

# CAP'N JACK'S RESTAURANT

## NON-ALCOHOLIC SPECIALTIES

**Tinker Bell and Friends or  
Lightning McQueen Raceway Punch**  
Minute Maid Light Lemonade Punch served  
in a souvenir Fairies or Cars Cup with a glowing  
Tinker Bell or Lightning McQueen  
Clip-on 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

**Baked Salmon Fillet**  
with Caper-White Wine Sauce served with Rice Pilaf,  
and seasonal Vegetables 20.99

**Caesar Salad with Chicken** 12.99  
*Substitute Shrimp* 13.99  
*Substitute Crab Meat or Salmon Fillet* 13.99

**Today's Chef Recommendation**  
Ask your server about today's selection 19.99

**Shrimp and Penne Pasta**  
in a creamy Lobster Sauce 18.99

**Roast Chicken Breast**  
with Creamed Mushroom Sauce, Red Skin Mashed  
Potatoes, and seasonal Vegetables 17.99

**Penne Pasta Alfredo** 15.99  
*Add Grilled Chicken Breast* 17.99  
*Add Shrimp, Blue Crab Meat, or Salmon Fillet* 18.99

**Old-fashioned Beef Pot Roast**  
with Red Skin Mashed Potatoes and  
seasonal Vegetables 16.99

**Cajun Shrimp and Chicken Étouffée**  
served with Rice Pilaf 18.99

## DESSERTS



**A Sweet Ending to Your Celebration . . .**



**Double Chocolate Cake**

*drizzled with Caramel Sauce and Raspberry Sauce  
served with Vanilla Ice Cream* 5.99

**Key Lime Pie**  
with Raspberry Sauce 5.49

**White Chocolate-Raspberry  
Cheesecake** 5.49

**Fresh Fruit Salad** 4.99

*For our Guests with food allergies or other health-related dietary restrictions,  
we are happy to discuss and attempt to accommodate your special dietary requests.  
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 10.25

### Strawberry Margarita

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

### Cap'n CoLAVA

Stoli Razberi blended with Piña Colada Mix and Raspberry Purée 8.25

### Marina Margarita

Sauza Gold and a splash of Grand Marnier served on the rocks 9.25

### Fuzzy Captain

Captain Morgan Spiced Rum, Peach Schnapps, Piña Colada Mix, and a splash of Orange Juice served frozen 8.25

### Patrón Añejo Margarita

Patrón Añejo Tequila, Patrón Citrónge Orange Liqueur, and a splash of Grand Marnier 11.50

## DRAFT BEER

Bud Light 5.25

Yuengling or  
Sam 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 750 mL 6.50 Serves Two

## BEVERAGES

*Coca-Cola*, Coca-Cola Zero, Diet Coke,  
Sprite, Minute Maid Light  
Pomegranate Lemonade 2.69

## FROM THE VINE

 Put a Sparkle in Your  
Celebration Today! 

### Paul Cheneau *Lady of Spain Cuvée*, Cava, Spain NV

☛ delicate mousse, hints of apple and apricot  
and crème with toastiness on the finish☛  
10.00 45.00

### Magicale, Brachetto Piemonte DOC

☛ off-dry rosé offering flavors of Bing cherries,  
raspberries, and strawberries that is magical  
with chocolate or as an aperitif☛  
11.00 49.00

### 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

### Casa Grande Pinot Grigio, delle Venezie

☛ 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

### Rudi Wiest Riesling, *Hooked*, Rhein-Mosel

☛ 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

### Graff Family Vineyards, Viognier, Chalone AVA, Monterey County

☛ heady nose of flowers, spice, and tropical fruit, peach and  
apricot on the palate with spicy French oak☛ 11.00 49.00

### Southern Point Chardonnay, California

☛ aromas of green apple, pear, and citrus showing ripeness of fruit that  
provides a rich, creamy texture, while maintaining a vibrant  
crisp backbone☛ 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

### 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

### 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, Central Coast

☛ black cherry and cassis notes accented with spicy oak,  
rich and complex, long black fruit finish☛ 11.00 49.00

### 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

 One Disney Wine & Dine Plan Entitlement – bottles only