

FRESH CATCH

INLAND

APPETIZERS

- CRISPY BRUSSELS SPROUTS** 12
Parmesan Crunch, Balsamic Glaze
- PEI MUSSELS** 18
Roasted Tomato Fennel Broth, Garlic Crostini
- OYSTERS ROCKEFELLER** 24
Creamy Spinach, Shallots, Bacon, Pernod, Bearnaise (GF)
- CHARGRILLED OCTOPUS** 17
Marinated Spanish Octopus, Blistered Cherry Tomatoes, Tri-Color Potatoes (GF)
- GROUPEL BITES** 14
Blackened or Fried, Cajun Aioli
- COCONUT SHRIMP** 15
Sweet Chili Sauce
- CRAB CAKES** 19
Pan Seared Jumbo Lump Crab, Cajun Aioli (F)
- POINT JUDITH CALAMARI** 14
Lightly Dusted in Seasoned Flour, Hot & Sweet Cherry Peppers, Chorizo, House Made Marinara (F)
- PORK POTSTICKERS** 12
Ponzu Sauce
- FCI WINGS** 14
Buffalo, Garlic Parmesan, BBQ, or House Dry Rub. Blue Cheese or Ranch. Celery & Carrots (GF)

SOUPS & SALADS

Choice of Blue Cheese, Ranch, White Balsamic Vinaigrette, Thousand Island, Honey Mustard or Raspberry Vinaigrette
Add Grilled or Blackened Chicken 10 | Filet 14 | Shrimp 16 | Salmon 18

- CLASSIC FRENCH ONION** 11
Caramelized Onions, Beef Bone Broth, Gruyere, Holland Rusk
- SOUP DU JOUR** 9
- CLASSIC CAESAR** 12
Shredded Romaine, House Caesar, Seasoned Croutons
- BISTRO SALAD** 16
Baby Field Greens, Fresh Berries, Dried Cranberries, Goat Cheese Crumbles, Glazed Pecans (GF)
- CHOPPED COBB** 16
Shredded Romaine, Cherry Tomatoes, Blue Cheese, Avocado, Hard Boiled Egg, Bacon (GF)

BURGERS & SANDWICHES

Choice of Fries, Sweet Potato Fries, Kettle Chips, Housemade Slaw

- FCI PRIME BURGER** 17
Prime Beef, American Cheese, LTO, Pickles
- GROUPEL SANDWICH** 26
Lightly Blackened or Fried, Kaiser Bun, LTO, Tartar Sauce
- CRAB CAKE BURGER** 19
Kaiser Bun, LTO, Cajun Aioli
- PORTOBELLO SANDWICH** 14
Kaiser Bun, Marinated Portobello Mushroom, Roasted Red Peppers, Baby Arugula, Fresh Mozzarella, Basil, Garlic Aioli, Balsamic Glaze

TACOS & FLATBREADS

- BAJA FISH TACOS** 17
Lightly Blackened or Fried White Fish, Housemade Slaw, Pico de Gallo, Avocado, Sour Cream, Chipotle Aioli
- PROSCIUTTO & FIG FLATBREAD** 16
Creamy Goat Cheese, Sticky Sweet Onions, Baby Arugula, Balsamic Glaze
- MARGHERITA FLATBREAD** 14
Fresh Mozzarella, Tomatoes, Fresh Basil, Garlic, Oil, Balsamic Glaze

(F) Fresh Catch Inland Favorites (GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAINS

Add Side Caesar Salad or Side House Salad 5

SPICED PECAN & CRANBERRY CRUSTED GROUPER 38
Baked Black Grouper, Tropical Fruit Salsa, Sweet Chili Drizzle, Rice Pilaf (F)

MISO SEA BASS 45
Chilean Sea Bass, Miso Glaze, Rice Pilaf, Chef's Vegetables (F)

BEEF BOURGUIGNON 36
Prime Beef, Carrots, Celery, Onions, Mushrooms, Bacon, Burgundy Wine, Mashed Potatoes

GROUPER CAPRESE 38
Baked Black Grouper, Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, Lemon Olive Oil, Rice Pilaf (F) (GF)

SHRIMP MEDITERRANEAN 40
Jumbo Gulf Shrimp, Lump Crab Meat, Caper, Sun-Dried Tomato, Artichoke Heart, Lemon Butter Sauce, Risotto (GF)

DAY BOAT SCALLOPS 45
Pan Seared, Asparagus Risotto, Citrus Beurre Blanc

LOBSTER TAIL MKT
Cold Water Lobster Tail, Mashed Potatoes, Grilled Asparagus, Drawn Butter

SEAFOOD PAELLA 42
Shrimp, Scallops, Calamari, Mussels, Chorizo, Blistered Tomatoes, Lemon Garlic Butter Sauce

CREAMY CHICKEN PENNE 20
Chicken, Spinach, Roasted Mushrooms, Sun-Dried Tomatoes, Light Cream Sauce

SHORT RIB 39
Mashed Potatoes, Chef's Vegetables, Au Jus

BEEF

Choice of Two Sides: Baked Potato, Mashed Potato, Basmati Rice, Grilled Asparagus, Chef's Vegetables

8OZ FILET MIGNON (GF) 54

14OZ RIBEYE (GF) 50

PRIME RIB (GF) QUEEN 39 | KING 46

MAKE IT SURF & TURF . . . SHRIMP +8 | OSCAR +12 | LOBSTER +MKT

CHOICE OF FCI SAUCES

- Bearnaise
- Au Poivre
- Mushroom Demi
- Blue Cheese Butter
- Creamy Horseradish



Fresh Catch Inland Favorites



Gluten-Free

FRESH CATCH

Choice of Two Sides: Baked Potato, Mashed Potato, Basmati Rice, Grilled Asparagus, Chef's Vegetables

SEAFOOD

SALMON 30

SHRIMP 32

BLACK GROUPER 36

PREPARATION

GRILLED

BLACKENED

FRIED

SAUCE

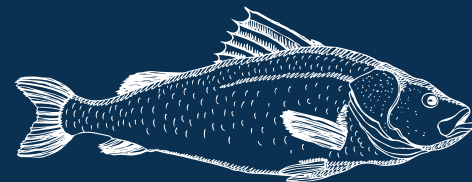
CITRUS GINGER

TROPICAL FRUIT SALSA

LEMON BUTTER

PAN ASIAN

CITRUS BEURRE BLANC



Fresh Catch Bistro has been a cornerstone of Fort Myers Beach since 2012, built with one simple goal in mind: to provide the best fine-dining seafood experience on the island. Over the years, it's grown into a beloved destination, known not just for exceptional seafood but for creating unforgettable memories. After Hurricane Ian, the overwhelming support from our community reaffirmed our purpose and inspired us to grow. When the opportunity to open a second location in Estero presented itself, we knew it was time to expand our vision. We're proud to introduce Fresh Catch Inland – a refined take on our brand, where our classic coastal dishes meet exciting new creations, all thoughtfully crafted to fit this vibrant new location.

Enjoy!

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