



# Starter

care to share?

**Fresh Oyster\*** \$17.97 | \$35.97

Optional | Half Dozen | One Dozen

**Panko Fried Shrimp** 6 pcs | \$12.97

Fried breaded shrimp. Served with house-mixed sweet chilli sauce.

**Seafood Cake** 3 pcs | \$17.97

Scallop & shrimp based stuffing mixed with crushed ritz crackers. Served with spicy aioli.

**Mad Ribs** Half Rack | \$17.97

Slow braised St. Louis Ribs. Served in an oyster sauce-based BBQ sauce.

**Capri Calamari** | \$15.97

Lightly battered & flash fried squid, tossed with roasted red pepper, garlic & house-mixed sweet citrus chilli sauce.

**Capri Wings** 6 pcs | \$13.97

Classic Crispy Wings tossed in our house sweet chilli sauce.

**Seared Ahi Tuna\*** 🍷 | \$15.97

Sesame crusted Yellowfin Tuna. Served with citrus ginger soy dipping sauce & house-pickled vegetables.

**Shrimp Skewers** 🍷 | \$13.97

Cajun marinated shimp skewers. Served with house-pickled vegetables.

**Stuffed Clams** | \$15.97

Little neck clams stuffed with house mixed seafood. Served with spicy aioli.

**Lobster Mac & Cheese** | \$24.97

Classic baked mac & cheese filled with claw and knuckle meat.



Optional | Bread Bowl \$5

**Clam Chowder** | \$7.97

New England clam chowder topped with bacon & crispy clam strips.

**Broccoli Cheddar** 🌱 | \$8.97

Creamy soup topped with fresh cheddar cheese.

**Lobster Bisque** | \$8.97

Hearty Lobster bisque topped with scallions & roasted garlic oil.

# Steamed Seafood

Optional: ½ Lb | 1 Lb

**Mussel** \$12.97 | \$ 17.97

**Clam** \$11.97 | \$ 16.97

**Crawfish** \$11.97 | \$ 16.97

**Shrimp** \$12.97 | \$ 17.97

**Peeled Shrimp** \$14.97 | \$20.97

**Snow Crab Leg** \$18.97 | \$ 31.97

**Lobster Tail** Market Price

**Live Lobster** Market Price

**Alaskan King Crab Leg** Market Price

# Seasoning

Our seasonings are gluten friendly

Garlic & Butter

Lemon Pepper

Tom Yum Cajun

Capri Cajun

Da Mix

Capri Kickin'

# How much Heat?

No Spice

Mild 🌿

Medium 🔥

Spicy 🔥

Extreme 🔥

Suicidal 🔥

Double Suicidal!

# Pasta

**Mushroom Truffle Ravioli** 🌱 | \$27.97

Served in a sage brown butter sauce finished with truffle oil and romano cheese.

**Lobster Ravioli** | \$35.97

Claw & knuckle lobster meat, cherry tomatoes, asparagus. Served in a Brandy cream sauce.

**Fra Diavolo** | \$25.97

Optional | Lobster meat | \$15

Shrimp & linguine served in a spicy garlic creamy tomato sauce.

**Blackened Shrimp Broccoli Alfredo** | \$25.97

Blackened cajun shrimp and broccoli. Served in a creamy Alfredo sauce.

While we do our best to reduce the risk of cross-contamination in our establishment, we cannot guarantee that any of our dishes are free from allergens, therefore, any liability will held responsible by the guests. Please apprise our team members, if anyone within your party has a food allergy. \*consuming raw or undercooked foods may increase your risk of food borne illness.

# Combos

Corn, Potatoes & Sausage are Included

**Mini Combo** \$41.97 | ½ Lb Each

Snow crab leg, peeled shrimp, clam **or** mussel.

**Trio Combo** Market Price | ½ Lb Each

Lobster tail, snow crab leg & peeled shrimp

**Double Trio** Market Price | 1 Lb Each

**Snow Crab & Clam or Mussel** \$ 54.97 | 1 LB Each

**Snow Crab & Peeled Shrimp** \$ 59.97 | 1 LB Each

**Snow Crab & Lobster Tail** Market Price | 1 Lb Each

**Capri Bang** \$113.97 | 1 LB Each

Snow crab leg, peeled shrimp, crawfish, clam & mussel.

**Big Bang** Market Price | 1 LB Each

Lobster tail, Alaskan king crab leg, snow crab leg, peeled shrimp, clam **or** mussel.

**Bangzilla** Market Price | 2 LB Each

Lobster tail, Alaskan King crab leg, snow crab leg, peeled shrimp, clam **or** mussel.

# Something Missing?

Bread	\$6	\$5   Potato
Bread & Salad	\$8	\$5   Corn
Caesar Salad	\$8	\$5   Sausage
Mashed Potatoes	\$8	\$6   Steamed Broccoli
Mac & Cheese	\$9	\$6   Side of Sauce
Fries	\$7	\$2   Side of Butter
Cajun Fries	\$8	\$5   Steamed Rice
Sautéed Vegetables	\$9	\$8   Family Rice
Sirloin Steak	\$15	

# Handhelds

All Sandwiches served with Fries

**Hot Lobster Roll** | \$28.97

Claw & knuckle meat cooked with butter. Served on a toasted buttered brioche roll.

**Cajun Shrimp Po-Boy** | \$17.97

Cajun marinated shrimp. Served on a brioche bun with lettuce, tomato, onion & spicy tartar sauce.

**Lobster Burger\*** | \$28.97

Smash burger, cheddar, bacon, lobster meat, garlic aioli, lettuce, tomato, onion, topped with a fried lobster claw on a Hawaiian bun.

**BBQ Bacon Burger\*** | \$21.97

Smash burger, cheddar, bacon, crispy onions, BBQ Sauce, lettuce & tomato on a Hawaiian bun.

🌱 Vegetarian 🍷 Gluten Friendly

To ensure the appreciation of our employees an 18% gratuity will be added to parties of 4 or more. Thank you for being part of the change.

# let's fill the soul

**Fish & Chip** | \$24.97

Alaskan Pollock fresh battered with fries & spicy tartar sauce.

🍷 **Swordfish** | \$28.97

Soy ginger marinated Swordfish served with honey bacon roasted brussel sprouts & fingerling potatoes

🍷 **Salmon** | \$28.97

Pan seared salmon finished in a sage dijon cream sauce served with honey bacon roasted brussel sprouts and fingerling potatoes.

🍷 **\*Ribeye** | \$29.97

10oz Ribeye steak topped with roasted garlic compound butter. Served with steamed broccoli and mashed potatoes.

🍷 **\*Surf & Turf** | \$48.97

10oz Ribeye & 4 oz lobster tail garlic herb roasted fingerling potatoes asparagus, topped with roasted garlic compound butter.

**Cheesy Lobster** | Market Price

Lobster stuffed with creamy cheese sauce & elbow-macaroni. Served with potato hash.

**Baked Stuffed Lobster** | Market Price

Fresh lobster overflowing with our scallop and shrimp based ritz stuffing served with roasted potato hash.

Designed for **KIDS** under sixteen years old. Adult Meal | \$7 up-charge

# for KIDS

| \$9.97

Chicken Tenders & Fries. Panko Fried Shrimp & Fries. Spaghetti with Marinara sauce. 🌱

# Sweet Treats \$12



**Lava Cake**

Goopy chocolate lava cake served with vanilla ice cream & strawberry syrup.

**Crème Brûlée Cheesecake**

Creamy cheesecake with a crispy brulee top and caramel sauce.

**Apple Tart**

Hot apple tart with streusel topping and caramel syrup served with vanilla ice cream.