

# 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 gulf. Time passed and because of beach erosion the Inn was moved back 300 feet, and 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. Now 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 court house 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 including fresh seafood. The sunsets are always breathtaking. The Mucky Duck is located in the heart of downtown Captiva. As for the Mayeron and the Webb, 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*

# The Mucky Duck



Captiva Island, Florida

## The Perfect Souvenir From Captiva's Mucky Duck

Classic T-Shirts (Children & Adult Size)

Yellow Ducky T-Shirt

Sweat Shirts

Long Sleeve T-Shirts

Onesies

Duck Shorts

Designer T-Shirts

Golf Shirts

Embroidered Cotton Hats

Ring Toss Game

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

"Goin' Green" Reusable Bags

Be sure and always check our web site  
for all our Mucky Duck logo items  
and to view our beach web cam.  
[www.muckyduck.com](http://www.muckyduck.com)

## Appetizers

Homemade New England Clam Chowder

Bowl 4.75 ~ Cup 3.25

**Crab Cakes**

Served with our chipotle mayo 10.50

**Duck Fingers**

Made from real duck breast,  
fried with an almond breading and  
served with a raspberry sauce. 6

**Duck-a-Dillas**

Shredded breast of duck meat, black beans,  
veggies and cheese fried in a flour tortilla,  
served with our homemade salsa. 7.50

**Jalapeño Poppers**

Jalapeño peppers stuffed with cream cheese,  
breaded and fried, served with homemade salsa. 7

**Fried Clam Strips 7**

(not bellies, just strips)

**Shrimp Cocktail**

½ dozen fresh peeled chilled shrimp  
served with cocktail sauce 9

**Bar-B-Que Shrimp wrapped with bacon**

4 fresh bacon wrapped shrimp,  
charcoal grilled with bar-b-que sauce 9.50

**Boiled Shrimp**

We boil 'em / you peel 'em 9

**Crunchy Breaded Chicken Strips**

Fresh cut chicken breast, in a buffalo sauce  
marinade, breaded & fried and served  
with blue cheese dressing 7

**Smoked Salmon Spread**

Freshly smoked salmon mixed with seasoned  
mayo, onion, celery, bell peppers and capers.  
Served with crackers 8

## Desserts

Mucky Duck Surprise ~ Mucky Duck Price

Homemade Mucky Duck Key Lime Pie - 5

Homemade Blueberry Sour Cream Pie - 5

Homemade Walnut Brownie Sundae - 6.50

*Hot Fudge or Raspberries or Hot Caramel*

Baked Cheese Cake of the day 6

Hot Fudge Sundae 5.50

Caramel Heath Bar Sundae 5.50

Raspberry Sundae 5.50

Vanilla Ice Cream or Sherbet (scoop) 1.75

For that special occasion, may we suggest a  
Mucky Duck Gift Certificate?

We accept major credit cards -  
We don't accept personal checks!

# The Mucky Duck



Captiva Island, Florida

11546 Andy Rosse Lane

Post Office Box 1060

Captiva Island, Florida 33924

239-472-3434

Fax 239-472-2388

Lunch 11:30 to 3:00

Dinner 5:00 to 9:30

Closed on Sunday

Located deep in the heart  
of downtown Captiva,  
where the sun sets nightly.

[www.muckyduck.com](http://www.muckyduck.com)

## Lunch - Served 11:30 to 3:00

**Homemade New England Clam Chowder** bowl 4.75 cup 3.25

**Homemade Chili with Beans & Cheese** bowl 4.75 cup 3.25

### Spinach Salad

Fresh spinach served with sliced tomatoes, mushrooms, hard boiled eggs, & bacon topped with our homemade Dijon vinaigrette dressing. 9.50

### Lunch Salad

Mixed garden greens, red & green bell pepper slices, mushrooms, cucumbers & sliced tomatoes.

Choice of dressings: house - creamy tomato, ranch, fat-free vinaigrette or oil & vinegar. 8.50

\* ***Our two salads above can be served with \****

Sautéed shrimp 17 - Grilled fresh fish of the day 17  
Mesquite grilled chicken 13.50

### Chef's Pasta ~ Chef's Price

### Whatever the Fish ~ Whatever the Price

Served with your choice of a house salad or fries & slaw.

### Whatever the Fish Sandwich

\$1.00 more than Whatever the Fish

Served on a toasted bun with lettuce, tomato, onion, fries & slaw

### Bar-B-Que Shrimp with Bacon

Served with fries & slaw 16

### Boiled Shrimp ½ lb

We boil 'em, you peel 'em. Served with fries & slaw 13

### Avalon Shrimp

Stuffed with crabmeat & Monterey Jack cheese, rolled in a sour dough breading & deep fried. Served with fries & slaw. 13

### Fried Clam Strip Basket

Served with fries & slaw 8.50

### Fish 'n Chips

Hand breaded New England Cod, with fries & slaw 10

### Seafood Platter

*(no substitutions please)*

Bar-b-que shrimp with bacon, boiled shrimp, Avalon shrimp, fried clam strips, breaded cod filet, fries & slaw. 15

### Shrimp Skewer

Grilled kabob served with fries & slaw 14

### Oyster Po' Boy

Breaded select oysters fried golden brown & served on a toasted bun with lettuce, tomato, onion, fries & slaw. 12.

### Fried Shrimp

Hand breaded, fried golden brown served with fries & slaw. 14.50

### Crab Cakes

Flat grilled & served with our chipotle mayonnaise, with fries & slaw. 13.50

### Jalapeño Poppers

Cream cheese filled Jalapeños fried & served with fresh homemade salsa & tortilla chips & slaw. 10

### Duck Fingers

Almond breaded breast strips fried & served with our raspberry sauce, fries & slaw. 8.50

### Fried Grouper Sandwich

Hand breaded grouper filet fried golden brown, served on a toasted bun with lettuce, tomato, onion, fries & slaw. Market Price

### French Dip

Sliced roast beef piled on a French roll with au jus for dipping, served with chips & slaw. 10.50

### Mucky Duck Pub Burger

Fresh ground beef from Bailey's General Store on Sanibel Island, charcoal grilled served on a toasted bun with lettuce, tomato, & onion, chips & pickle. 8

### Mucky Duck Cheese Burger

Served as described above with your choice of American, Swiss, Cheddar or Blue Cheese 8.75

### Hot Pastrami & Pesto Sandwich

A hot French roll with homemade pesto & Mucky Duck Stone Ground mustard, topped with provolone cheese, served with chips & slaw 10.50

### Turkey Breast Sandwich

Cold sliced turkey on rye bread with lettuce, tomato & onion, served with chips & slaw 10.50

### Hot Turkey & Pesto Sandwich

on a hot French roll with homemade pesto & Mucky Duck Stone Ground mustard, topped with provolone cheese, served with chips & slaw 10.50

### Hot Corned Beef & Swiss on toasted Rye

with chips & slaw 9.50

### Mesquite Grilled Chicken Sandwich

on a toasted bun w/ lettuce, tomato, & onion, chips & slaw 11

***WITH Cheese:*** American, Swiss, Cheddar or Blue Cheese 11.75

### Steak Teriyaki (10 oz)

Center cut butt steak with homemade teriyaki marinade & charcoal grilled, served with fries & slaw 16

### “Grandpa Jay-Bird’s” Homemade Meatloaf

A) Platter with homemade mushroom gravy

B) Charcoal grilled & served on a toasted bun with lettuce, tomato, & onion.

Both are served with fries & slaw. 9

### Fried Boneless Chicken Tenders

served with fries & slaw 8.50

### Southern Style Fried Chicken

served with fries & slaw 8.50

### Vegetarian Burger

Black Bean Burger on a toasted multi-grain bun with our homemade salsa, guacamole & corn tortilla chips 8

### Toasted Cheese Sandwich

Served with chips & pickle 4.50

### Super Frankfurter

Served with chips & pickle 4.50

### Super Chili Dog

Served with chips & pickle 6

### Basket o' Fries 3.50

## BEVERAGES

Soda Pop 1.80

Classic Coke, Diet Coke, Sprite,  
Orange, 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,  
Cranberry Juice 2.50

## Dinner - Served 5:00 to 9:30

Entrees are served with our house 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 or oil & vinegar.

### Avalon Shrimp

Four shrimp stuffed with crabmeat and Monterey Jack cheese, rolled in a sour dough breading and deep fried 22.50

### Bar-B-Que Shrimp with Bacon

6 fresh bacon wrapped shrimp, charcoal grilled with bar-b-que sauce 23.50

### Shrimp Fried in Beer Batter

6 fresh butterflied shrimp, hand dipped in our homemade beer batter and fried till golden brown 22

### Boiled Shrimp

We boil 'em / you peel 'em 21

### Shrimp Scampi au Gratin

7 fresh butterflied shrimp oven-baked in our homemade garlic butter topped with Monterey Jack Cheese 24

### Shrimp Sampler

*(no substitutions please)*

2 beer-battered shrimp, 2 bar-b-que shrimp, 1 Avalon shrimp, 2 shrimp scampi and peel 'n eat shrimp 25.50

### Seafood Platter

*(no substitutions please)*

Bar-b-que shrimp with bacon, peel 'n eat shrimp, crab cake, breaded scallops, and our Chef's choice of the evening's fresh fish with our cream dill sauce 25.50

### English Fish 'n Chips

New England Cod lightly breaded fried till golden brown, served with fries 18.50

### Vegetarian Platter

Fresh seasonal vegetables steamed and served with an oven baked tomato topped with Monterey Jack cheese, steamed cabbage and our fresh homemade pesto 18

### Sandwiches

Served with cole slaw, fries and pickle.

*No substitutions*

### Mesquite Grilled Chicken Sandwich

Seasoned chicken breast charcoal grilled served on a bun with lettuce, tomato and onion 13.50

### Mucky Duck Pub Burger

Fresh ground beef from Bailey's General Store on Sanibel charcoal grilled and served on a bun with lettuce, tomato and onion 9.50

With Cheese: American, Cheddar, Swiss or Blue Cheese 10.25

### Fried Grouper Sandwich

Hand breaded filet of grouper, deep fried golden brown served on a bun with lettuce, tomato and onion. Market Price

### Blackened Tilapia Sandwich

Cooked on a flat grill served on a bun with lettuce, tomato and onion. Market Price

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness.