served over rice.

15.95

## **CHICKEN PARMESAN**

Boneless chicken breast freshly breaded, lightly fried and topped with provolone cheese and our own rich sauce; served with a side of pasta.

16.95

## **MARINATED CHICKEN**

8 ounce boneless breast of chicken marinated with olive oil, garlic and lemon then grilled to perfection and topped with roasted red peppers and sautéed mushrooms.

15.95

## **CHICKEN CAROLINA**

Boneless breast of chicken sautéed with sliced peaches and a touch of Peach Schnapps.

16.95

# Specialties

Specialty entrees are accompanied by bread, tossed salad; vegetable du jour, and your choice of pasta, potato or rice.

## **PORK TENDERLOIN MEDALLIONS**

Pork tenderloin medallions sautéed to perfection with mushrooms and shallots in a flavorful Madeira wine sauce.

16.95

## **ST. LOUIS STYLE PORK RIBS**

Prime pork ribs, slow-cooked and slathered in a rich, tangy barbeque sauce.

FULL RACK: 19.95 HALF RACK: 16.95

Add Chicken: 4.00

## **VEGETABLE STIR FRY**

A medley of sautéed vegetables in a seasoned soy sauce; served over rice.

13.95

## **ENTRÉE SPECIAL**

Let our chef tantalize you with a unique culinary temptation. (Market)

# Desserts

Please leave room for our fresh, homemade desserts. You won't regret it!

