

Entrées

All entrées include choice of fresh mixed garden salad, Caesar salad (add \$2.29), Inlet Harbor salad (add \$4.99) or creamy coleslaw. Your choice of baked potato, french fries, mango-mango rice or market-fresh steamed vegetables is served with all entrées except Jamaica-Mon Chicken Breast.

Caribbean Seafood Specials

All Caribbean seafood specials served with hush puppies.

Florida Fresh Jumbo Fried Shrimp

"Our Claim To Fame"

Captain Redwood's Florida fresh jumbo shrimp. Butterflied and hand breaded with our secret recipe and lightly fried to a golden brown. Enjoy!

First Mate's ... \$14.99 • Captain's Order ... \$17.99

Cayman Island Coconut Shrimp ... \$15.99

Six fresh large white shrimp hand dipped in light batter, coated with shredded coconut and fried to a golden brown.

Served with raspberry pepper and sweet marmalade sauces.

Golden Fried Oysters ... \$15.99

Fresh select Louisiana plump oysters, hand breaded and lightly fried. Served with our cocktail sauce and homemade tartar sauce.

Deep Water Lobster Tails ... Market Price

Twin lobster tails oven baked and topped with our house garlic butter and key lime seasonings.

Served with drawn butter and lemon. Delicious!

Crispy Island Grouper ... \$19.99

Fresh grouper breaded in island bread crumbs, black sesame seeds and crushed red pepper, lightly fried and served with yellow rice and baby greens with a sesame brown sugar vinaigrette.

Calypso Crab Cakes ... \$19.99

Fresh Maryland style crab cakes, a true delicacy. Deliciously seasoned and lightly sautéed. Served with our homemade cilantro, lime ranch dressing.

Captain's Platter (Fried or Broiled) ... \$22.99

A generous portion of Florida's fresh fish, shrimp, scallops, and fried oysters or broiled crab cake.

Island Fresh Sea Scallops ... \$17.99

Large succulent North Atlantic sea scallops served fried, broiled or pan-blackened and accompanied with cocktail sauce and our homemade tartar sauce.

CREATE A COMBO

Add any of these favorites to any entrée.

5 oz. Lobster Tail ... Market Price

1/2 lb. Alaskan Snow Crab ... Market Price

Six Jumbo Fried Shrimp ... \$6.99

Daily Fish Selections

"Our Specialty"

Seafood entrées include hush puppies.

Ask your server about all of the different preparations for our fish selections.

Market Price

Fresh Flounder • Fresh Atlantic Grouper • Fresh Atlantic Salmon • Mahi Mahi • Tilapia



Any fresh fish white wine broiled or seasoned and either char-grilled or pan-blackened.

Plantation Favorites

All Plantation Favorites are served with our fresh baked bread and our house key lime butter.

Martinique Marsala ... \$15.99

Fresh chicken breast sautéed with mushrooms, onions and peppers in our house Marsala wine sauce.

Jamaica-Mon Chicken Breasts ... \$15.99

Marinated boneless chicken breasts chargrilled, served over black beans and rice then topped with Monterey Jack cheese, scallions & sour cream.

Grilled Island Pork Chops ... \$15.99

Three marinated boneless, center cut pork chops, lightly seasoned and grilled to perfection. Topped with grilled fresh pineapple.

Prime Rib

8 oz. ... \$15.99

12 oz. ... \$19.99

Our house recipe, delicious prime rib, slow roasted to perfection and hand carved. Served with au jus.

Seaside Sirloin ... \$18.99

10 oz. Top Sirloin hand carved and rubbed with olive oil, island seasonings and wrapped with tasty bacon and topped with cajun fried onions and peppers. A great combination of flavors.

New York Strip Steak ... \$20.99

12 oz. hand-carved New York Black Angus Steak. Charbroiled to your specification.

Chargrilled Ribeye Steak ... \$18.99

12 oz. hand carved ribeye rubbed with olive oil, island seasonings and chargrilled to your specification.

Filet Mignon ... \$25.99

Colorado corn-fed aged beef is extra "choice" for taste and tenderness. Hand-carved daily by our own chef. Accompanied by béarnaise sauce.

Bimini Bones ... \$18.99

Full slab of our tender mouthwatering, slow roasted Caribbean style baby back pork ribs. Brushed with our tasty honey-sweetened barbeque sauce.