



APPETIZERS

Shrimp Cocktail

Delicately seasoned Caribbean shrimp, served chilled with cocktail sauce. 145

Mixed Ceviche

Fresh blend of shrimp, fish, octopus, calamari and scallops marinated to the Captain's recipe. 145

Calamari Rings

Hand-cut and lightly fried, served with cocktail and tartar sauce. 100

Shrimp & Pork Dumplings

A subtle combination of flavors, shrimp and pork steamed in a spicy soy and ginger sauce with a hint of chili. 105

Tartar, the Best Selection

Three choices, three flavors: Chilean sea bass, tuna and beef with our Chef's secret touch. 145

Thai Shrimp Trilogy

Shrimp skewers prepared Thai style in coconut, sesame seeds and popcorn, served with a delicious mango sauce. 135

Mussels in White Wine Sauce

Juicy steamed mussels in a white wine, caper, tomato and butter sauce with a hint of herbs. 140

Mozzarella Fingers

Breaded mozzarella cheese fried until golden and served with marinara sauce. 99

Shrimp or Fish Tacos

Crispy fried fish or shrimp with our special sauce, served in flour tortillas with lettuce, tomato and mayonnaise. Served with potato chips. 99

Salmon or Tuna Carpaccio

Wafer thin slices of fresh Norwegian salmon or tuna marinated in a pepper, onion, garlic and citrus dressing with a hint of paprika oil and lime. 110

SALADS

House Salad

Crisp fresh lettuces and vegetables, with your choice of dressing. 80

Caesar Salad

The original recipe prepared tableside. For two people. 180

Yellow Fin Tuna Salad

Lightly seared tuna coated in sesame seeds and served with a medley of fresh lettuces and passion fruit dressing. 150

Spinach Salad

Fresh spinach topped with boiled egg, diced bacon, red onion and mushrooms, served with warm bacon dressing. 90

Cobb Salad

Mixed lettuces, juicy grilled chicken breast, apple, avocado, boiled egg, bacon and blue cheese, served with Ranch dressing. 140

SOUPS

Holbox Lime & Seafood Broth

Recipe from the island of Holbox, a hearty blend of seafood, vegetables and Yucatecan limes in a flavorful broth. 90

Clam Chowder

Creamy clam chowder with shrimp, served in a homemade bread bowl. 100

Shrimp Broth

A regional recipe for a delicious mild shrimp broth. 90

Gazpacho

Famous dish from Andalucía, Spain. Chilled tomato soup with diced cucumber, peppers, onion, celery and breadcrumbs. 80

COMBINATIONS

Seafood Surprise (for two)

Caribbean lobster, grouper fillet, calamari, mussels and scallops sautéed with fresh garlic. Plenty to share. 450 per person

Surf & Turf

6 oz. Filet Mignon with a rich demi-glace gravy and three shrimp with a Cajun-meunière sauce. 395

Frutti di Mare

A delicious seafood dish: shrimp, calamari, mussels, scallops and fish on a bed of fettuccini served with a cherry tomato and white wine sauce. 225

Octopus, Crab & Shrimp Risotto

A deliciously creamy blend of Arborio rice and fresh crab topped with grilled shrimp and octopus legs seasoned with Old Bay spice. 260

Asparagus Risotto

Smooth and creamy Arborio rice with fresh asparagus, Parmesan cheese and white wine. 198

Hamburger Trio

For connoisseurs, a trio of hamburgers with specialty mustards and breads: Salmon medallion on pumpernickel with three-herb mustard, grouper fish fillet on whole-wheat with Cassis mustard and seared tuna medallion on white bread with Dijon mustard. All are served with crispy shoestring vegetables (beets, sweet potato and potato) 225

CATCH OF THE DAY

CHARCOAL-GRILLED

**** Fried • Sautéed • Blackened • Broiled ****

Served with grilled vegetables and your choice of rice or mashed potato.

Caribbean Grouper Fillet
Hogfish Fillet
Mexican Snapper Fillet
Mahi-Mahi Fillet
Atlantic Salmon Fillet
Whole Fish
Fresh Tuna

Tikin Xic, Mayan-style
Fillet 220

Paper Wrapped Fish
Fillet 270

Cod Fish Fillet 270

Chilean Sea Bass 310

Fish of your choice for 260

Choice of Sauces

• Ajillo (mild chili) • Passion fruit Mojito • Caper • Aioli
• Teriyaki Glaze • Meunière • Almandine • Tropical

Our Chefs search for the freshest and finest fish available in the market but the selection may be limited by season, weather and the luck of the fishermen.

CRAB

Crab Cakes

Two crab cakes served with our Pommery mustard mayonnaise. 290

Blue Crab Enchiladas

Three flour tortillas stuffed with blue crab in a creamy chipotle chili, pimiento and onion sauce and topped with tomato and roasted corn kernels. 290

Stuffed Crab

A deliciously creamy combination of crab, scallops, mushrooms and white wine, seasoned with Old Bay spice mix and a dash of Hollandaise sauce and breadcrumbs. 290

LOBSTER

Lobster Tail Cooked to Order

By the ounce, cooked to perfection on the grill or steamed, served with melted butter. Market price



Fillet & Lobster

6 oz. Filet Mignon, Certified Angus Beef® and a 6 oz. Caribbean lobster tail. 530

SHRIMP FAVORITES

Shrimp Cooked to Order 275

Coconut Shrimp

Caribbean shrimp coated in coconut and fried until golden, served with a zesty orange dipping sauce. 275

Crab-Stuffed Shrimp

A tasty combination of shrimp stuffed with crabmeat and topped with toasted Parmesan breadcrumbs. 275

The Captain's Shrimp Trio

For seafood lovers, the ideal combination, six shrimp prepared using our three favorite recipes: fried, coconut and with a crabmeat filling. 275

Shrimp Fettuccini

Juicy shrimp in a mascarpone cheese sauce with a hint of mild pasilla chili and served on a bed of fettuccini. 260

Choice of Sauces

• Ajillo (mild chili) • Passion fruit Mojito • Caper • Aioli
• Teriyaki Glaze • Meunière • Almandine • Tropical

PRIME STEAKS CERTIFIED ANGUS BEEF



Rib Eye

14 oz. Rib Eye, Certified Angus Beef® char-grilled to order. One of the most flavorful steaks. 360



New York

12 oz. of Certified Angus Beef® charcoal-grilled to taste and served with the sauce of your choice. 350



Filet Mignon

8 oz. of Filet Mignon, Certified Angus Beef® char-grilled to order. Our leanest and most tender steak. 360

BBQ Ribs

Deliciously juicy pork ribs marinated in the original Captain's Cove sauce and grilled to perfection. 240

Stuffed Chicken in Tamarind Mole Sauce

Plump chicken breast with a spinach and cheese filling, served in tamarind mole sauce with rice and grilled vegetables. 220

All our dishes are served with their own garnish. If you would like to make a change there is an additional charge of 25 pesos. The options are baked potato, stuffed potato or French fries.

COOL CREATIONS

COCKTAILS 89

Long Island Ice Tea
Piña Colada
Frozen Margarita
Blue Lagoon
Tequila Sunrise
Mojito
Coconut Tequila
Frozen Daiquiri

THE CAPTAIN'S SPECIALS 99

Captain's Bushwacker
Chocolate Banana Monkey
Classic Martini
Apple Martini
Key Lime Martini
Melon Martini
Cosmopolitan

*If you would like a specific cocktail not on this list, please ask your waiter.

MEXICAN BEERS 51

Corona
XX Lager
XX Ambar
Montejo
Sol
Negra Modelo
Modelo Especial
Alcohol-free Beer
Tecate



IMPORTED BEERS 61

Bud Light
Budweiser

FROM THE CAPTAIN'S WINE CELLAR: THE FINEST WINES BROUGHT TO YOU THROUGH THE SEVEN SEAS

WHITE WINE

2009 Chardonnay Semillón, Montevina (House wine) Casa Madero, Parras Valley, Coahuila, Mexico	300	75
2009 White Zinfandel, Beringer California, U.S.A.	350	88
2009 White Zinfandel, Delicato California, U.S.A.	320	80
2009 Sauvignon Blanc, Matetic EQ San Antonio Valley, Chile	440	110
2007 Chardonnay, Ochagavia Casablanca Valley, Chile	300	75
2009 Pinot Grigio, Gaetano de Aquino Delle Venezie, Italy	400	100
2008 Pinot Grigio, Alois Lageder Lageder Riff, Italy	380	95
2008 Blanc de Blancs XA, Pedro Domecq Guadalupe Valley, Baja California, Mexico	300	
2007 Chenin Colombard, Monte Xanic Guadalupe Valley, Baja California, Mexico	390	
2006 Chardonnay, Casa Madero Parras Valley, Coahuila, Mexico	437	
2009 Chardonnay, Hess Monterey, California, U.S.A.	595	
2009 Riesling, Columbia Crest Two Vines, Washington, U.S.A.	410	
2008 Chardonnay, Veramonte Casablanca Valley, Chile	450	
2009 Chardonnay, Alamos Mendoza Valley, Argentina	370	
2009 Pinot Grigio, Santa Margherita Trentino-Alto Adige, Italy	740	
2009 Albariño Lagar de Cervera Rias Baixas, Spain	400	

RED WINES

2010 Cabernet Merlot, Montevina (House wine) Casa Madero, Parras Valley, Coahuila, Mexico	300	75
2007 Petite Sirah, L.A. Cetto Guadalupe Valley, Baja California, Mexico	320	80
2008 Cabernet Sauvignon, Delicato California, U.S.A.	320	80
2009 Merlot, MontGras Reserva Colchagua Valley, Chile	480	120
2006 Cabernet Sauvignon, Santa Monica Rapel Valley, Chile	360	90
2009 Malbec, Chakana Reserva Mendoza, Argentina	380	90
2009 Tempranillo, Consigna Castille, Spain	300	75
2008 Cabernet-Tempranillo, Alegría Ojos Negros Valley, Baja California, Mexico	700	
2006 Cabernet Sauvignon, Santo Tomás Santo Tomás Valley, Baja California, Mexico	550	
2006 Ensemble, Colina Paralelo Guadalupe Valley, Baja California, Mexico	930	
2006 Domécan Viñas Pijoan (Grenache, Cabernet Sauvignon, Petite Sirah) Guadalupe Valley, Baja California, Mexico	680	
2008 Shiraz, Francis Ford Coppola Diamond Collection Paso Robles, California, U.S.A.	650	
2007 Cabernet-Merlot-Shiraz, Veramonte Primus Veramonte, Chile	550	
2008 Malbec, Terrazas Reserva Mendoza Valley, Argentina	600	
2007 Valdubon, Crianza Ribera del Duero, Spain	575	
2005 Shiraz E Minor Barossa Valley, Australia	650	

CHAMPAGNE & SPARKLING WINES

Champbrulé Brut NV Guadalupe Valle, Baja California, Mexico	400
Champagne, Moët & Chandon Epernay, France	1200

Bubbles Sparkling wine, Yellowtail Riverina, New South Wales, Australia	320
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DESSERTS

Tiramisu 80	Baileys & Double Chocolate Cake 90
Carrot Cake 80	Mango Cheesecake 80
Key Lime Pie 75	Brownie 80
Cheddar Cheese Cream Custard 60	Ice cream 60
Mixed Strawberries 110	

COFFEES

Regular Coffee 35 Cappuccino 50 Espresso 50
Iced Cappuccino 50

FLAMING COFFEES 89

Mayan: Kahlua • Xtabentun
Spanish: Kahlua • Brandy
Mexican: Kahlua • Tequila
Italian: Kahlua • Amaretto

BANDERAS

The consumption of raw or undercooked foods may increase the risk of food-borne illness. Prices are in pesos and include taxes.

