

CAP'N JACK'S

R E S T A U R A N T

NON-ALCOHOLIC SPECIALTIES

Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing Disney Character Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.69

APPETIZERS

Peel-n-Eat Shrimp For Two

with Traditional Cocktail Sauce 13.99

Smoked Trout Fillet and Horseradish Cream

Caperberries, Sliced Red Onions, Lemon, and Toast Point 8.99

Spinach and Artichoke Dip

served with Tortilla Chips 7.49

Hearty Vegetable Soup 3.99

Mixed Greens Salad

choice of Ranch Dressing or Papaya Vinaigrette 5.49

New England Clam Chowder 5.49

Caesar Salad 5.49

ENTRÉES

Jumbo Lump Crab Cakes

with Cajun Mustard Aioli, Green Asparagus Tips, and Roasted Garlic Butter Red Skin Potatoes 23.99

☛Kenwood Vineyards Sauvignon Blanc, Sonoma County☛

Today's Chef Recommendation

Ask your server about today's selection Market Price

Roast Chicken Breast

with Sherry Wine Sauce, Red Skin Mashed Potatoes, and seasonal Vegetables 17.99

☛Coppola Diamond Series Merlot, California☛

Penne Pasta Alfredo with Blue Crab Meat 19.99

With Grilled Chicken Breast 18.99

With Salmon Fillet 19.99

With Shrimp 18.99

☛Vista Point Chardonnay, California☛

Old-fashioned Beef Pot Roast

with Red Skin Mashed Potatoes and seasonal Vegetables 17.99

☛Estancia Cabernet Sauvignon, Paso Robles☛

Baked Salmon Fillet

with Citrus-Caper Butter Sauce, Buttered Steamed Potatoes, and seasonal Vegetables 19.99

☛Casa Grande Pinot Grigio delle Venezie, Veneto☛

Caesar Salad with Blue Crab Meat 15.99

With Salmon Fillet 16.49

With Shrimp 14.49

With Chicken 12.99

☛Rudi Wiest Hooked Riesling, Nahe☛

Shrimp and Penne Pasta

in a creamy Lobster Sauce 18.99

☛Vista Point Chardonnay, California☛

Penne Pasta Alfredo 13.99

☛Vista Point Chardonnay, California☛

An 18% service charge is added for parties of 6 or more.

CAP'N JACK'S RESTAURANT

JACK'S SPECIALTIES

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

Strawberry Margarita

A classic at Cap'n Jack's since 1975, served with 1800 Reposado 8.25

Cap'n CoLAVA

Bacardi Razz Rum blended with Piña Colada Mix and Raspberry Purée 8.25

Marina Margarita

Sauza Gold and a splash of Grand Marnier served on the rocks 9.50

Fuzzy Captain

Captain Morgan Spiced Rum, Peach Schnapps, Piña Colada Mix, and a splash of Orange Juice served frozen 8.50

Patrón Añejo Margarita

Patrón Añejo Tequila, Cointreau, and a splash of Grand Marnier 11.75

DRAFT BEER

Bud Light 5.25

Yuengling or Samuel Adams Seasonal 6.00

BOTTLED BEER

Domestic

Miller Lite or Coors Light 4.50

Specialty

Samuel Adams, Heineken, Corona, or Corona Light 5.75

BOTTLED WATER

Evian 330 mL 4.50

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Minute Maid Light Pomegranate Lemonade 2.69

FROM THE VINE

Banfi Rosa Regale, Brachetto d'Acqui DOCG, Piedmont

☞slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries and cranberries on the palate☞
12.00 53.00

Rudi Wiest *Hooked* Riesling, Nahe

☞dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame☞
9.00 39.00

Casa Grande Pinot Grigio delle Venezie, Veneto

☞light fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish☞
9.00 39.00

Kenwood Vineyards Sauvignon Blanc, Sonoma County

☞lively varietal aromas of Meyer lemon, freshly cut herbs, and honeydew melon, fresh and crisp with a lingering finish☞
8.00 35.00

Vista Point Chardonnay, California

☞aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich creamy texture☞
9.00 39.00

William Hill Chardonnay, Central Coast

☞tropical fruit and buttery pear aromas overlay a smooth creamy texture☞
9.00 39.00

Edna Valley Vineyard, Pinot Noir, Edna Valley

☞subtle cola and perfume nuances with hints of rose petal, caramel, and forest floor weave through the jammy red fruit core☞ 9.00 39.00

Coppola *Diamond Series* Merlot, California

☞black currant and juicy plum notes, balanced with a round and velvety texture☞
10.00 45.00

Canyon Road Merlot, California

☞plum and black cherry aromas are at the center of a rich bouquet that is complemented by slight oak and vanilla tones☞
9.00 39.00

Kenwood Vineyards *Jack London* Zinfandel, Sonoma County

☞ripe aromas of raspberry and strawberry blended with notes of chocolate-covered cherries and white pepper; rich viscous body with red fruit flavor and a long finish☞
10.00 45.00

Estancia Cabernet Sauvignon, Paso Robles

☞full-bodied flavors of cassis and dark cherry, elegant and smooth texture provide for a lavish finish☞
9.00 39.00

Louis Martini Cabernet Sauvignon, Sonoma Valley

☞layers of red cherry, blackberry, and fresh sage with notes of chocolate and vanilla☞
10.00 45.00

 One Disney Wine & Dine Plan Entitlement – bottles only