

C

CAPITANO

ITALIAN•STEAK•SEAFOOD

EXECUTIVE CHEF: CHRISTOPHER SATHER

APPETIZERS

- ITALIAN LAMB LOLLIPOPS 28 ***
FIVE BRICK OVEN LAMB LOLLIPOPS, GARLIC, BALSAMIC REDUCTION
- ANTIPASTO 24 | GF ADD 3**
DAILY SELECTION OF ITALIAN MEATS, PROVOLONE, ASSORTED NUTS, HOUSE-MADE RICOTTA, ASSORTED MARINATED OLIVES, TOASTED BAGUETTE
- CRISPY SPICY SHRIMP 22**
FRIED SHRIMP, SWEET THAI CHILI, GARLIC AIOLI
- GRILLED AHI TUNA 22 ***
8 OZ SLICED AHI TUNA, SRIRACHA AIOLI
- CALAMARI WITH BLISTERED PEPPADEWS 20**
FRESH FRIED CALAMARI, BLISTERED PEPPADEWS, KALAMATA OLIVES, BLUSH SAUCE
- SHRIMP COCKTAIL * | FOUR SHRIMP 20 | SIX SHRIMP 24**
EXTRA LARGE PRAWN, SPICY COCKTAIL SAUCE
- MUSSELS 20**
PEI MUSSELS, GARLIC, SHALLOT, SAFFRON, WHITE WINE, FRITES
- CLAMS CASINO 20**
SIX, WHOLE & CHOPPED CLAMS, BACON, BREAD CRUMBS, RED PEPPER, SPICY CALABRIAN CHILI
- BRICK-OVEN CHICKEN WINGS 20 ***
TWELVE BRINED WINGS, CARAMELIZED ONIONS, CALABRIAN CHILI
- TOMATO & BURRATA 20**
FRESH SEASONAL THICK SLICED TOMATOES, WARM BURRATA, HOUSE-MADE PESTO, PINE NUTS, HOUSE DRESSING, TOASTED BAGUETTE
- BRICK-OVEN SAUSAGE & HOT PEPPERS 18 | GF ADD 3**
HOUSE-MADE SPICY SAUSAGE, ROASTED LONG HOTS, SPICY MARINARA, ITALIAN BREAD
- CHICKEN WINGS 18**
TWELVE BRINED WINGS FRIED, CHOICE OF SAUCE: MILD | MEDIUM | HOT EXTRA HOT | SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET | CAPITANO
- ARTICHOKES FRENCH 18 ***
SIX EGG BATTERED ARTICHOKE HALVES, SHERRY FRENCH SAUCE, ESCAROLE
- WHITE BEANS & ESCAROLE 18 * | WITH SAUSAGE 20 ***
ESCAROLE, ITALIAN WHITE BEANS, CALABRIAN CHILI
- MEATBALLS 16**
THREE HOUSE-MADE MEATBALLS, SPICY CALABRIAN SAUCE, TOASTED PINE NUTS, LOCATELLI
- GARLIC BREAD 16**
GARLIC, OREGANO, LOCATELLI

SALADS

- LOBSTER COBB 42 ***
ARUGULA, FRESH LOBSTER MEAT, AVOCADO, BACON, GORGONZOLA, TOSSED IN MUSTARD VINAIGRETTE
- SHRIMP LOUIE 34 ***
BIBB LETTUCE, SUGAR BOMB TOMATOES, AVOCADO, RADISH, HARD BOILED EGG, PICKLED RED ONIONS, BRICK OVEN LEMON GARLIC SHRIMP, CREAMY REMOULADE DRESSING
- STRAWBERRY POPPYSEED 28**
ROMAINE, SPINACH, RED ONION, STRAWBERRIES, BLACKBERRIES, CANDIED WALNUTS, FETA, POPPYSEED DRESSING
- CAPITANO CHOPPED 28 ***
ROMAINE, DILL, SCALLION, FETA, KALAMATA OLIVES, LEMON VINAIGRETTE
- GOAT CHEESE & FIG 26 ***
BABY ARUGULA, RED ONION, BRAISED FIGS, TOASTED PINE NUTS, GOAT CHEESE, HONEY FIG BALSAMIC
- CAESAR 24 | GF AVAILABLE**
ROMAINE, TOASTED BREAD CUBES, WHITE ANCHOVY, HOUSE-MADE CAESAR DRESSING, LOCATELLI
- HOUSE 20 ***
SPRING GREENS, TOMATO, CUCUMBER, CARROT, CELERY, GARBANZO BEANS, RED ONION, HOUSE DRESSING
- WEDGE 20 ***
ICEBERG, CRISPY BACON, SUGAR BOMB TOMATOES, RED ONION, CRUMBLY BLEU, CREAMY FROMAGE, BALSAMIC REDUCTION
- DRESSINGS:** HOUSE | CREAMY FROMAGE | HONEY MUSTARD
1000 ISLAND | RANCH | CRUMBLY BLEU ADD 1.50
- ADD:** BEEF TENDERLOIN 18 | CRISPY SALMON 16
CRISPY CHICKEN CUTLET 11 | BRICK OVEN CHICKEN 9
BRICK OVEN SHRIMP 6 EACH

DAILY OYSTERS



RAW FRESH OYSTERS MP
BUTTER POACHED LOBSTER OYSTERS 9 EACH

-ASK YOUR SERVER FOR TODAY'S SELECTION-

SOUP

HOUSE-MADE SOUP BY THE BOWL
ITALIAN WEDDING 8 | SOUP OF THE DAY 9
(FRIDAYS) CLAM CHOWDER 10 | (SATURDAYS) LOBSTER BISQUE 14

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF OUR DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS
CAPITANO IS NOT RESPONSIBLE FOR STEAK OR TUNA PREPARED MEDIUM WELL OR WELL DONE

\$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES | 22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED
NO SEPARATE CHECKS

STEAK & CHOPS

YOU DESERVE THE VERY BEST BEEF. ENJOY OUR SELECTION OF THE CERTIFIED ANGUS BEEF ® BRAND.



ALL STEAKS & CHOPS ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE CAPITANO CHOPPED 9 | JOE’S SALAD 8 | WEDGE 7 | CAESAR 7

16 OZ NY STRIP 54 * | 20 OZ PORTERHOUSE 60 * | 10 OZ PRIME FILET 64 *
ROASTED GARLIC COMPOUND BUTTER, MASHED POTATOES, VEGETABLE OF THE DAY

GRILLED VEAL CHOP 50 *
16 OZ PORTERHOUSE STYLE VEAL CHOP, SPINACH, CRISPY PROSCIUTTO, SHERRY BALSAMIC GLAZE, MASHED POTATOES, VEGETABLE OF THE DAY

STEAK TIPS 48 *
8 OZ SLICED TENDERLOIN, MUSHROOM ONION DEMI, MASHED POTATOES, VEGETABLE OF THE DAY

ADD: SAUTEED ONIONS & MUSHROOMS 9 | BUTTER POACHED LOBSTER MP
LOBSTER TAIL MP | CREAMY GORGONZOLA SAUCE 6

SEAFOOD

ALL SEAFOOD ENTREES ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE CAPITANO CHOPPED 9 | JOE’S SALAD 8 | WEDGE 7 | CAESAR 7

LOBSTER TAIL MP *
9 OZ LOBSTER TAIL, MASHED POTATOES, VEGETABLE OF THE DAY, DRAWN BUTTER

SEA BASS 50 *
8 OZ WILD CAUGHT CHILEAN SEA BASS, BEURRE BLANC, CREAMY THREE CHEESE LEMON ORZO, VEGETABLE OF THE DAY

SCALLOPS 48 *
FIVE U-10 SCALLOPS, LEMON GARLIC BUTTER, CREAMY THREE CHEESE LEMON ORZO, BROCCOLINI

SEAFOOD FRA DIAVOLO 48 | GF PENNE ADD 3
LINGUINE, FRESH LOBSTER MEAT, SCALLOPS, SHRIMP, CLAMS, SPICY CALABRIAN RED WINE TOMATO SAUCE (PLEASE NOTE: DISH IS VERY SPICY)

LOBSTER & SHRIMP ORZO 48
CREAMY THREE CHEESE ORZO, FRESH LOBSTER MEAT, SHRIMP, TRUFFLE OIL

SEAFOOD MAC & CHEESE 40 | GF PENNE ADD 3
SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

CRISPY LEMON SALMON 38 *
PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

CLAM SAUCE & LINGUINE (RED OR WHITE) 36 | GF PENNE ADD 3
LINGUINE, CHOPPED & WHOLE CLAMS, GARLIC, PARSLEY, LOCATELLI

PIZZA

TRADITIONAL PIZZAS | SUB GF CAULIFLOWER CRUST ADD 4
ADD SIDE HOUSE OR CAESAR SALAD 10

THE FIG 28
OLIVE OIL, MOZZARELLA, FRESH FIGS, CARAMELIZED ONIONS, GOAT CHEESE, FIG GLAZE, CRUSHED RED PEPPER, TOPPED WITH ARUGULA

WILD MUSHROOM TRUFFLE 28
GARLIC OIL, MOZZARELLA, FONTINA, WILD MUSHROOMS, SHAVED TRUFFLE

PISTACHIO 28 | WITH PROSCIUTTO 30
OLIVE OIL, TOASTED PISTACHIO, FRESH FIGS, FIG REDUCTION, FRESH HERBS, HONEY GOAT CHEESE

HOT HONEY BURN & CURL 22
TOMATO SAUCE, MOZZARELLA, CUP & CHAR PEPPERONI, HOUSE-MADE CALABRIAN HOT HONEY

CAPRESE 22
GARLIC OIL, MOZZARELLA, FRESH MARINARA, BASIL, BALSAMIC GLAZE

TRADITIONAL 20
TOMATO SAUCE, MOZZARELLA, CUP & CHAR PEPPERONI

CREATE YOUR OWN 18
MOZZARELLA WITH CHOICE OF TOMATO SAUCE OR OLIVE OIL

EACH TOPPING ADD 3: CUP & CHAR PEPPERONI, SAUSAGE, MUSHROOMS, HOT PEPPERS, ANCHOVIES, CARAMELIZED ONIONS, BANANA PEPPERS

PASTA & CHICKEN

ALL PASTA & CHICKEN ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE CAPITANO CHOPPED 9 | JOE’S SALAD 8 | WEDGE 7 | CAESAR 7

SPICY RIGATONI 38 | GF PENNE ADD 3
RIGATONI, SPICY CALABRIAN CREAM SAUCE, WARM BURRATA, CRISPY CHICKEN CUTLET (PLEASE NOTE: DISH IS VERY SPICY)

LEMON GOAT CHEESE PASTA 36 | GF PENNE ADD 3
PAPPARDELLE, MEYER LEMON, ASPARAGUS, GOAT CHEESE, GRANA PADANO, BLACK PEPPER, OLIVE OIL

CHICKEN MILANESE 36 | GF ADD 3
CRISPY CHICKEN CUTLET, MASHED POTATOES, ARUGULA, SUGAR BOMB TOMATOES, LEMON VINAIGRETTE

CHICKEN PARMESAN 34 | VODKA SAUCE 36 | GF ADD 3
ANGEL HAIR, CRISPY CHICKEN CUTLET, SMOOTH MARINARA SAUCE, FRESH MOZZARELLA

GNOCCHI WITH SMOOTH MARINARA SAUCE 32
VODKA SAUCE 34 | ESCAROLE AND WHITE BEANS 38
FRESH HOUSE-MADE CHEESE GNOCCHI

ARTICHOKES FRENCH 30 | CHICKEN FRENCH 32 | GF PENNE ADD 3
EGG-BATTERED ARTICHOKES OR CHICKEN, ANGEL HAIR, SHERRY FRENCH SAUCE, GARLIC BROCCOLINI

EGGPLANT PARMESAN 28 | VODKA SAUCE 30 | GF ADD 3
ANGEL HAIR, FRIED EGGPLANT, SMOOTH MARINARA SAUCE, BASIL, LOCATELLI

SPAGHETTI 28 | GF PENNE ADD 3
ANGEL HAIR, CHOICE OF SMOOTH MARINARA OR VODKA SAUCE
ADD CRISPY CHICKEN CUTLET 10 | MEATBALLS (TWO) 6

BURGERS

ALL BURGERS ARE BRISKET BLEND
SERVED WITH FRITES, ONION RINGS, OR SIDE HOUSE SALAD
ADD AVOCADO 4 | BACON 4 | FRIED EGG 3 | CRUMBLY BLEU 3

BACON BLEU CHEESE 26 | GF ROLL ADD 2
BACON, BLEU CHEESE, BRIOCHE

GRUYERE & WILD MUSHROOM 26 | GF ROLL ADD 2
WILD MUSHROOMS, GRUYERE, BRIOCHE

SRIRACHA SMOKEHOUSE 26
BACON, CARAMELIZED ONIONS, HOUSE-MADE SRIRACHA ONION STRAWS, MAYO, PICKLES, SWISS, BRIOCHE

CAPITANO DUTCHMAN 24
THICK GRILLED ONIONS, LETTUCE, TOMATO, CHOPPED ONIONS, PICKLES, AMERICAN CHEESE, CAPITANO BURGER SAUCE (SERVED WITHOUT A BUN)

CLASSIC 22 | GF ROLL ADD 2
CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, MAYO, BRIOCHE

SANDWICHES

SERVED WITH FRITES, ONION RINGS, OR SIDE HOUSE SALAD
PROUDLY SERVING SUB ROLLS FROM IODICE BREAD COMPANY

MILE HIGH STEAK SANDWICH 28 | GF ROLL ADD 2
SHAVED STEAK, PEPPERS, ONIONS, SWISS, COUNTRY SWEET, MAYO, SUB ROLL
ADD JALAPENO PEPPERS +1

CRISPY SALMON BLT 28 | GF ROLL ADD 2
CRISPY SALMON, BACON, LETTUCE, TOMATO, LEMON GARLIC AIOLI, BRIOCHE BUN

CRISPY CUTLET SANDWICH 26 | GF ROLL ADD 2
CHICKEN CUTLET, PROSCIUTTO, ARUGULA, TOMATO, BURRATA, BALSAMIC GLAZE, SUB ROLL

EGGPLANT PARMESAN 24 | CHICKEN PARMESAN SANDWICH 26 | GF ROLL ADD 2
EGGPLANT CUTLET OR CHICKEN CUTLET, SMOOTH MARINARA, BASIL, FRESH MOZZARELLA, SUB ROLL

SIDES

SIDE CAESAR 16 | SIDE HOUSE SALAD 14
JOE’S TOMATO CUCUMBER SALAD 12 | ONION RINGS 10
BROCCOLINI WITH GARLIC 9 | MASHED POTATOES 9 | FRITES 7