



 ALL 2024  
 **SIZZLE**  
 **DINING**

**CAPTIVA  
ISLAND**



# CANTINA CAPTIVA

CAPTIVA ISLAND

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chips & Guac

*Homemade Tortilla Chips, Homemade Guacamole, Pico De Gallo  
Served With Corn Tortilla Chips*

## SECOND

### Veggie Wrap

*Corn Peppers, Onions, And Varied Seasonings  
Served On A Corn Wrap Served With A Side Salad*

### Burrito

*Choose From Beef, Chicken, Or Pork Carnitas*

### \*Stuffed Portabella (V)

*Grilled Mushroom And Portobello Mushrooms Topped  
With Sauteed Spinach-Filled With Onion And Tomatoes*

## SIZZLE DINING COCKTAIL

### Strawberry Watermelon Spritzer \$10

*Light Vodka With Infused And  
Carbonated Strawberry & Watermelon*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# CANTINA CAPTIVA

CAPTIVA ISLAND

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chips & Guac

*Homemade Tortilla Chips, Homemade Guacamole, Pico De Gallo  
Served With Corn Tortilla Chips*

## SECOND

### Chicken Fajitas

*\*\*Add On 5.00 For Steak Or Shrimp*

### Veggie Wrap

*Corn Peppers, Onions, And Varied Seasonings  
Served On A Corn Wrap Served With A Side Salad*

### Burrito

*Choose From Beef, Chicken, Or Pork Carnitas*

### \*Stuffed Portabella (V)

*Grilled Mushroom And Portobello Mushrooms Topped  
With Sauteed Spinach-Filled With Onion And Tomatoes*

## THIRD

### \*Fresh Fruit Sorbet (V)

### Warm Churros

*Served With Your Choice Of Vanilla Or Strawberry Ice Cream*

## SIZZLE DINING COCKTAIL

### Strawberry Watermelon Spritzer \$10

*Light Vodka With Infused And  
Carbonated Strawberry & Watermelon*



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# RC OTTERS ISLAND EATS

CAPTIVA ISLAND

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### \*Chips & Salsa

*Corn Chips Served With Our  
Homemade Pico De Gallo*

## SECOND

### Famous Black Beans And Rice With Blackened Chicken

*An Islander Favorite And Rc Otters' Secret Recipe, Topped With Sweet,  
Diced Onion Cheddar Cheese And A Dollop Of Sour Cream On The Side*

*\*Vegan Choice Is No Chicken, Cheese, Or Sour Cream*

### \*Veggie Fajitas

*Fresh Broccoli, Zucchini, Squash Bell Peppers,  
Asparagus, Portobello Mushrooms, Cauliflower,  
And Onions In Cast Iron Skillet With All Topping*

## SIZZLE DINING COCKTAIL

### Tequila Sunrise \$9

*Tequila, Orange Juice, And Grenadine*



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# RC OTTERS ISLAND EATS

CAPTIVA ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Baby Greens Salad

*Crisp Field Greens And Tomatoes  
Topped With Fresh Raspberry Vinaigrette*

## SECOND

### Veggie Fajitas

*Fresh Broccoli, Zucchini, Squash Bell Peppers,  
Asparagus, Portobello Mushrooms, Cauliflower,  
And Onions In A Cast Iron Skillet With All Topping*

### Shrimp Linguini

*Fresh Gulf Shrimp With Herbs Garlic And Tomato Over Linguini,  
Topped With Marinara Sauce And Fresh Grated Parmesan Cheese*

## THIRD

### Homemade Brownie Sundae

*With Your Choice Of Hot Fudge OR Caramel*

## SIZZLE DINING COCKTAIL

### Tequila Sunrise \$9

*Tequila, Orange Juice, And Grenadine*



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# SUNSHINE SEAFOOD

CAPTIVA ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Gnocchi

*With Your Choice Of Tomato Basil Or Gorgonzola Cream Sauce*

### Calamari Livornese

### Sauteed Brussel Sprouts

*With Goat Cheese And Pancetta*

*\*Vegan Choice: No Goat Cheese And Pancetta*

### Gorgonzola Salad

*\*Vegan Choice Would Be No Cheese*

## SECOND

### Lightly Blackened Salmon

*Served With Garlic Wilted Arugula Parmesan Risotto  
Topped With Our Mango Ber Blanc Sauce*

### Rigatoni Bolognese

*Rigatoni Served With Chef Ryan's Famous Bolognese Sauce  
Topped With A Chunk Of Burrata*

### Pesto Primavera (V)

*Linguine Served With Our Roasted Vegetables*

## THIRD

### Lemon Sorbet

### Key Lime Parfait

### Gelato

*Choose Two Scoops From The Following Flavors:  
Vanilla, Chocolate, Peanut Butter, Espresso, Pistachio*

## SIZZLE DINING COCKTAIL

### The Captiva Sunshine \$11

*Pineapple Juice, Champagne With  
A Splash Of Grenadine – A Refreshing Treat!*



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