

LUNCH MENU

FIRST MATES

- BOOM BOOM SHRIMP 11.69
FRIED SHRIMP TOSSED IN OUR SIGNATURE BOOM BOOM SAUCE
- CRAB CAKES 17.69
THREE CRAB CAKES SERVED WITH OUR REMOULADE SAUCE
- GATOR TAIL 14.69
FRIED LOCAL GATOR SERVED WITH REMOULADE SAUCE
- MUDBUG FRIES 10.69
FRENCH FRIES COVERED IN OUR SMOKED CHEDDAR CRAWFISH SAUCE, TOPPED WITH BACON & GREEN ONIONS
- WAHOO FISH DIP 10.69
SERVED WITH SESAME SEED CRACKERS
- FRIED GREEN TOMATOES 13.69
TOPPED WITH KALE, CRAB & CAHILL PORTER PIMENTO CHEESE

- AHI TUNA POKE GF 12.69
RAW AHI TUNA TOSSED IN POKE SAUCE SERVED WITH CABBAGE & SUSHI RICE
- CALAMARI 12.69
FRIED & SERVED WITH A CREAMY ASIAN DIPPING SAUCE
- WAHOO ROLL 12.69
AHI TUNA, WAHOO, CUCUMBER, SCALLIONS & CREAM CHEESE, LIGHTLY DUSTED WITH PANKO & FLASH FRIED
- DELTA ROLLS 11.69
GULF SHRIMP, COLLARD GREENS & A BLEND OF CHEESES, WRAPPED & FRIED
- DRUNK N SPICY MUSSELS 12.69
SAUTÉED IN BELGIAN WHITE ALE, JALAPENOS, SUN DRIED TOMATOES, BACON IN A SEAFOOD BROTH
- WINGS FIVE 10.69 TEN 16.69
SERVED GRILLED OR FRIED & TOSSED IN YOUR CHOICE OF SAUCE: MILD, MEDIUM, HOT, JERK, ASIAN OR BBQ
Add celery & carrots +1.50

HANDHELDS

COMES WITH ONE SIDE

- HOUSE MADE BURGER
CHOOSE YOUR CHEESE
ADD THICK CUT BACON +1.00
ADD SAUTÉED ONION +.50
ADD MUSHROOMS +.50
- HALF LB 9.99
THREE QTR. LB 13.99
ONE LB 15.99
- FRESH FISH SANDWICH MP
SERVED BLACKENED, FRIED OR GRILLED WITH LETTUCE, TOMATO, ONION & PICKLE

- CRAB CAKE SANDWICH 14.99
A JUMBO LUMP CRAB CAKE SERVED WITH LETTUCE, TOMATO, ONION, PICKLE & A SIDE OF TARTAR SAUCE
- FRIED FISH SANDWICH 10.99
8 OZ OF FRIED FISH SERVED WITH LETTUCE, TOMATO, ONION, PICKLE & A SIDE OF TARTAR SAUCE
- CHICKEN STACK 11.99
FRIED CHICKEN STACKED HIGH WITH CHEDDAR CHEESE, BACON, LETTUCE, TOMATO & RANCH DRESSING
- POBOY SANDWICH SHRIMP 13.69 CRAWFISH 14.69 GATOR 17.69 BEEF 14.69 OYSTER 15.69
TOPPED WITH LETTUCE, TOMATOES, PICKLES & TARTAR SAUCE ON A LEIDENHEIMER ROLL

LUNCH ENTREES

- ETOUFFEE CATFISH 11.99 SHRIMP 9.69 CHICKEN 9.69 CRAWFISH 13.99
A NEW ORLEANS STAPLE SERVED OVER RICE WITH YOUR CHOICE OF:
- ALMOND CRUSTED SALMON GF 12.99
SERVED OVER MANGO COCONUT RICE
- WAHOO THERMADOR 10.69
LIGHTLY BLACKENED WAHOO WITH A SWEET SHERRY & CHEESY CREAM SAUCE OVER RICE
- BLACKENED COBIA 10.69
TOPPED WITH ETOUFFEE ON A BED OF RICE WITH CHOICE OF ONE SIDE ITEM

- SEAFOOD JAMBALAYA 13.99
CREOLE STEW WITH SHRIMP, SCALLOPS, FRESH FISH & RICE
- PARMESAN N CRAB 14.99
TOPPED MAHI LIGHTLY BLACKENED MAHI TOPPED WITH A PARMESAN & CRAB SAUCE
- CHICKEN N SAUSAGE 9.99
JAMBALAYA CREOLE STEW WITH CHICKEN & ANDOUILLE SAUSAGE SERVED OVER RICE
- TASSO SHRIMP N GRITS 10.69
GULF SHRIMP TOSSED IN OUR SIGNATURE TASSO CREAM SAUCE, SERVED OVER CREAMY YELLOW GRITS
- SUN DRIED TOMATO BACON PASTA CAVATAPPI PASTA CHICKEN 10.69 SHRIMP 11.69 FRESH FISH MP
TOSSED IN A CREAMY SUN-DRIED TOMATO, BACON & BASIL SAUCE

SOUPS N SALADS

- HOUSE SALAD SM 6.99 LG 9.99
- CAESAR SALAD SM 6.99 LG 9.99
- CHICKEN N SAUSAGE GUMBO CUP 6.99 BOWL 9.99
- SEAFOOD GUMBO CUP 6.99 BOWL 9.99
- CRAB BISQUE CUP 7.99 BOWL 10.99

BUILD YOUR OWN SALAD GF 10.99 +.50 for each additional item

- | | |
|-----------------------------|---------------------------------|
| GREENS
(choose 1) | TOPPING(S)
(choose 4) |
| ROMAINE | MIXED CHEESE |
| MIXED GREENS | GOAT CHEESE |
| ICEBERG | BLEU CHEESE |
| | PARMESAN CHEESE |
| | SUNFLOWER SEEDS |
| | TOASTED ALMONDS |
| | CROUTONS |
| | TOMATOES |
| | CUCUMBER |
| | CARROT |
| | RED PEPPER |
| | RED ONION |
| | BACON BITS |
| | CRAISINS |

PROTEIN

- CHICKEN +5.99
- SEARED WAHOO +6.99
- SEARED AHI +6.99
- SHRIMP +7.99
- FRESH CATCH +MP
- AHI POKE +6.99

DRESSING (choose 1)

- HOUSE RANCH
- BLEU CHEESE
- BALSAMIC VINAIGRETTE
- HONEY MUSTARD
- THOUSAND ISLAND

TACO STATION

- BOOM BOOM SHRIMP TACOS 10.99
GULF SHRIMP TOSSED IN OUR BOOM BOOM SAUCE ON TWO TACOS WITH CABBAGE, PICO DE GALLO & CHEESE
- FISH TACOS 9.99
TWO FISH TACOS SERVED BLACKENED, GRILLED OR FRIED, TOPPED WITH SLICED CABBAGE, SPICY AIOLI, SHREDDED CHEESE & PICO DE GALLO
- CHICKEN TACOS 8.99
TWO FRIED OR GRILLED CHICKEN TACOS WITH BOOM BOOM CABBAGE, PICO DE GALLO & CHEESE
- AHI TUNA TACOS 9.99
TWO RAW AHI TUNA TACOS TOSSED IN OUR SIGNATURE POKE SAUCE, WITH CABBAGE, SOUR CREAM AND MANGO SALSA

FRESH FISH MARKET

WHOLE FISH BUTCHERED ON SITE
FRESH FISH DAILY MP

SERVED BLACKENED, GRILLED, OR FRIED WITH CHOICE OF SIDE ITEM. TRY WITH ONE OF OUR TOPPING(S):

- + MANGO SALSA 3.99
- + SMOKED CHEDDAR CRAWFISH 6.99
- + TASSO CREAM SAUCE 5.99
- + PARMESAN CRAB TOPPING 6.99
- + ETOUFFEE 6.99

SIDES

- | | |
|--------------------|-----------------------|
| CREAM COLLARDS | BOILED POTATOES GF |
| COLD KALE SALAD GF | BOILED CORN GF |
| CREAMY GRITS GF | MAC N CHEESE |
| HUSHPUPPIES | COLE SLAW GF |
| FRENCH FRIES GF | MASHED POTATOES GF |
| RED BEANS N RICE | RICE GF |
| GRILLED CORN GF | BRUSSELS N CARROTS GF |



SIGNATURE BOILS

SERVED WITH LOW COUNTRY POTATOES & CORN.
ADD SAUSAGE + 2.25 | NO SUBSTITUTIONS

SUPER BOIL.....	46.69
CRAWFISH, SHRIMP, CRAB LEGS & 1 LOBSTER	
BACK COUNTRY.....	27.69
CRAWFISH, SHRIMP & SMOKED SAUSAGE	
CRAWFISH.....	22.69
2 LBS OF SPICY MUDBUGS	
SWAMP.....	38.69
CRAWFISH, SHRIMP & CRAB LEGS	
SHRIMP N CRAB....	39.69
SHRIMP & SNOW CRAB	
SNOW CRAB.....	43.69
1 1/2 LBS OF SNOW CRAB	

CRUSTACEANS N BI-VALVES

CRAB.....	19.69	28.69
HALF POUND POUND		
GULF SHRIMP.....	13.69	19.69
HALF POUND POUND		
OYSTERS.....	10.69	18.69
HALF DOZEN DOZEN		
LOBSTER.....	15.69	
1 LOBSTER		
CRAWFISH.....	9.69	14.69
HALF POUND POUND		
WAHOO OYSTERS..	12.19	21.69
HALF DOZEN DOZEN		
BROILED WITH BUTTER, GARLIC & PARMESAN TOPPING		

DEEP SEA BATTERED

[FRIES, HUSHPUPIES & CHOICE OF 1 SIDE]

BOATHOUSE.....	39.69
SHRIMP, SCALLOPS, OYSTERS, CALAMARI & FISH. CHOICE OF 2 SIDE ITEMS (BEST VALUE). NO SUBSTITUTIONS OR OMISSIONS.	
CHICKEN TENDERS....	9.69
FISH N CHIPS..... (THREE)	9.99
SCALLOPS..... (EIGHT)	12.69
SHRIMP.... (SEVEN) 8.99.... (TEN) 11.99	
CATFISH.....	12.69
OYSTERS..... (EIGHT)	13.69
COMBO PLATTER.....	13.69
ANY TWO ITEMS	

DRINK MENU

PEARCUMBER CRISP	10.50
ABSOLUT PEAR, ST. GERMAIN, LEMON & CUCUMBER WITH CHAMPAGNE TOPPER	
KEY LIME MARTINI	10.50
ABSOLUT VANILLA, LICOR 43, LIME JUICE & CREAM, SERVED WITH MARSHMALLOW & GRAHAM CRACKER	
SUNSCREEN	10.00
MALIBU, FLOR DE CAÑA RUM, PINEAPPLE JUICE, BLUE CURACAO & GRENADINE	
NEW FASHIONED	10.00
JIM BEAM, ORANGE & CHERRIES, & BACON INFUSED SIMPLE SYRUP	
PINEAPPLE MULE	11.00
GREY GOOSE, FRESH PINEAPPLE, ST. GERMAINE & GINGER BEER	

WATERMELON MIST	11.00
TITO'S VODKA, FRESH WATERMELON, GINGER BEER & LIME	
NEGRONI	11.00
ABSOLUT VODKA, CAMPARI, CHAMPAGNE TOPPER WITH A HONEY BROWN SUGAR RIM	
SWEET KENTUCKY LEMONADE	10.00
BULLEIT BOURBON, ST. GERMAINE, LEMONADE & GINGER BEER	
AVOCADO VERACRUZ	11.00
CASAMIGO TEQUILA, FRESH AVOCADO, LIME, JALEPEÑO, CILANTRO & SMOKED SALT RIM	
GOOMBAY SMASH	11.00
SAILOR JERRY RUM, MALIBU, COINTREAU, ORANGE JUICE, PINEAPPLE JUICE WITH A FLOATER OF KRAKEN DARK RUM	

HOUSE WINES:	PINOT GRIGIO • CHARDONNAY • CABERNET SAUVIGNON • MERLOT	GLASS / BOTTLE
	WHITE ZINFANDEL • RED SANGRIA • WHITE SANGRIA • SPARKLING	6.50 17.00

RED WINE

ESTANCIA. PINOT NOIR	10.00 / 43.00
FROM THE COOL MONTEREY BAY, THIS RED IS ENTICING & SOFT, WITH FRUIT AROMAS OF CHERRY, RASPBERRY & WARM BAKING SPICES	
DONA PAULA. MALBEC	9.00 / 38.00
FROM MENDOZA, ARGENTINA, LAYERED WITH BLACK FRUIT, VIOLETS & SPICE, GREAT BALANCE & INTENSE VIOLET COLOR	
TERRAZAS. ALTOS. CABERNET SAUVIGNON	11.00 / 45.00
A RIPE, FORWARD RED OFFERING JUICY PLUM & DARK CASSIS FLAVORS WOVEN WITH SPICE & GRILLED HERB, SOFT TANNINS	
NEWTON SKYSIDE. CLARET	53.00
INVITING AROMAS OF BLACKBERRY, CHERRY & SPICE WITH OAK, VIBRANT FRUIT & SPICE WITH LAYERS OF COCOA & CHERRY, SUPPORTED BY SUPPLE TANNINS & A LONG BALANCED FINISH	
MENAGE A TROIS	9.50 / 40.00
A BLEND OF ZINFANDEL, MERLOT & CABERNET OFFERING SUCCULENT CHERRY & RASPBERRY FLAVORS & TOASTY SPICE WITH A SILKY FINISH	

WHITE WINE

14 HANDS. MOSCATO	10.00 / 43.00
LIGHT, SMOOTH MOSCATO FROM COLUMBIA VALLEY, WASHINGTON. FLAVORS OF RIPE HONEYDEW FOLLOWED BY PEACH & TANGERINE	
KUNG FU GIRL. RIESLING	10.00 / 44.00
WHITE PEACH, MANDARIN ORANGE & APRICOT WITH A CORE OF MINERALITY MAKES THIS DRY RIESLING OUTSTANDING WITH A VERY CLEAN FINISH	
RUFFINO. PINOT GRIGIO	10.50 / 44.00
FROM ONE OF ITALY'S BEST REGIONS, FRESH & COMPLEX WITH NOTES OF PEAR & GOLDEN APPLE	
HOGUE. SAUVIGNON BLANC	9.00 / 38.00
FROM COLUMBIA VALLEY WASHINGTON, NOTES OF CRISP APPLE & PEACH BALANCED BY REFRESHING GRAPEFRUIT, LEMON-LIME ALONG WITH GOOD ACIDITY	
SEAGLASS. CHARDONNAY	10.00 / 43.00
UNOAKED. BLEND OF TROPICAL AROMAS & CITRUS FLAVORS, ZESTY STONE FRUIT & GREEN APPLE	
14 HANDS. ROSE	10.00 / 42.00
SYRAH BASED ROSÉ, OPENS WITH AROMAS OF MELON & STRAWBERRIES, CITRUS FINISH	

MARGARITAS

1 CHOOSE YOUR TEQUILA

SERVED WITH TRIPLE SEC	HOUSE.....	7.50
	CAMARENA SILVER.....	8.50
	CAMARENA REPOSADO....	8.50
SERVED WITH COINTREAU OR GRAND MARNIER	DON JULIO.....	12.00
	PATRON SILVER.....	11.00
	CORAZON SILVER.....	9.50
	CORAZON REPOSADO...	10.00
	MILAGRO.....	12.00
	CASAMIGOS.....	10.50
	CABO.....	10.00

2 CHOOSE YOUR FLAVOR

TRADITIONAL LIME MARGARITA, TEQUILA, TRIPLE SEC
STRAWBERRY TEQUILA, TRIPLE SEC, STRAWBERRY, AGAVE, LIME
MANGO JALEPEÑO TEQUILA, TRIPLE SEC, MANGO, JALAPEÑO, LIME
PEACH TEQUILA, PEACH SCHNAPPS, LIME, ORANGE JUICE
WATERMELON TEQUILA, TRIPLE SEC, WATERMELON, LIME, AGAVE
COCONUT TEQUILA, TRIPLE SEC, COCONUT CREAM, LIME, PINEAPPLE
GRAPEFRUIT TEQUILA, TRIPLE SEC, AGAVE, LIME, GRAPEFRUIT JUICE
ROYALE TEQUILA, TRIPLE SEC, RAZZMATAZZ OR CHAMBORD, AGAVE NECTAR, LIME & CRANBERRY JUICE

SPARKLING WINE

J. ROGET BRUT	8.50 / 31.00
AMERICAN SPARKLING WINE WITH MEDIUM-DRY CRISP FRUIT NOTES, AROMAS OF APPLE & PEAR BALANCED WITH TOASTY YEAST NOTES	
CHANDON BRUT	59.00
A NAPA VALLEY CLASSIC, WITH A FLAVOR PROFILE OF APPLE, PEAR & CITRUS FLAVORS & AROMAS WITH A HINT OF SPICE LEADING TO A SOFT, DRY FINISH	
VEUVE CLICQUOT. YELLOW LABEL. BRUT	102.00
A TRUE CLASSIC FRENCH CHAMPAGNE, WITH LAYERS OF CITRUS & MINERALITY FROM THE CHARDONNAY, BERRY NOTES FROM PINOT MEUNIER, & REFINED STRUCTURE FROM PINOT NOIR	