



Dinner

Appetizers



Homemade New England Clam Chowder

Bowl 4.75 ~ Cup 3.25

Crab Cakes 10.50

Served with our chipotle sauce.

Boiled Shrimp 9

we boil `em / you peel `em

Duck-a-Dillas 7.50

Duck meat, black beans, veggies and cheese fried in a flour tortilla served with our homemade salsa.

Jalapeño Poppers 7

Jalapeño's stuffed with cream cheese, breaded and fried. Served with fresh homemade salsa.

Fried Clam Strips (no bellies, strips) 7

Shrimp Cocktail 9

1/2 Dozen fresh peeled chilled shrimp.

Bar-B-Que Shrimp wrapped with Bacon 9.50

4 fresh bacon wrapped shrimp, char grilled with bar-b-que sauce

Crunchy Breaded Chicken Strips 7

Fresh cut chicken breast, in a buffalo marinade, breaded and fried and served with blue cheese dressing.

Duck Fingers (made from real duck) 6

Almond whole wheat breading served with a raspberry sauce.

Smoked Salmon Spread 8

Fresh Salmon mixed with our seasoned mayonnaise, diced onion, celery, bell pepper and capers.

Entrees

Entrees are served with vegetable, your choice of fries, baked potato, baked sweet potato, rice, or Mucky Duck pan-sautéed garlic red potatoes, and our house salad.

Dressings include our house creamy tomato, ranch, fat-free sweet vinaigrette, and oil & vinegar.

HOT ROLLS SERVED UPON REQUEST.

Roasted Duckling a l'orange 22.50

1/2 Roasted duckling glazed with our homemade orange sauce.

Polynesian Chicken 19

Boneless breast of chicken in our homemade Polynesian marinade, char grilled, garnished with grilled sliced pineapple.

Baked Chicken 18

1/2 Chicken, lightly seasoned, oven baked.

Crunchy Chicken 19

Boneless chicken breast dipped in buffalo sauce, breaded with corn starch and sautéed in olive oil, topped with a spicy cabbage slaw and blue cheese sauce.

New York Sirloin Strip (12 oz) 28

Lightly seasoned and charcoal grilled.

Steak Teriyaki (10 oz) 20

Center cut butt steak with our homemade teriyaki marinade charcoal grilled.

Filet Mignon (8 oz) 29

Charcoal grilled with hollandaise sauce.

Surf & Turf 38

8 oz filet with hollandaise sauce and 4 bar-b-que shrimp wrapped with bacon.

Boiled Shrimp 21

we boil `em / you peel `em

Bar-B-Que Shrimp w/Bacon 23.50

6 fresh shrimp wrapped with bacon, marinated in our special bar-b-que sauce and charcoal grilled.

Whatever the Fish ~ Whatever the Price

Grouper Cafe de Paris .. Market Price

Fresh Grouper broiled in white wine and topped with our freshly prepared seasoned Cafe de Paris butter.

Broiled Mahi-Mahi .. Market Price

Served with a Cream Dill Sauce.

Florida Lobster Tail .. Market Price

Hand dipped in lemon-butter and cooked on an open flame charcoal grill.

Chef's Pasta ~ Chef's Price

Served with your choice of grilled chicken or shrimp.

Crab Cakes 25

Cooked on our flat grill and served with a side of chipotle mayonnaise.

Scallops Au Gratin 25

Scallops baked in Marsala wine and garlic butter, topped with Monterey Jack cheese.

Avalon Shrimp 22.50

Four shrimp stuffed with crabmeat and Monterey Jack Cheese, rolled in a sour dough breading and deep fried.

Shrimp Fried in Beer Batter 22

Half a dozen fresh shrimp, hand dipped in beer batter and fried till golden brown.

Shrimp Scampi au Gratin 24

Fresh shrimp oven-baked in our homemade garlic butter topped with Monterey Jack cheese.

Shrimp Sampler 25.50 (no substitutions please)

2 beer-battered shrimp, 2 bar-b-que shrimp, 2 shrimp scampi, 1 Avalon shrimp and boiled shrimp.

Seafood Platter 25.50 (no substitutions please)

Bar-b-que shrimp with bacon, boiled shrimp, crab cake, breaded scallops, and our evening's fresh fish with a cream dill sauce.

English Fish n' Chips 18.50

New England Cod lightly breaded and fried till golden brown. Served with fries.

Mixed Garden Green Salad 26

Served with a cup of our New England Clam Chowder

Fresh garden greens with candied pecans, blue cheese crumbles, raisins and your choice of grilled chicken breast or grilled fresh fish.

Served with choice of dressing.

Vegetarian Platter 18

Fresh seasonal vegetables steamed and served with an oven baked tomato topped with Monterey Jack Cheese, homemade fresh pesto.

Sandwiches

Served with Cole Slaw, Fries, and Pickle. No substitutions.

Mesquite Grilled Chicken Sandwich 13.50

Seasoned chicken breast charcoal grilled.

Served on a toasted bun

with lettuce, tomato, and onion.

Mucky Duck's Pub Burger 9.50

w/cheese (American or Blue) 10.25

Freshly ground beef charcoal grilled. Served on a toasted bun with lettuce, tomato and onion.

Fried Grouper Sandwich Market Price

Hand breaded filet of grouper (not imitation) deep fried golden brown. Served on a toasted bun with lettuce, tomato, and onion.



Kid's Menu

Served with fries only, no salad or vegetable



Ducky Fried Chicken 8
Chicken Tenders 8
Super Frankfurter 5

Fish n' Chips 7
Shrimp fried in beer batter 9
Bowl of Pasta w/ butter 5
(is a bowl of pasta with butter, no fries)

Beverages

Soda Pop 1.80
Classic Coke, Diet Coke, Sprite, Orange,
Root Beer, Pink Lemonade, Club Soda
Pitcher of Soda Pop 8.75

Brewed Coffee (Regular or Decaffeinated) 1.80
Milk (white or chocolate) 1.80
Hot or Iced Tea 1.80
Apple Juice, Orange Juice 2.50

Desserts

Mucky Duck Surprise ~ Mucky Duck Price
Mucky Duck Key Lime Pie 5
Timmy's Nook Homemade
Blueberry Sour Cream Pie 5
Homemade Walnut Brownie Sundae
6.50

Hot Fudge or Raspberries or Hot Caramel

Baked Cheese Cake 6
Hot Fudge Sundae 5.50
Caramel Heath Bar Sundae 5.50
Raspberry Sundae 5.50
Vanilla Ice Cream or Sherbet (scoop)
1.75

The Perfect Souvenir From Captiva's Mucky Duck

Classic T-Shirts (Children & Adult Sizes)
Classic Yellow Ducky T-Shirt
Sweat Shirts
Long Sleeve T-Shirts
Duck Shorts
Designer T-Shirts 100% Cotton
Embroidered Fishing Shirts
Golf Bag Towels
Embroidered Cotton Hats
Onesies (size up to 18 months)

Beer Mugs
Coffee Mugs
Travel Mugs
Shot Glasses
Tote Bags
Coolie Cups
Pin or Tie Tacks
Mucky Duck Golf Ball
Sleeve of Three Balls
Mucky Duck Aprons

Check Out Our Seasonal Items - Prices Do Not Include Tax
Check out our website www.muckyduck.com

The History of the Mucky Duck

Once upon a time there was a quaint little tea house known as The Gulf View Inn residing on the beach with a window seat to the ocean. Time passed, and because of beach erosion the Inn was moved back 300 feet. As the years went by, the Inn was closed and transformed into a beach house.

In 1975, the Mayerons and the Webbs, two entrepreneurs, got together and purchased the beach house. These two shrewd minds were thinking that rental property on Captiva Island would be a roaring success. So off they went to the Fort Myers Courthouse to set the ball rolling. Fate stepped in and they discovered an expired beer and wine license which could be reactivated for \$100.00. That evening sipping cold beers and watching the sun paint a picture as it set across the Gulf of Mexico it became clear what had to be done...the magic of Captiva had to be shared with others.

There was a time when the Webbs had lived in London, and although England may not have the sunsets, many drinking establishments are at the heart of most communities. One of these communities is Stratford-Upon-Avon, famous for William Shakespeare, there is another local legend... The Black Swan, known to the devoted patrons as The Mucky Duck. Across the pond this duck paddled and on January 29, 1976 The Mucky Duck found a new home on Captiva Island.

It took the Mucky Duck no time at all to find his feet and he soon became a true local spot where friends would meet to savor cold beers, play darts, enjoy the legendary sunsets and sing songs till the wee hours of the morning.

Now, The Mucky Duck is adored by the thousands who cross its threshold. The beer is always cold, the menu specializes in the best delicacies and fresh seafood, and the sunsets are always breathtaking. The Mucky Duck is the heart of downtown Captiva. As for the Mayerons and the Webbs, they started a tradition when they shared a beer watching the sunset transform the Captiva skies. The Mucky Duck entices people from across the globe to keep this island tradition alive. With full stomachs they sit and think the same thoughts "Is there anywhere more magical?!"

The End

