Beginnings

Cold Boiled Shrimp — tender juicy shrimp boiled in beer and spices ........................................... $ 4.50
Fried Crab Claws — half pound served with tangy cocktail 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 ......................................................... $ 4.95
Onion Rings — slices of fresh onion dipped in buttermilk beer batter and fried to a golden brown — full order $3.95, 1/2 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 .............................................. $ 3.95
Cheese Skins — filled with Swiss and cheddar cheeses ................................................................. $ 4.50
Loaded Skins — crisp bacon and cheddar cheese ................................................................. $ 4.95
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 ......................................................... $ 4.75
Fried Artichoke Hearts — served with tangy horseradish sauce ................................................... $ 4.25

South of the Border

Spicy Chili — loaded with beef and served with fried corn chips........................... $ 3.95
Cheese Nachos — a plate 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
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 Fajitas — sauteed marinated chicken and onion served with flour tortillas, guacamole, sour cream, cheese sauce and chili salsa ........................................... $ 6.95
Beef Fajitas — marinated strips of beef served with flour tortillas, guacamole, sour cream, cheese sauce and chili salsa ................................................. $ 6.95

Sandwiches & Burgers

(served with Cabana fries or onion rings)

Marinated Chicken Breast — grilled and topped with melted Swiss cheese and a pineapple ring ........................................... $ 5.50
Hot Roast Beef — seasoned roast beef, grilled onions and melted Swiss cheese on a hoagie roll served au jus ........................................... $ 4.95
Chicken Salad Croissant ................................................. $ 4.65
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
Cabana Sea Burger — a delicious mixture of shrimp, crabmeat, grilled Swiss and cheddar cheeses .................. $ 6.55
Turkey Hot Brown — hot turkey breast, sliced tomato, cheddar cheese and brown gravy on sourdough toast .................. $ 5.95
Burgers — Fresh ground chuck specially seasoned ............................................................................. $ 4.95
Swiss — topped with Swiss cheese
Casablanca — Nick'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¢

Quiche

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
Salads

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 ............... $ 8.95
Mexican Salad – spicy beef, tacos chips and fresh greens laced with tomato, chilli 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 seller...boiled 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 ............... Fair Market Price
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 ............... $ 8.95
Fried Sea Scallops – tender, juicy, fresh sea scallops in a buttermilk beer batter ............... $ 9.95
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 ............... $ 9.95
Grilled Teriyaki Chicken – covered with smoked ham and melted Swiss cheese ............... $ 9.50
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 ............... $ 9.95
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 ............... $11.95

Sweet Endings

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
Apple Pie as good as Mom’s, maybe better ............... $2.25
Key Lime Pie an island favorite ............... $2.50
Dessert of the Day