



Captain Bill's

Gulfside Tavern

Appetizers

½ lb. Peel & Eat Shrimp 12 
Served Hot, Drawn Butter

Warmed Olives 3
Tarragon, Orange Zest

Parmesan Truffle Fries 8
Truffle Oil, Shaved Parmesan, Dijonnaise

Calamari 11
Parmesan, Marinara, Lemon-Garlic Aioli


Shrimp Trio 16
Firecracker, Hot Sauce, Coconut Shrimp
Orange Horseradish Sauce, Celery
Ranch or Bleu Cheese

Fried "Bill" Pickles 7
Cajun Remoulade

Smoked Fish Spread 10
Grilled Bread, Cucumbers, Celery


Captain's Crab Cake 12
Cajun Remoulade

Conch Fritters 11
Key West Glaze

The Feast (Feeds 2-3) 31 
Char-Grilled Snow Crab, Peel & Eat Shrimp
Baked Clams Oreganata, Old Bay, Drawn Butter

Roughage

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

Wedge Salad 8 
Bleu Cheese Dressing, Bleu Cheese
Crumbles, Tomato, Thick-cut Bacon

Spinach Salad 10 
Thick-cut Bacon, Bleu Cheese Crumbles,
Mushrooms, Lemon Vin

Soup of the Day
Cup 4 | Bowl 6

Caesar Salad 7
Parmesan, Croutons, Caesar Dressing

House Salad 6
Tomatoes, Cucumbers, Croutons,
Parmesan

STEAMED, GRILLED & SEASONED



Raw Bar



OYSTERS, CLAMS & MUSSELS

Raw Bar

Gulf Oysters

ea 1.5 | 1/2 dz 8 | dz 16

Clams

ea 1 | 1/2 dz 6 | dz 12

East Coast Oyster (Rotating)

ea 2 | 1/2 dz 12 | dz 24

U8 Shrimp Cocktail (2) 12

Sesame Ahi Tuna 15

Ginger-Teriyaki, Cusabi, Ginger

Shellfish

Char-Grilled Oysters 11

Parmesan, Old Bay, Garlic, Drawn Butter

Creamy White Wine & Garlic Mussels 12

Grilled Bread

Baked Clams Oreganata 9

Panko, Parmesan, Garlic, Parsley, Oregano

Creamy White Wine & Garlic Clams 13

Grilled Bread

Oyster Rockefeller 11

Parmesan, Spinach, Bacon, Anise,
Garlic Butter

Happy Hour!

Monday thru Friday 'til 6pm

\$5 Specialty Cocktails

\$1 Off Draft Beer & Wine

\$1 Raw Gulf Oysters

(Bar Area & Patio Only)

Brunch

Saturday & Sunday
10am - 2pm

Bottomless Mimosas \$12

Half Off Bottle Wine Thursday

Early Bird Menu

\$5 Select Appetizers | Monday thru Friday
\$12 Select Entrees | 'til 6pm



@captainbillstreasureisland

www.captainbillstreasureisland.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 16

Crispy Wonton Shell, Cucumber-Wasabi Slaw, Teriyaki Glaze



Fresh Fish

Tropical Mahi 21

Blackened, Pineapple-Mango Salsa, Coconut Rice

Crab Topped Grouper MKT

Baked, Seasonal Vegetable, Choice of Side

Hogfish Adriatic 24

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

Key West Platter 22

Cobia, Shrimp, Conch Fritter, Key West Glaze, Seasonal Vegetable, 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 Remoulade, Seasonal Vegetable, Choice of Side

12 Oz. New York Strip 26

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

Seafood Fra Diavolo 22

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

Stir-Fry 20

Choice of Chicken, Steak, Shrimp, Tofu
Ginger Teriyaki, Bok Choy, Snap Peas, Bell Pepper, Carrot, Red Onion, 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

Sides

Regular 2.5

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

Premium 4

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

 – Club Savor Selections

 – Gluten Free