



Capt. Bill's
OYSTER BAR

RAW BAR

FRESH SHUCKED RAW OYSTERS *

\$1 ALL DAY

ALL OYSTERS SERVED W/COCKTAIL SAUCE
HORSERADISH, MIGNONETTE,
LEMON & TOBASCO

STONE CRAB CLAWS

\$36/LB (SEASONAL)

CAUGHT OFF OUR OWN BOAT, *THE DAGGER*,
DOCKED, PROCESSED, & HANDLED FRESH
RIGHT IN HISTORIC JOHNS PASS

STARTERS

PEEL & EAT SHRIMP (1/2 LB) \$11

OLD BAY, DRAWN BUTTER

SHRIMP CEVICHE * \$10

SHRIMP, AVOCADO, RED ONION,
JALAPENO, CILANTRO, LIME JUICE

SAUTEED MUSSELS OR CLAMS \$14

GARLIC BUTTER WHITE SAUCE
W/ PARMESAN CHEESE & PARSLEY

OYSTER ROCKEFELLER (1/2 DZ) \$12

SPINACH, CREAM, PARMESAN, BACON

CHAR-GRILLED OYSTERS (1/2 DZ) \$11

OLD BAY, PARMESAN, GARLIC BUTTER

TUNA SUSHIMI \$14

4OZ SEARED AHI TUNA,
VINAIGRETTE PEPPERS
W/ CUCUMBER WASABI AIOLI

LOCAL FISH SPREAD \$12

SLICED CUCUMBERS, CELERY
& TOAST POINTS

FRIED CALAMARI \$11

IN MARINARA SAUCE
W/ PARMESAN PESTO DRIZZLE

FRIED FISH BITES \$12

TARTAR OR COCKTAIL SAUCE

COCONUT SHRIMP \$13

W/ ORANGE HORSERADISH MARMALADE

KEY WEST CONCH FRITTERS \$12

W/ KEY WEST GLAZE

CRAB CAKE \$14

4OZ HOMEMADE PATTY
JUMBO LUMP BLUE CLAW CRAB
W/ KEY WEST SAUCE

SOUPS & SALADS

WHITE CLAM CHOWDER \$4 / \$7

W/ CHEESE & BACON

SHRIMP JAMBALAYA \$4 / \$7

W/ ANDOUILLE SAUSAGE

WEDGE SALAD \$10

THICK-CUT BACON, BLEU CHEESE
CRUMBLES, TOMATO, CUCUMBER,
BLEU CHEESE DRESSING

SPRING MIX HOUSE SALAD \$8

SPRING MIX W/ CROUTONS &
BALSAMIC VINAIGRETTE

KING DAG'S FEAST \$110

4 SNOW CRAB CLUSTERS (2 LBS), 1LB PEEL & EAT SHRIMP, 1LB MUSSELS, 1LB CLAMS,
ANDOUILLE SAUSAGE, COMPLETE W/ 4 CORN COBBLETTES, RED POTATOES, DRAWN BUTTER
& OLD BAY

HANDHELDS

SERVED W/ ONE SIDE

GROUPEL BLT \$18

THICK-CUT BACON, LETTUCE, TOMATO,
TARTAR, BRIOCHE BUN

NASHVILLE HOT CHICKEN SANDWICH \$13

FRIED, TOSSED IN NASHVILLE HOT SAUCE,
CREAMY SLAW, PICKLE CHIPS

BLACKENED SHRIMP TACOS \$14

MAHI OR AHI TUNA TACOS \$16

FLOUR TORTILLAS, CABBAGE,
CHEDDAR-JACK, PINEAPPLE SALSA

TOP SIRLOIN STEAK SLIDERS \$16

BLEU CHEESE CRUMBLES, BALSAMIC
CARMELIZED ONIONS, SPICY ONION STRAWS

CAPTAIN'S BURGER \$15

SHORT RIB-CHUCK PROPRIETARY BLEND,
THICK CUT BACON, CHEDDAR-JACK,
LETTUCE, TOMATO, BRIOCHE BUN

SIDES

\$2.50

HAND CUT FRIES
HOMEMADE COLESLAW
SAUTEED GREEN BEANS
COCONUT RICE

\$4

GARLIC TRUFFLE RED POTATOES
JALAPENO & CORN HUSHPUPIES
ASPARAGUS
SIDE SALAD

ENTREES

GULF GROUPEL \$28

BLACKENED, GRILLED, OR FRIED
W/ COCONUT RICE & GREEN BEANS

FISH N' CHIPS \$14

BEER BATTER FRIED HADDOCK
& FRENCH FRIES

SHRIMP DINNER \$19

8 SHRIMP, BLACKENED, GRILLED OR FRIED,
CHOICE OF TWO SIDES

CRAB CAKE DINNER \$28

TWO 4OZ HOMEMADE PATTIES
W/ GREEN BEANS & COCONUT RICE

BACON WRAPPED SCALLOPS \$28

CAULIFLOWER PUREE, SWEET THAI CHILI,
OLD BAY, ASPARAGUS

STEAMED SNOW CRAB \$58

4 LARGE CLUSTERS (2 LBS)
SERVED W/ DRAWN BUTTER & LEMON

KEY WEST PLATTER \$26

MAHI, SHRIMP SKEWER, CONCH FRITTERS
TOPPED W/ KEY WEST GLAZE & SERVED
W/ COCONUT RICE & GREEN BEANS

12 OZ RIBEYE STEAK \$26

HAND CUT, TOPPED W/ GARLIC BUTTER
& SERVED W/GREEN BEANS &
GARLIC TRUFFLE RED POTATOES

ADD TO ANY MEAL

LOBSTER TAIL \$18

SNOW CRAB CLUSTER \$18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.



HAPPY HOUR



CAT 5 HURRICANE

DARK RUM, LIGHT RUM, PASSION FRUIT,
ORANGE, PINEAPPLE, LIME,
MEYERS DARK RUM FLOATER

CUCUMBER JALAPENO MARGARITA

GOLD TEQUILA, ORANGE LIQUER, AGAVE,
LEMON, LIME, CUCUMBER, JALAPENO

CAPTAIN'S MARTINI

CRACKED BLACK PEPPERCORN
& OLIVE INFUSED VODKA, DRY VERMOUTH,
BLEU CHEESE OLIVES

\$1 OFF DRAFTS & WINE BY THE GLASS



LOCAL FISH SPREAD

SLICED CUCUMBERS, CELERY
& TOAST POINTS

FRIED CALAMARI

IN MARINARA SAUCE
W/ PARMESAN PESTO DRIZZLE

FRIED BILL PICKLES

FLASH FRIED TILL GOLDEN
BROWN W/ TANGY AIOLI

FRIED FISH BITES

TARTAR OR COCKTAIL SAUCE



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FRIED FISH BITES

TARTAR OR COCKTAIL SAUCE



COCKTAILS

BILL'S BLEU BLOODY \$10

CRACKED BLACK PEPPERCORN & OLIVE INFUSED VODKA, HOUSE BLOODY MARY MIX, TORCHED BACON, PEPPERONCINI, BLEU CHEESE OLIVES, OLD BAY & SALT & PEPPER RIM

POPULAR

CAT 5 HURRICANE \$8

DARK RUM, LIGHT RUM, PASSION FRUIT, ORANGE, PINEAPPLE, LIME, MEYERS DARK RUM FLOATER

CUCUMBER JALAPENO MARGARITA \$8

GOLD TEQUILA, ORANGE LIQUEUR, AGAVE, LEMON, LIME, CUCUMBER, JALAPENO

CAPTAIN'S MARTINI \$10

CRACKED BLACK PEPPERCORN & OLIVE INFUSED VODKA, DRY VERMOUTH, BLEU CHEESE OLIVES

CRUSHABLES

SLAPPA DA' BASIL \$9

WHEATLEY VODKA, LIME, GRAPEFRUIT, THAI BASIL

STORMY WEATHER MULE \$10

BRUGAL 1888 AGED RUM, CREME DE COCO, ORGEAT, LIME, GINGER BEER

KEY LIME MARTINI \$12

WHEATLEY VODKA, CREME DE COCO, PINEAPPLE, LIME, GRAHAM CRACKER

OLD FASHIONEDS

BANANA BREAD OLD FASHIONED \$11

JIM BEAM BLACK, GIFFARD BANANA, SPICED PEAR LIQUEUR, BLACK WALNUT BITTERS, BANANA CHIPS

TORTUGA RUM CAKE OLD FASHIONED \$12

BRUGAL 1888 AGED RUM, ALL SPICE DRAM, BLACK WALNUT BITTERS, TORCHED PINEAPPLE

OAXACA COLD FASHIONED \$13

ILEGAL MEZCAL, CORAZON REPOSADO, COLD BREW COFFEE SYRUP, ORANGE BITTERS, MOLE BITTERS

TRADITIONAL TWISTS

CUCUMBER BASIL GIMLET \$10

HENDRICKS GIN, LIME, CUCUMBER, BASIL

AVIATION FIZZ \$12

EMPRESS 1908 GIN, LEMON, EGG WHITE

BLACK BOURBON SOUR \$12

SPIRIT OF THE OAK BOURBON, SOUR, EGG WHITE, BLACK WALNUT BITTERS

OYSTER SHOOTER \$10

CHOICE OF TITO'S VODKA OR CORAZON TEQUILA, HOUSE-MADE BLOODY MARY MIX, RAW OYSTER

WHITE WINES

WILLIAM HILL CHARDONNAY \$8/\$28
CALIFORNIA

CHATEAU SOUVERAIN CHARDONNAY \$7/\$24
CALIFORNIA

ECCO DOMANI PINOT GRIGIO \$8/\$28
ITALY

SHANNON RIDGE SAUVIGNON BLANC \$8/\$28
CALIFORNIA

YES WAY ROSE \$10/\$36
FRANCE

HOGUE RIESLING \$7/\$24
CALIFORNIA

LAMARCA PROSECCO -/\$10
ITALY

RED WINES

WILLIAM HILL CABERNET \$8/\$28
CALIFORNIA

LOUIS MARTINI CABERNET \$10/\$36
SONOMA

LE GRAND NOIR PINOT NOIR \$8/\$38
FRANCE

FINCA LAS MORAS MALBEC \$9/\$32
ARGENTINA

CORKAGE FEE \$14

DRAFTS

BUD LIGHT \$5

LANDSHARK \$6

MICHELOB ULTRA \$5

YUENGLING \$5

SHOCK TOP \$5.50

SUNFISH \$7

SKYWAY \$8

HAZY DIPA, GREEN BENCH (ST. PETE) 8.2%

REEF DONKEY \$7

APA, TAMPA BAY BREWING (TAMPA) 5.5%

HAWAIIAN LION \$8

PORTER, BIG TOP (SARASOTA) 7.5%

WAVEMAKER \$7

AMBER, BIG STORM (CLEARWATER) 4.9%

JAI ALAI \$8

IPA, CIGAR CITY BREWING (TAMPA) 7.5%

ST. PETE BEACH BLONDE \$7

BLONDE ALE, 3 DAUGHTERS (ST. PETE) 5%

MANGOLANDIA \$7

BLONDE, VEZA SUR (MIAMI) 4.8%

PULP FRICTION \$7

IPA, MOTORWORKS (BRANDENTON) 6.7%

420 STRAIN CHOCOLOPE \$8

STOUT, SWEETWATER (ATLANTA) 6.4%

WATERMELON DRAGONFRUIT BURST \$8

SOUR, WICKED WEED (ASHEVILLE) 6.4%

BOTTLES

BUD LIGHT-\$4.50, BUDWEISER-\$4.50, COORS LIGHT-\$4.50
MILLER LITE-\$4.50, MICHELOB ULTRA-\$4.50
STELLA ARTOIS-\$6, CORONA LIGHT-\$5.50, CORONA EXTRA-\$5.50
WHITE CLAW (MANGO OR BLACK CHERRY)-\$6