



d i n n e r

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 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
- 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



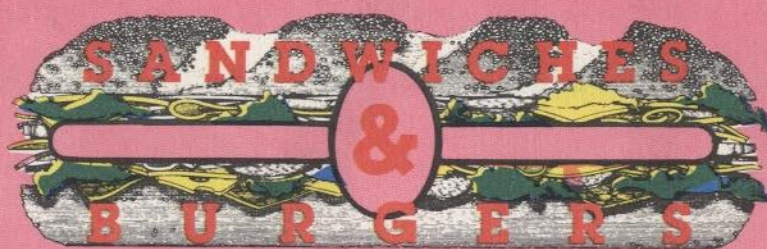
Quiche

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 \$ 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, grated Swiss and cheddar cheeses \$ 5.65
- 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** – 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.

Cafe S A L A D S



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 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



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

SWEET ENDINGS



c o c k t a i l s

B • E • V • E • R • A • G • E • S

