

Welcome to The Bubble Room

"The history of The Bubble Room began in May 1979 with the Farquarson family. Jamie Farquarson, a creative chef, and his wife Katie, an accomplished artist and baker, set out to combine their respective talents to create a completely original dining experience. They sought to arouse all the senses of their diners by offering delicious culinary creations served in the happy atmosphere that is a combination of Christmas, nostalgic toys and the Golden Age of Hollywood. And so, by word of mouth (and a little help from some Hollywood stars that would dine here), the Bubble Room grew in popularity and became the well known staple of Captiva Island that it is today.

Each of our dishes are made fresh daily, onsite using only the freshest, top quality ingredients. Many of our original menu items are still served. These immortal favorites include our delicious homemade cakes, Bubble Bread, Sticky Buns and Flaming Socra Cheese!

During your visit, please be sure to stop into our two additional Bubble Room properties:

The Bubble Room Emporium and Gift Shop was founded in the 1990s and began selling Bubble Room merchandise, along with some jewelry and gifts. In August 2019, we moved the Emporium across the street into our newly remodeled space. Inside you will find Bubble Room T-Shirts and merchandise, toys and games, jewelry, purses and home decor, not to mention our one of a kind collection of some of the rarest operational antiques still in existence! View Shirley Temple's "Dreyerette" race car that she owned and drove as a child. Also on display are a rare and quite large shooting gallery from the early 20th century, and one of only 4 original Fortune Tellers from Coney Island, 1920. Many fine antique items are for sale in the Emporium showroom: Wurlitzer jukebox models 750, 950, and 1015 and many other coin operated machines from the early to mid 1900s. Visit The Bubble Room Emporium for a shopping experience unlike any other!

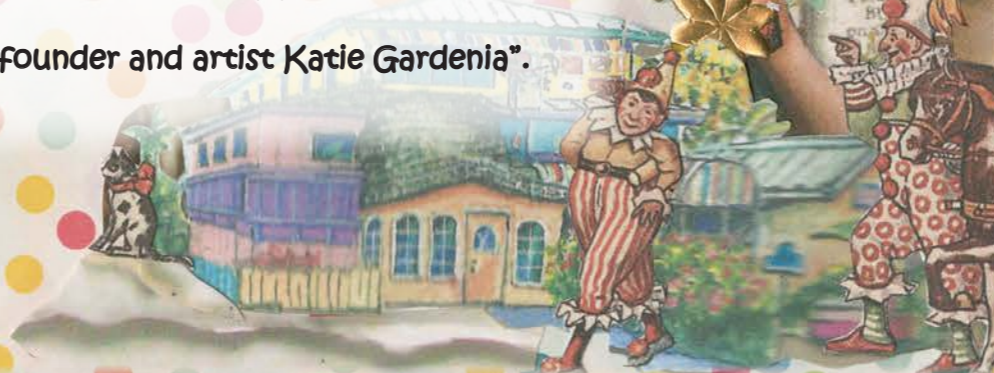
BOOPS by The Bubble Room is our newest addition and opened in March of 2021. BOOPS is located in our former Emporium space, just across the parking lot from the restaurant. Newly remodeled as an old fashioned soda fountain and ice cream parlor, BOOPS interior harkens back to the early 20th century, complete with a working bobtail soda fountain from 1947, a marble and stained glass back bar from 1905, and belt driven ceiling fans from 1897! We serve up the best treats on Captiva, including our Bubble Room cakes, locally sourced premium ice cream, milk shakes, sodas, Iilly Brand coffee and espresso, along with fresh baked pastries and homemade doughnuts that are sure to satisfy even the sweetest sweet tooth!

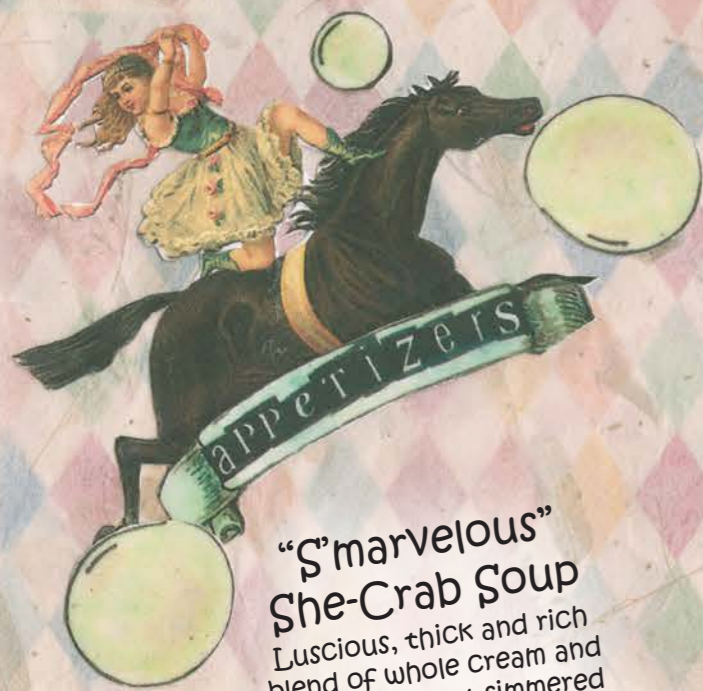
We hope you enjoy your visit to the now famous Bubble Room Restaurant!

15001 Captiva Dr.
Captiva Island, FL 33924
239-472-5558

****Consumption of foods that are raw or undercooked (this could include meats or fish ordered rare or medium rare) may increase the risk of food borne illness****

"Original Menu Design by Bubble Room founder and artist Katie Gardenia".





"S'marvelous" She-Crab Soup
Luscious, thick and rich blend of whole cream and snow crab meat simmered with savory seasonings and a hint of sherry. \$9.95

An American In Paris
A Bubble Room style French onion soup with slow-cooked caramelized onions in a rich beef broth. Topped with homemade bread and Swiss cheese, then baked to perfection. \$8.45

The Little Rascals
Five gulf shrimp sauteed in a delicious garlic butter sauce. Served with our homemade French bread. \$14.95

Flaming Socra Cheese
Flamed tableside, this is our version of the Greek saganaki. Kasseri cheese flamed with brandy and served with homemade French bread. OPA! \$13.95

Crab It While You Can
Homemade lump crab cakes, pan seared and served atop a rich lobster sauce with mint mango coleslaw. \$16.95

You Can't Tuna Piano *...
Sushi grade tuna, diced, marinated and mixed with diced avocado. Dressed with a ponzu wasabi mayonnaise drizzle and served with wonton chips. \$15.95

Dip-A-De-Doodah
A blend of fine cheeses combined with smoked mahi, baked and served warm with toasted pita bread for dipping. \$14.95



All Entrees include our Homemade Bubble Bread and Sticky Bun
Add a House or Greek Salad to your entree for \$4.95

FROM THE SEA

Smoke Gets In Your Eyes *
Your selection of the fish of the day grilled and topped with your choice of sauce: lightly brushed with a blend of honey, soy and pineapple, a blackening Cajun spice, piccata cream sauce or a spicy tropical fruit salsa made with mango, tomatoes, jalapenos and cranberry. Served with mixed vegetables and your choice of starch. Mkt. Price

Mahi Brando
Pan seared pistachio crusted mahi fillet accompanied with spinach and mushroom risotto and a boursin cream sauce. Mkt. Price

Grouper Cooper
Fillet of grouper stuffed with spinach, red pepper and crab atop a creamy roasted red pepper sauce. Served with mixed vegetables and your choice of starch. Mkt. Price

Captains Courageous
Grilled salmon fillet drizzled with Hoisin sauce, accompanied by 3 coconut shrimp. Served with pineapple fried rice and a sweet chili sauce for dipping. \$34.95

Some Like It Hot Hot Hot
Six gulf shrimp sauteed in garlic, tequila and Louisiana "Hot" butter sauce. Served with black beans and yellow rice, Mexican street corn and a baked banana-guava shell, stuffed with cream cheese. \$32.95

The Chan Man's Favorite
Your choice of six gulf shrimp dipped in buttermilk-beer batter, marinated grouper fillets battered and fried until golden brown or three shrimp and three grouper (half and half.) Served with mixed vegetables and your choice of starch. \$29.95
Upgrade to coconut shrimp \$2.00

Treasure Island
A classic "fisherman's stew" bouillabaisse made with shrimp, scallops, fish, mussels, clams and calamari married in a rich broth and served with homemade garlic bread. \$37.95

FROM THE LAND

Puttin' On The Ritz
Balsamic glazed chicken breast, grilled and topped with sliced beefsteak tomato and fresh mozzarella. Finished with sun dried tomato and herb pesto and blue cheese crumbles. Served with wild rice and fresh asparagus. \$30.95

South Of The Border
Marinated chicken breast, skewered and grilled with spicy pepperoncini and red bell peppers, onions and cherry tomatoes. Served with yellow rice, Mexican street corn and 2 jalapeño poppers. \$30.95

The Sky Is Falling
Half of a perfectly roasted and seasoned chicken served with a basil cream sauce on the side. Served with mixed vegetables and your choice of starch. \$29.95

Charlie Chaplin Chops *
Two 8 oz Bone-in pork Chops seasoned, grilled and topped with your choice of bourbon mango or mushroom merlot sauce. Served with mixed vegetables and your choice of starch. \$30.95

Marilyn Mignon *
A tender 8 oz hand-cut filet mignon, wrapped in bacon and grilled. Nestled atop a rich demi-glaze and topped with thinly sliced fried onion. Served with mixed vegetables and your choice of starch. Mkt. Price

Prime Rib Weissmuller *
A thick cut of prime rib, well-marbled and slow-roasted for best flavor. Homemade au jus and creamy horseradish sauce on the side. Served with mixed vegetables and your choice of starch.
Tarzan Cut Mkt. Price
Jane Cut Mkt. Price

Duck Ellington
Half duck, roasted until golden brown. Served with wild rice, selected vegetables and baked glazed bananas with a tropical orange sauce. \$33.95

FROM THE GARDEN

The Tiny Bubble
Your "Taste of The Bubble Room" includes Bubble Bread and sticky bun, a house or Greek salad, "App-teaser" served as your entree and one of our world-famous desserts. \$28.95

Calypso At Midnight
A Caribbean style spring green salad with mangoes, red and green apples, blue cheese crumbles and sugared walnuts. Choice of raspberry or balsamic vinaigrette on the side. \$18.95
Add grilled chicken \$6.95
Add grilled shrimp \$8.95
Add grilled salmon \$10.95

Million Dollar Mermaid Salad *
A Cobb salad from the sea that would make Esther Williams proud! Complete with grilled shrimp, scallops, ahi tuna, blue cheese crumbles, avocado, egg, diced tomato and cucumber. Served with a lemon vinaigrette on the side. \$30.95

Alice In Wonderland
Two portobello mushrooms, marinated in balsamic vinaigrette and layered with sauteed spinach, mozzarella cheese and roasted red pepper, delicately baked and finished with a balsamic glaze. Served with wild rice and fresh asparagus. \$27.95

Pastabianca
Penne pasta tossed in a garlic cream sauce with sauteed broccoli, shaved carrots, tomatoes and mushrooms. Topped with shaved parmesan cheese. \$27.95
Add grilled chicken \$6.95
Add grilled shrimp \$8.95

Additional Bubble Bread
\$2.00 per slice.

Please notify of any allergies or intolerances.



- Red Velvet Cake
- Orange Crunch Cake
- White Christmas Cake
- Very Moist Chocolate Cake
- New York Cheese Cake
- Jamaican Rum Cake
- Tropical Breeze Cake
- French Chocolate Torte
- Key Lime Pie
- Buttercrunch Ice Cream Pie

