

Capri Fish House

203 Capri Blvd 34113-8611 · +12393895555 · Updated: Jan 14, 2026

[View online menu](#)



LET'S GET "STAHTID" ... APPETIZAHS 14

Conch Fritters	\$17.99
"Lobstah" Fingers... MP	
Mussels or Clams Marinara	\$14.99
Onion Rings	\$10.99
Chicken Wings	\$15.99
Plain, buffalo, bbq or teriyaki	
Fried Calamari	\$16.99
Served with spicy marinara	
Oysters Rockefeller	\$18.99
Shrimp Cocktail	\$14.99
Gator Nuggets	\$16.99
Sweet Potato Fries.	\$7.99
Oriental Scallops	\$18.99
Roasted Brussel Sprouts	\$14.99
Coconut Shrimp	\$16.99
Served with a sweet and sour sauce	
Fried Buffalo Shrimp	\$16.99
Served with blue cheese dressing	

TO WARM YOUR COCKLES... 3

Capri Seafood Chowder	\$8.00
New England Style - Bowl	
Soup of the Day	\$6.00
Ask your server-Bowl	
Black Bean Soup	\$6.00
Classic cuban flavors - Bowl	

"SNEAK PEAKS" DINNER AT LUNCH CHEF'S SPECIAL 3

Broiled Seafood Casserole	\$25.99
Assorted seafood broiled in a delicate lemon butter sauce served with rice and vegetables	
Fried Seafood Platter	\$25.99
Shrimp, scallops and grouper served with homemade coleslaw, french fries or onion rings	
Fresh Grouper or Mahi	\$25.99
Grilled, broiled, fried, blackened or sautéed served with rice or house potatoes and vegetables	

FOR THE RABBIT IN YOU... 5

Italian Seafood Salad	\$24.99
Cold lobster, shrimp and scallops marinated with vinaigrette dressing. olive oil, tomatoes, bell peppers and onions over a bed of lettuce	
Shrimp Spinach Salad	\$20.99
Chilled spinach, mushrooms, strawberries and grilled shrimp served with hot bacon dressing	
Cobb Salad	\$20.99
Grilled marinated chicken, tomato, olives, hard boiled egg. chopped bacon, crumbled blue cheese served with blue cheese dressing	
Fresh Ceasar Salad	AVAILABLE OPTIONS
Served with garlic bread	\$16.99
	Grilled chicken:
	\$19.99
	Grouper: \$22.99
Greek Salad	AVAILABLE OPTIONS
With feta cheese, black olives, peppers, onions, cucumbers, vinegar peppers and tomatoes	\$16.99
	Grilled chicken:
	\$19.99
	Grouper: \$22.99

BEACH BUM BURGERS... 4

Capri Burger	\$16.99
8OZ. burger	
Veggie Burger	\$16.99
Veggie pattie	
Black and Bleu	\$16.99
8OZ. burger lightly blackened with blue cheese and bacon	
BBQ Bum Burger	\$18.99
8OZ. charcoal broiled burger with barbeque sauce	

BODACIOUS FRIED BASKETS... 8

Grouper Fingers	\$22.99
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Fried or Coconut Shrimp	\$22.99
Fried Oysters	\$18.99
Clam Strips	\$18.99
Chicken Fingers	\$16.99
Frog Legs	\$20.99
Fried "Lobstah"	
MP	
Chicken Wings.	\$20.99
Plain, buffalo, bbq or teriyaki	

SEA SIDE SANDWICHES OR WRAP IT UP... 12

Grouper Sandwich	\$22.99
Fried, grilled or cajun served on a kaiser roll with lettuce and tomato	
"Grouben"	\$22.99
Grouper reuben prepared with swiss cheese, sauerkraut and thousand island dressing on rye bread	
Grouper or Salmon Club Wrap	AVAILABLE OPTIONS
Grilled grouper or salmon with bacon, tomato, lettuce and chef's special sauce	Salmon: \$20.99
	Grouper: \$22.99
Maine "Lobstah" Salad Wrap	\$34.99
With lettuce and chef's special sauce	
Shrimp Salad Wrap	\$19.99
With lettuce and tomato	
Grilled Chicken Ceasar Wrap	\$19.99
Chicken Sandwich or Wrap	\$19.99
Buffalo, grilled, parmesan or fried chicken breast with onion, lettuce and tomato	
Turkey Club Wrap	\$17.99
Roast turkey, bacon, lettuce, tomato, mayo and swiss cheese	
Fish House Hot Diggity Dog	\$16.99
"The Best Dogs in Town"	
Tuna Salad Sandwich	\$16.99
With lettuce and tomato	
Sausage, Peppers and Onions	\$20.99
Served on a french roll	
New York Strip Steak Sandwich	\$23.99
Open faced on garlic bread with swiss or mozzarella, peppers and onions	

PASTA PLEASURES 4

Steak Pizzaiola \$23.99

Sautéed filet strips with garlic, tomato and basil over pasta

Seafood Pasta \$25.99

Mussels, shrimp, grouper, scallops and clams over pasta with marinara or garlic wine lemon sauce

Scallops or Shrimp Provencal \$25.99

Pan sautéed scallops or shrimp with garlic, fresh tomatoes and white wine finished with whole butter sauce

Fettuccine Alfredo AVAILABLE OPTIONS

Pasta prepared with fresh cream and grated parmesan \$18.99

Chicken: \$22.99

Shrimp: \$25.99

ENTREES... 25.99 7

Mixed Grill

grouper, swordfish, shrimp and scallops

Stuffed Grouper

Snapper or Grouper

cooked any way: sauteed, fried, blackened, etc

Grilled Swordfish or Salmon

served with dill sauce or tropical fruit salsa

Shrimp or Scallops Provencal

Served over pasta

Seafood Pasta

Served with clams, mussels, shrimp, scallops and fish

Sauteed Flounder

With lemon butter sauce

LAND LOVERS ENTREES 3

8 OZ New York Strip

Served with fresh onion rings

Chicken Cordon Bleu

Chicken Parmigiana

BODACIOUS FRIED PLATTERS 4

Coconut Shrimp \$22.99

Fried Shrimp \$22.99

Fried Clam Strips	\$20.99
Fried Grouper	\$22.99
SEA SIDE SANDWICHES 3	
Gouper Sandwich	\$22.99
Grilled, blackened or fried	
Salmon Sandwich	\$22.99
Grilled, blackened or fried	
1/2 Lb Hamburger	\$16.99
LET'S GET "STAHTID"... APPETIZAHS 14	
Oyster Rockefeller	\$18.99
Classic spinach filling and pernod cream sauce	
Conch Fritters	\$18.99
Caribbean style conch fritters with our spicy dipping sauce	
Fried Lobster - MP	
Lightly breaded and deep fried fresh Florida Lobster	
Mussels or Clams	\$15.99
Served with fresh marinara sauce or lemon butter sauce	
Fried Calamari	\$15.99
Served with fresh marinara	
Shrimp Cocktail	\$15.99
Five large gulf shrim served chilled	
Coconut Shrimp	\$16.99
Five large gulf shrimp rolled in coconut, deep fried and served with sweet and sour sauce	
Oriental Scallops	\$18.99
Sautéed scallops garlic, ginger root, chile peppers and soy, oyster, sherry and worcestershire sauces	
Alligator Nuggets	\$18.99
Fresh alligator breaded and fried	
Roasted Brussel Sprouts	\$14.99
Crab Stuffed Mushrooms	\$16.99
Chicken Wings	\$17.99
Plain, buffalo, bbq or teriyaki	
Mozzarella Sticks	\$11.99

Fried Buffalo Shrimp	\$16.99
Served with blue cheese dressing	

TO WARM YOUR COCKLES 3

Capri Seafood Chowder	\$8.00
New England Style Bowl	
Soup of the Day	\$6.00
Ask your server Bowl	
Black Bean Soup	\$6.00
Classic cuban flavors Bowl	

PASTA PLEASURES... 4

Seafood Capri	\$55.99
Lobster, shrimp, scallops, mussels, clams in a creamy sauce, served on pasta	
Shrimp Scampi	\$35.99
Fresh gulf shrimp sautéed with garlic, white wine, finished with whole butter, served over pasta	
Pasta Primavera	\$28.99
Fresh seasonal vegetables with lemon butter or marinara sauce served over pasta	
Fettuccine Alfredo	AVAILABLE OPTIONS
Pasta prepared with fresh cream and grated parmesan	\$22.99
	WITH grilled chicken, salmon or grilled shrimp:
	\$34.99

CARNIVORES 8

New York Strip	\$38.99
14-16OZ New York Strip charbroiled served with fresh cut onions	
Filet 8oz	\$44.99
Filet charbroiled served with fresh mushroom sauce	
Chicken Key Largo	\$39.99
Grilled chicken breast stuffed with shrimp and lobster then baked with a rich lobster cream sauce	
Chicken or Veal Francais	\$29.99
Pan sautéed with parsley, lemon butter sauce served over pasta	
Chicken or Veal Picatta	\$29.99
Pan sautéed with capers and parsley served over pasta	
Chicken or Veal Parmigiana	\$29.99
Succulent chicken breast or veal, lightly breaded served with mozzarella over pasta marinara	

Chicken or Veal Marsala	\$29.99
Pan sautéed with fresh mushrooms and marsala wine sauce served over pasta or pilaf	
Chicken Creole	\$29.99
Served over pasta	

LIFE IS GOOD... 7

Bouillabaisse	AVAILABLE OPTIONS
Marseille classic with snapper, shrimp, lobster, clams and mussels	
	For one: \$59.99
	For two: \$99.99
Jambalaya	\$59.99
Cajun flavored rice with chicken, shrimp, lobster, scallops, mussels, clams and cajun sausage	
Chef Special	\$55.99
Pan sautéed red snapper, maine lobster, shrimp, scallops, mussels, clams, mushrooms, tomato, white wine served over pasta	
Surf & Turf - Market Price	
8OZ lobster and 8oz Filet	
Marinated Lamb Chops - Market Price	
Grilled Chilean Seabass	\$54.99
Seabass wrapped in bacon served with orange buerre blanc sauce	
Mixed Grill	\$54.99
Florida lobster, shrimp, grouper and scallops marinated with fresh herbs and olive oil	

SHELLS & GILLS 14

Grouper or Snapper	\$35.99
Pan sautéed with butter and lemon, grilled, broiled blackened or Jamaica jerked	
Baked Grouper Trinidad	\$35.99
Fresh gulf grouper baked with tomato, artichokes and lemon herb marinade	
Salmon Nadine	\$35.99
In crust baked salmon, shrimp, scallops, cream cheese, peppercorns with wild mushroom sherry sauce	
Snapper Veracruz	\$35.99
Sautéed snapper topped with onion, bell pepper, black olives, tomato and chiles	
Baked Stuffed Flounder	\$39.99
With lump crab meat stuffing topped with shrimp sauce	
Grilled Swordfish Steak	\$35.99
With tropical fruit salsa or dill sauce	
Florida Lobster Capri Style - Market Price	
8OZ. Florida lobster tail split and diced with green peppers and onions baked in a rich cream sauce	

Stuffed Shrimp	\$40.99
Fresh gulf shrimp baked with a crabmeat stuffing and rich shrimp sauce	
Grilled Shrimp	\$34.99
Fresh gulf shrimp grilled with a fresh herb marinade, jamaica jerked or cajun	
Scallops	\$44.99
Grilled, blackened, broiled, fried or pan sautéed	
Coconut Shrimp	\$32.99
Fresh gulf shrimp dipped in coconut, served with sweet and sour sauce	
Single or Twin Florida Lobster Tails - Market Price	
8OZ lobster broiled or deep fried served with drawn butter	
California Seafood Kabob	\$39.99
Swordfish, tuna, shrimp, scallops, marinated in a blend of citrus flavors along with bell peppers, mushrooms, onion, tomato and zucchini	
Alaskan King Crab Legs - Market Price	

COCKTAILS 16

MARGARITA

CLASSIC, STRAWBERRY, MANGO

SKINNY JALAPENO MARGARITA

FRESH LIME, 21 SEEDS JALAPENO

SKINNY PALOMA

21 SEEDS HIBISCUS TEQUILA, GRAPEFRUIT JUICE, SODAWATER

MOJITO

CLASSIC OR DRAGONBERRY

PUSSERS PAINKILLER

DARK RUM, PINEAPPLE, OJ, CREAM OF COCONUT

KEY-LIME MARTINI

VANILLA VODKA, COCONUT RUM, LIME, CREAM, PINEAPPLE, GRAM CRACKER CRUST

ESPRESSO MARTINI

VANILLA VODKA, ESPRESSO, KAHLUA

RED SANGRIA

DELICIOUSLY HOME-MADE!

FUKLEBERRY

FUKLEHEAD BOURBON, ELDERBERRY MOONSHINE, SPRITE, LIME

DRAGON-BERRY LEMONADE

BACARDI DRAGON RUM, LEMONADE

MAI TAI

SILVER & DARK RUM, AMARETTO, ORANGE CURACAO, SPLASH PINEAPPLE, FRESH LIME

DARK & STORMY

GOSSLINGS DARK RUM & GINGER BEER

MOSCOW MULE

TITOS VODKA, GINGER BEER, FRESH LIME

APEROL SPRITZ

APEROL, PROSECCO AND SODA WATER ON THE ROCKS

BLOODY MARY

VODKA, ZING ZANG, FRESH LIME

RUM RUNNER PUNCH

SILVER RUM & OUR FRUITY PUNCH MIX!

FROZEN COCKTAILS 3

PINA COLADA

DAIQUIRIS

STRAWBERRY, MANGOS, BANANA

MARGARITA

CLASSIC, STRAWBERRY, MANGO

WHITE WINES 9

RIESLING

HOGUE, WA - RIPE APPLES, LIME, SUBTLE PEACH

SAUVIGNON BLANC

WHITEHAVEN, NZ - FLAVORS OF GRAPEFRUIT, LEMONS, PEACH, PEAR AND TROPICAL FRUIT NOTES

ALBARINO

MARTINI CODAX, SPAIN - ELEGANT, WITH FLAVORS OF APPLE, PEACAN, APRICOT AND LEMON ZEST.

PINOT GRIGIO

ECCO DOMANI, ITALY - DELICATE FLORAL AROMAS WITH A HINT OF CITRUS, TROPICAL FRUIT & CRISP FINISH.

PINOT GRIGIO

MASO CANALI, ITALY - CITRUS AROMAS WITH FLORAL NOTES, AND FLAVORS OF RICH PEACH.

CHARDONNAY

FREI BROTHER RSV, RUSSIAN RIVER, CA FLAVORS OF APPLE AND CITRUS WITH NOTES OF OAK

CHARDONNAY

WILLIAM HILL, NAPA VALLEY, CA - RICH TEXTURE SHOWS BUTTERY, TOASTY, ALMOND-LIKE NUANCES OVER PEAR NECTAR FLAVORS.

TEMPRANILLO

BERCEO, RIOJA, SPAIN FRESH AROMATIC FRUITS WITH BLUEBERRY, STRAWBERRY, RED CHERRIES AND VIOLETS.

ROSE

FLEUR DE MER, PROVENCE, FR - NOTES OF WHITE PEACH, RASPBERRY, STRAWBERRY AND WATERMELON BLEND.

RED WINES 7

PINOT NOIR

MIRASSOU, CA - RED BERRY, AROMAS ACCENTUATED BY HINTS OF OAK, SPICE, VANILLA & SMOKE CHARACTERS.

MALBEC

DONA PAULA, ARGENTINE - INTENSE VIOLET COLOR AND WELL BALANCED WITH AROMAS OF BLACK FRUITS, VIOLETS AND SPICES.

RED BLEND

SMOKED BY DONA PAULA, AR - AROMAS OF RED FRUIT JAM, SPICES, VANILLA AND A DELICATE DONA PAULA, ARGENTINE - INTENSE VIOLET SMOKINESS.

MERLOT

CHATEAU SOUVERAIN, CA - DARK RED FRUIT AROMAS OF BLACK CHERRY, PLUM AND FRESH BLUEBERRIES WITH HINTS OF CHOCOLATE

CHIANTI

DAVINCI, ITALY - WELL BALANCED AND RIPE WITH FLAVORS OF PLUM AND DARK FRUIT.

CABERNET SAUVIGNON

LOUIS MARTINI, CA - EXHIBITS FRESH DARK CHERRY AND BLACKBERRY WITH A SPICE OF VANILLA AND OAK.

CABERNET SAUVIGNON

CLAY SHANNON, CA - RASPBERRY AND CHERRY FLAVORS ELEVATED WITH A LONG TOBACCO AND RED CURRANT FINISH.

HOUSE WINE 1

COPPER RIDGE

CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, SAUVIGNON BLANC, CABERNET, MERLOT

SPARKLING 2

PROSECCO

ASTORIA, ITALY

MOSCATO

RISATA, ITALY