

STARTERS

LOBSTER BISQUE 9-
sherry topped

SOUP DU JOUR 8-

SMOKED FISH DIP 12-
toasted crostini

GRILLED CHICKEN QUESADILLA 12-
salsa, sour cream, pico, guacamole, jack cheddar cheese

BACON WRAPPED JALAPEÑO SHRIMP 13- 
chipotle mayo

COCONUT SHRIMP 13-
lime chile sauce, smoked jalapeño aioli

GROUPE CHEEKS 13-
double crunched, fresh garlic, olive oil, fire roasted peppers, cilantro aioli

BOATHOUSE NACHOS 12- 
housemade chili, guacamole, salsa, sour cream

CHICKEN WINGS 12-
garlic parmesan, red hot, tropical ranch

CRISPY CALAMARI 12-
fresh garlic, olive oil, banana peppers, marinara

FLATBREADS


MARGHERITA 12-
mozzarella, housemade marinara, fresh basil

GULF 14-
herb infused olive oil, blackened gulf shrimp, smoked local fish, gouda cheese

BBQ CHICKEN 13-
caramelized onions, applewood bacon, jack & cheddar cheese

BLANCO 12-
ricotta, mozzarella, parmesan, artichoke hearts, spinach, dried figs

SALADS

HOUSE SALAD 10- 
fresh greens, pickled onions, cucumbers, grape tomato, herb croutons

CAESAR SALAD 11-
crisp romaine, parmesan cheese, herbed croutons
add grilled chicken 5-, grilled fish or shrimp 6-

GORGONZOLA STEAK SALAD 17-
chopped romaine, black olives, gorgonzola cheese, seasoned haricots vert,
roasted tomatoes, mushrooms, crispy onions, balsamic vinaigrette

LUAU SALAD 14-
coconut crusted chicken breast, crisp romaine, toasted almonds,
citrus segments, fresh strawberries, piña colada dressing


TORTILLA BOWL 15-
smoked pulled pork or grilled chicken, lettuce, tomato, jack and cheddar,
sour cream, mango salsa

ARUGULA SALAD 13-
crispy goat cheese, fig, tomato, toasted almonds, shallot vinaigrette

BOATHOUSE SALAD 14-
honey teriyaki glazed grilled salmon, arugula, goat cheese, toasted walnuts,
sweet shallot vinaigrette

SAND WEDGE SALAD 13- 
iceberg lettuce, crumbled bleu cheese, grape tomatoes, red onion,
applewood bacon, bleu cheese dressing

GRILLED CHICKEN COBB SALAD 14- 
fresh greens, grilled chicken, jack & cheddar cheese, tomato, crumbled egg,
applewood bacon, black olives, herb croutons

CHOP CHOP LETTUCE WRAP 13- 
organic bibb lettuce, chilled smoked fish, applewood bacon, sweet corn relish,
carrot, cucumber, cheddar cheese, cilantro herb vinaigrette

SANDWICHES

all sandwiches served with french fries, sweet potato salad or mango slaw

LOBSTER ROLL 22-
traditional toasted new england roll

CLASSIC CLUB 13-
smoked turkey breast, applewood bacon, lettuce, tomato, toasted wheat

GULF GROUPE 17-
grilled or blackened, mango remoulade, caramelized onions,
lettuce, tomato, toasted luau bread

GRILLED CHICKEN CABANA 13-
applewood bacon, grilled pineapple, pepper jack cheese,
housemade barbeque, toasted kaiser roll

BEACH PULLED PORK 14-
pineapple rum barbeque, mango slaw, toasted luau bread

BOATHOUSE ANGUS BURGER 14-
you pick the toppings and choice of swiss, american, cheddar, provolone
or pepperjack

FISH TACOS 15-
grilled or blackened, shredded lettuce, cucumber pico de gallo, mango aioli

ST. PETE CUBAN 14-
roasted pulled pork, smoked ham, mustard aioli, toasted cuban roll

GULF MAHI MAHI 15-
grilled or blackened, shredded lettuce, tomato, mango tartar sauce

SMOKED BRISKET MELT 14-
cigar city maduro, caramelized onions, cheddar cheese, tomato, marble rye

FROM OUR SMOKEHOUSE

BABY BACK RIBS half rack 16- full rack 27- 
housemade barbeque sauce, crispy fries, mango slaw

BEEF BRISKET 25- 
caramelized onion mashed, cigar city maduro au jus

RIB & CHICKEN COMBO 24-
grilled chicken breast, half rack ribs, crispy fries, fried corn-on-the-cob

14 HOUR ROASTED PORK 25-
rice, black beans, garlic, onions, mojo sauce

SMOKEHOUSE SAMPLER 28- 
smoked brisket, ribs, pulled pork, garlic mash, fried corn-on-the-cob

SMOKED GULF FISH 26- 
cilantro rice, steamed broccoli, lemon pepper maître d'butler

ENTREES (served after 5:00 pm)

MACADAMIA CRUSTED MAHI MAHI 26-
roasted plantain, lemon grass risotto, vanilla beurre blanc

GRILLED NEW YORK STRIP STEAK 33- 
caramelized onion mashed, asparagus, wild mushroom jus

FIRE ROASTED SALMON 26- 
orange mustard glaze, wilted spinach, herb risotto


LOBSTER RAVIOLI 29-
asparagus, sherry cream


PAN SEARED SNAPPER 28- 
sweet potato hash, asparagus, mango salsa

CAPTAIN'S ISLAND CHICKEN 24- 
mango honey jalapeño glaze, herb rice, fried corn-on-the-cob

SEARED SCALLOPS 28- 
mushroom risotto, arugula salad, beurre blanc

GROUPE AND MATES 32- 
lobster and shrimp scampi, green apple jicama slaw, grilled asparagus

BOATHOUSE KABOBS 29- 
shrimp and steak, peppers, onions, mushrooms, grilled pineapple,
coconut rice, honey mango glaze

JUMBO PRAWNS 30- 
chardonnay beurre blanc, fried capers, lemongrass risotto, asparagus

STEAK TIPS 28-
tender sirloin tips, sautéed onions, peppers, mushrooms,
parmesan truffle oil steak fries

 Gluten-Free Item

consuming raw or undercooked meats, poultry or seafood may pose an increased risk of foodborne illness.

DESSERTS

BANANA SPLIT 9-

waffle battered fried banana, vanilla and chocolate ice cream, triple berry compote, whipped cream

KEY LIME PIE 7-

raspberry coulis

SEASONAL DESSERT PIZZA 14-

please ask your server about today's special selection

CHOCOLATE MOLTEN LAVA CAKE 8-

vanilla bean ice cream, chocolate sauce

GELATO AND ICE CREAM 4-

please ask your server for today's selection

NON-ALCOHOLIC

ICED TEA, LEMONADE OR ARNOLD PALMER 3

COKE, DIET COKE, SPRITE OR GINGER ALE 3

CAPPUCCINO, CAFÉ MOCHA, LATTE 7

VIRGIN PIÑA COLADA OR STRAWBERRY DAIQUIRI 6

BOTTLED WATER (LITER) - AQUA PANNA OR PELLEGRINO 7

HANDCRAFTED COCKTAILS

FRESH AGAVE MARGARITA

sauza signature blue 100% agave tequila, fresh lime and florida orange juice, organic agave nectar or try our strawberry-jalapeño-cilantro margarita

BOMBORA

tito's handmade vodka, muddled fresh raspberries and pineapple, fresh lemon juice and a touch of agave nectar

RUM RUNNER

bacardi superior rum, hiram walker blackberry and banana liqueur, pineapple juice, lime juice and grenadine, frozen or on the rocks

LEMONGRASS COLLECTION

housemade lemongrass martini, moscow mule or a margarita

SANGRIA

blended with red or white wine, fresh juices and muddled fruit or our mango sangria

SMOKED OLD FASHIONED

jim beam, simple syrup, bitter truth aromatic bitters, spun in a maple wood smoked glass beaker, poured over a single ice sphere

STRAWBERRY BASIL SMASH

bombay gin, lemon agave sour, strawberry puree, fresh basil

TRADITIONAL MOJITOS

bacardi superior rum, agave nectar, mint and fresh lime perfectly muddled or choose a bacardi flavor! mango, raspberry, tangerine, pineapple

WINES

CHAMPAGNES & SPARKLING

Korbel, *Brut*, California

glass bottle

34

Barefoot Bubbly, California

8 30

La Marca, Prosecco, France

36

Perrier-Jouët, *Grand Brut*, Epernay, Champagne, France

109

Moët & Chandon, *Brut Imperial*, Epernay, Champagne, France

109

Dom Perignon, Epernay, Champagne, France 2000

312

DRY LIGHT TO MEDIUM-INTENSITY WHITE WINES

Pinot Grigio, Ecco Domani, delle Venezia, Italy

glass bottle

9 34

Sauvignon Blanc, Murphy-Goode, "The Fume", North Coast, California

35

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand

11 48

Riesling, Chateau Ste. Michelle, Columbia Valley, Washington

34

White Zinfandel, Canyon Road, California

8 30

DRY LIGHT TO MEDIUM-INTENSITY RED WINES

Pinot Noir, Murphy-Goode, California

glass bottle

9 34

Pinot Noir, MacMurray Ranch-RRV Reserve, California

50

Pinot Noir, Route 128, Santa Barbara, California

48

Merlot, Columbia Crest "Grand Estate", Columbia Valley, California

9 34

Merlot, Ghost Pines, California

51

Malbec, Alamos, Mendoza, Argentina

9 34

DRY MEDIUM TO FULL-INTENSITY WHITE WINES

Chardonnay, Route 128, Santa Barbara, California

38

Chardonnay, Hess, "Shirtail Ranches", Monterey, California

9 38

Chardonnay, Meiomi, California

10 42

Chardonnay, Sonoma-Cutrer, Russian River Valley, California

47

Chardonnay, Kendall-Jackson, *Vintner's Reserve*, California

9 38

Chardonnay, Franciscan Estate, Napa Valley, California

48

Chardonnay, Ferrari-Carano, Sonoma, California

58

DRY MEDIUM TO FULL-INTENSITY RED WINES

Cabernet Sauvignon, Trinity Oaks, California

8 30

Cabernet Sauvignon, Carnivor, California

9 34

Cabernet Sauvignon, Columbia Crest "H3", Horse Heaven Hills, Washington

10 38

Cabernet Sauvignon, Louis Martini, California

45

Cabernet Sauvignon, Silver Palm, North Coast, California

12 46

Cabernet Sauvignon, Franciscan Estate, Napa Valley, California

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