

Beginnings

Cold Boiled Shrimp – tender juicy shrimp boiled in beer and spices \$ 4.50 Fried Crab Claws – half pound served with tangy color will sauce \$ 6.95 Soup of the Day priced accordingly Soup of the Day and House Salad \$ 4.95 Jack's Steak Soup – our original recipe, copied but never duplicated cup \$2.50 bowl \$ 3.95
Deep Fried Mushrooms – served with horseradish sauce
Onion Rings – slices of fresh onion dipped in buttermilk beer batter and fried to a golden brown full order \$ 3.95 \ \frac{1}{2} \text{ order \$ 2.50 } \] Buffalo Wings – spicy hot chicken wings served
with Blue Cheese dressing and barbeque sauce \$4.95
Spud Skins – deep fried potato skins with sour cream for dipping
cheeses\$ 4.50 Loaded Skins – crisp bacon and cheddar cheese
Cheese Fingers – served with honey mustard
sauce\$ 4.50 Chicken Fingers – served with honey mustard sauce\$ 4.95
Cheese and Chicken – a half order cheese, half chicken
Fried Artichoke Hearts – served with tangy horseradish sauce

South of the Border

Spicy Chili – loaded with beef and served with fried corn chips	
Cheese Nachos – a platter of fried corn chips with melted cheddar sauce and jalapeno	
peppers\$ 4.50 Cabana Nachos – spicy chili, cheddar cheese sauce, shredded lettuce, tomatoes, black olives, green onions, chili salsa and peppers\$ 6.50	U
Nacho Supreme – the ultimate, Cabana nachos with guacamole and sour cream \$ 6.95	
Cabana Rito – spicy beef and cheese wrapped in a flour tortilla filled with lettuce, tomato, chili salsa, black olives and green onions \$ 5.95	
Chicken Fa-ji-tas – sauteed marinated chicken and onion served with flour tortillas, guacamole, sour cream, cheese sauce and chili salsa \$ 6.95	
Beef Fa-ji-tas – marinated strips of beef served with flour tortillas, guacamole, sour cream, cheese sauce and chili salsa \$ 6.95	
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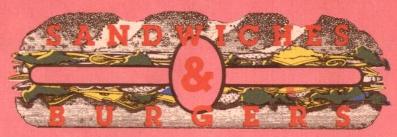


Served with a side of House salad

Quiche Lorraine – the original, made with crisp bacon and imported Swiss cheese \$ 5.95

German Quiche – a hearty quiche of ground beef, sauteed onions and cheddar cheese . \$ 5.95

Seafood Quiche – crabmeat, shrimp and imported Swiss cheese (rumored to be the Captain's favorite) \$ 6.50



(served with Cabana fries or onion rings)

Marinated Chicken Breast - grilled and topped with melted Swiss cheese and a pineapple ring Hot Roast Beef - seasoned roast beef, grilled onions and melted Swiss cheese on a hoagie roll served au jus \$ 4.95 Chicken Salad Croissant The Plank - we go overboard with hot turkey and melted Swiss cheese \$ 4.95 Steak Sandwich - an 8 ounce ribeye open-faced on sourdough toast topped with burgundy mushroom gravy \$ 6.95 The Cabana Club Sandwich - three layers of turkey, ham, bacon and American cheese on whole wheat toast\$ 5.95 Fried Shrimp Sandwich - Gulf shrimp on a toasted bun with tartar sauce \$ 5.50 gravy on sourdough toast\$ 5.95

Burgers – Fresh ground chuck specially seasoned\$ 4.95

Swiss – topped with Swiss cheese. Casablanca – Rick's favorite, slices and slices of American cheese.

Cabana – grilled onions, peppers and provolone cheese.

Mexican – topped with spicy salsa, green onions, black olives and melted cheese.

Mushroom – topped with burgundy mushroom gravy.

Bacon and Cheese – crisp bacon layered between Swiss and cheddar cheeses (add 55¢) N.A. - A.C.

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House Salad – a garden of delights with your choice of dressing \$ 2.95

Captain's Salad – crisp greens with ham, turkey, Swiss and cheddar cheeses \$ 6.95

Pecan Chicken Salad – chunky white chicken, chopped egg, pecans, celery and spices stuffed in a tomato \$ 5.95

Mexican Salad – spicy beef, taco chips and fresh greens laced with tomato, chili salsa, guacamole and sour cream \$ 6.95

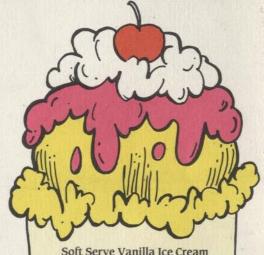
Gulf Shrimp Salad – our specially seasoned shrimp salad served on a bed of greens with tomato wedge, boiled egg and lemon . . . \$ 7.95 Crabmeat Salad – delicious Alaskan crabmeat salad served on a bed of greens \$ 7.95 Out Island Seafood Salad – our biggest sellerboiled shrimp and crabmeat atop garden greens served with our Louie dressing \$ 7.95 Salad Extravaganza – a scoop each of our three sensational salads-shrimp, crabmeat

and chicken \$ 7.95

Main Course

Served with House salad and choice of potato or rice

Captain Cabana's Catch – only the freshest seafood, check our chalkboards
for today's specials
Blackened Snapper – fresh snapper sauteed in hot Cajun spices \$10.95
Fresh Gulf Shrimp – large Gulf shrimp fried golden brown \$10.95
Fresh Gulf Oysters – Louisiana select oysters hand breaded and fried
to perfection
Fried Sea Scallops – tender, juicy, fresh sea scallops in a buttermilk
beer batter
SOS Platter – shrimp, oysters and scallops fried golden brown
\$10.95
Fried Seafood Platter – an array of Gulf shrimp, oysters, bay scallops and
snapper\$12.95
Scallops Parmesan – sea scallops sauteed in creamy parmesan
butter-sauce\$10.95
Angel Hair Pasta – sauteed shrimp and sea scallops over fresh pasta with
parmesan butter sauce\$10.95
Stuffed Breast of Chicken – filled with potato, Swiss and cheddar cheeses,
sour cream, garlic and chives topped with hollandaise
Grilled Teriyaki Chicken – covered with smoked ham and melted
Swiss cheese
Chicken Finger Dinner – strips of seasoned fried chicken breast served with
our special sauce\$ 8.95
Blackened Breast of Chicken – a boneless, skinless breast of chicken coated
in Cajun spices then sauteed\$ 9.95
Smothered Steak – an 8 ounce ribeye covered with sauteed onions, peppers,
tomato and melted Swiss cheese
Ribeye Steak – a 12 ounce cut of choice beef grilled to perfection\$10.95
Blackened Ribeye – choice ribeye steak covered with Cajun spices
and grilled



Soft Serve Vanilla Ice Cream \$1.95

Chocolate Mousse Pie

a light chocolate mousse in a chocolate graham cracker crust \$2.95

Pecan Fudge Brownie

fresh baked, served hot \$2.25 with ice cream

\$2.95 Apple Pie

as good as Mom's, maybe better \$2.25

with ice cream \$2.95

Key Lime Pie an island favorite \$2.50

> Dessert of the Day

