

# **LUNCH MENU**

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GROUPER BITES crispy Flor TRIPLETAIL BITES fried Tr QUESADILLA served with so OYSTERS RAW per ½ dozen OYSTERS ROCKEFELLER p SMOKED BOURBON OYST CRAB CAKE jumbo lump, ser	neese	with Chicken with Shrimp				
SOUPS FISHCAMP CHOWDER / S	SEAFOOD CHOWDEI	R / LOBSTER BISQU	E	Cup Bowl	6 9	
SALADS GARDEN romaine lettuce, mix CAESAR romaine lettuce, pari SPINACH strawberries, glaze	mesan cheese, croutons	s & Caesar dressing			9 9 9	
CHICKEN SHRIMP TRIPLETAIL	: ==	FLORIDA GROUPER RED SNAPPER SALMON	+16 +17 +13			
<b>BAYSIDE</b> grilled chicken, blue cheese crumbles, grapes, dried cranberries & pecans <b>COCONUT SHRIMP</b> pineapple, strawberries, dried cranberries, glazed pecans, pina colada dressing <b>POKE TUNA</b> spinach, spring mix, sesame seeds, Asian vinaigrette, wasabi cream,						
seaweed salad, guacamole, cucumber & carrots  SHRIMP & CORN romaine, spring mix, roasted corn, tomatoes, queso fresco, black beans, salsa verde						

## **BOATHOUSE TACOS**

Flour tortillas with lettuce, tomatoes & cilantro dressing. Served with yellow rice & black beans

 CHICKEN
 14
 FISH
 23

 SHRIMP
 15
 LOBSTER TAIL
 26

 VEGGIE
 14

VEGGIE 14

# **STREET TACOS**

Corn tortillas with onion, cilantro, salsa verde and queso fresco. Served with yellow rice and black beans

CHICKEN	14	FISH	23
SHRIMP	15	STEAK	23

#### PASTA LINGUINE WITH CLAMS fresh top neck clams with wine & garlic or tomato basil sauce 20 **LINGUINE** with choice of protein & sauce **CHICKEN FLORIDA GROUPER** 25 18 25 SHRIMP 20 **SEA SCALLOPS** 25 TRIPLETAIL **RED SNAPPER** 26 SALMON 22 **PLAIN** 9 Sauce Choices: Wine & Garlic, Tomato Basil, or Tuscan Cream WRAPS CHICKEN CAESAR grilled chicken, romaine, Caesar dressing & parmesan 18 **SHRIMP CAESAR** grilled shrimp, romaine, Caesar dressing & Parmesan 20 CATEGORY 5 SHRIMP fried shrimp, shredded lettuce, tomato, sweet chili sauce & sriracha 20 CATEGORY 5 FISH fried fish, shredded lettuce, tomato, sweet chili sauce & sriracha 21 STEAK spinach, blue cheese crumbles, sauteed onions, horseradish Dijon & balsamic 20 **TUNA** spinach, spring mix, Asian vinaigrette, wasabi cream, seaweed salad & quacamole 21 **SANDWICHES** TRIPLETAIL white fish, sweet & flaky 24 FLORIDA GROUPER locally caught 24 **RED SNAPPER** locally caught 25 SALMON BLT farm salmon, lettuce, tomato, lemon aioli, bacon on ciabatta 21 LOBSTER ROLLS two rolls mixed with celery, onion & mayo with lettuce & tomato 31 **BOATHOUSE BURGER** ½ lb. angus chuck 14 BRIE BURGER ½ lb. angus chuck, with blackberry jam & sweet chili bacon on ciabatta 18 **CHICKEN** grilled, blackened or fried on brioche bun 14 CHICKEN MELT quacamole, Monterey jack, sauteed onions & spinach on ciabatta 17 OYSTER PO BOY fried oysters, lettuce, tomato & sweet chili on a grilled hoagie 20 **TENDERLOIN SLIDERS** garlic butter rolls, horsey Dijon, sauteed onion & Gruyere 20 CRAB CAKE SLIDERS garlic butter rolls, sweet chili sauce, lettuce & tomato 23

### **SPECIALTIES**

BLACKENED CHICKEN BOWL yellow rice, black beans, queso fresco, salsa verde,	
street corn salad, shredded lettuce & tomato	16
FISH & CHIPS Atlantic haddock served with French fries & coleslaw	20
LOBSTER ROLL COMBO one lobster roll with lobster bisque	25

TRIPLETAIL REUBEN grilled rye, Swiss cheese, sauerkraut & tartar

### **SIDES**

FRENCH FRIES | COLESLAW | RED POTATO | BEANS & RICE | STREET CORN SALAD GARLIC PARMESAN FRIES +2
LOBSTER MAC +10

25

#### **CONSUMER INFORMATION**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Our food is prepared in an environment that contains both Glutens and Nuts.