Welcome to The Bubble Room

The history of The Bubble Room began in May 1979 with the Farquharson family. Jamie Farquharson, 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 “Dreyerreese” 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 9 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 a few of the rarest operational antiques still in existence! View Shirley Temple’s jewelry, purses and home decor, not to mention our one of a kind collection of many fine antique items are for sale in the Emporium showroom: Wurlitzer jukebox models 750, 950, and 1015 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 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 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 hearkens 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, Illy 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"
Carolina Moons
A large basket of our famous homemade thyme sliced fried potato chips. Big enough to share. $8.95
Add cheese and bacon. $2.45

Shrimp Boats Is
A Comin’
As Jo Stafford said “There will be dancing tonight” with this toasted french bread crostini, topped with a fresh guacamole spread and lightly blackened shrimp. $13.95

We’re In The Money
A blend of spring green and romaine lettuce topped with feta cheese, grape tomatoes, pepper jack cheese, roasted red pepper, pepperoncini and kalamata olives. Served with our homemade zesty Greek dressing on the side. $11.95
Add grilled chicken $6.95
Add grilled shrimp $8.95
Add grilled salmon 10.95
Add grilled salmon $10.95
Add grilled shrimp $8.95
Add grilled chicken $6.95
Add grilled shrimp $6.95
Add grilled salmon $10.90

Zorba The Greek
A blend of spring green and romaine lettuce topped with feta cheese, grape tomatoes, sliced cucumbers, red onion, roasted red bell pepper, peppercorn and feta cheese on a toasted hoagie roll. $12.95
Add grilled chicken $6.95
Add grilled shrimp $6.95
Add grilled salmon $10.95

Mediterranean Holiday
Our Mediterranean style dish begins with a toasted pita with a Greek yogurt spread. Topped with red onion, chickpeas, arugula, diced tomatoes and avocados, served open faced. $12.95
Add grilled chicken $6.95
Add grilled shrimp $6.95

FROM THE GARDEN
Calypso At Midnight
A Caribbean style spring green salad with sugared walnuts, red and green apples, mangos and crumbled bleu cheese. Your choice of raspberry or balsamic vinaigrette dressing on the side. $33.95
Add grilled chicken $6.95
Add grilled shrimp $6.95
Add grilled salmon $10.95

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 Carribean rice and black beans. Mkt. Price

FROM THE LAND
Mae West The Best
Mushroom bread bread with chicken on a homemade bun served with crisp lettuce and tomato. Cooked to order: with your choice of flame-grilled, blackened, fried or fried buffalo style. Selection of regular marinaise or a blue cheese spread. $22.95
Add cheese $2.50 • Add bacon $2.00

Turk Douglas
Thick sliced oven roasted turkey breast sandwich with bacon, pepper jack cheese, roasted red peppers, topped with spring mix lettuce, Sriracha marinara and featuring our homemade guava jam. Run on a homemade bun or a pita. $22.95

Modern Times
A modern take on a classic BLT. Introducing your new favorite sandwich; bacon, spinach, sliced tomato and avocado on toasted sourdough bread with pesto marinara. $22.95

Bubble Burger *
½ Ib. of fresh ground beef, hand pattied to perfection. Served on a homemade bun featuring our famous Bubble Bread spread. $19.95
Add cheese $2.50 • Add bacon $2.00
Add sauteed mushrooms $1.00
Add sauteed onions $1.00
Substitute Impossible Burger $9.95

Napoleon Bonapart *
Our slow roasted prime rib sliced thin and topped with provolone cheese and arugula served on a toasted hoagie bun with au jus for dipping and a creamy horseradish sauce on the side. $38.95
Add sauteed mushrooms $2.00
Add sauteed onions $1.00

The Louis Armstrong
A multluita inspired sandwich featuring a butter garlic ciababra bun stacked with hard and sweet salami, ham, provolone and mozzarella cheese. Served with an olive, garlic, oregano and pimento sauce. $12.95

www.bubbleroomrestaurant.com