### The Menu

#### Appetizers
- Fried Calamari | 12
- Fish Croquettes | 8.5
- Fish Civiche | 7.5
- Smoke Fish Spread | 7
- Shrimp Civiche | 9
- Conch Fritters | 14
- Tostones | 5
- Tostones w/ Shrimp | 16
- Fried Sardines | 10
- Fried Mojarra | 12.5
- Fried Fish Roe | 12.5
- Fish Fingers | 12
- Fish Adobo | 14.5
- Fried Yuca w/ Cilantro Sauce | 5.5
- Mussels or Clams (served in garlic or red sauce) | 15
- Cod Fritters | 11.5
- Mozzarella Sticks | 9
- Chicken Fingers | 9.5

#### Soups + Salads
- Black Bean Soup (bowl) | 6.5
- Boater's Grill Seafood Soup | 16
- House Salad | 7
- Caesar Salad | 8.5
- + Fish | 15
- + Chicken | 13
- + Shrimp | 16
- Avocado Salad (seasonal) | 7.5

#### Burgers
- Salmon Burger | 10
- Hamburger | 7.5
- Cheeseburger | 8

#### Sides
- Maduros | 3
- White Rice | 3
- Yellow Rice | 3
- Moro Rice | 3
- Mashed Potatoes | 3.5
- Black Beans (cup) | 3.5
- Fries | 3
- House Salad | 4

#### Whole Fish
- Fried to Perfection (when available)
  - Red Snapper, Cubera Snapper, Yellowtail Snapper or Hog Snapper
  - Medium (2 lbs - 2 ½ lbs) | 40
  - Large (2 ½ lbs - 2 ¾ lbs) | 42
  - Extra Large (2 ¾ lbs - 3 lbs) | 48
  - Jumbo | 50
  - Extra Jumbo | 58

#### Fish Fillet
- Grilled or Blackened
  - Swai | 19
  - Mahi Mahi | 21
  - Snapper | 21
  - Salmon | 23
  - Tuna | 23

#### Meats + Poultry
- Fried Pork Chunks | 14
- Churrasco Steak | 19
- Palomilla Steak | 13
- Grilled Chicken Breast | 12
- Grilled Chicken Breast w/ Garlic Sauce | 13

#### Drinks
- Beer + Wine
- Beer (domestic & imported), Wine (by the glass or bottle) , Homemade Sangria (glass or pitcher)?**

#### Pastas
- Carbonara | 19
- Linguini (Shrimp or Salmon) | 21
- Seafood | 25
- Napoletana | 9
- Garlic Pasta | 9
- Chicken Pasta | 14
- Pasta al Burro | 9
- Lobster & Shrimp Fra Diavolo | 28

#### Seafood
- Shrimp in Creole Sauce Grilled, Fried or Scampi | 21
- Scallops in Garlic Sauce | 19
- Langostinos / Prawns | 21
- Lobster in Creole Sauce | 30
- Grilled Florida Lobster | MP
- Grilled Florida Lobster Termedor | MP
- Stone Crab | MP

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#### Desserts
- Homemade Deliciousness
  - Flan, Rice Pudding, Key Lime Pie, Chocolate Mousse, Guava Cheesecake, Mango Cheesecake, House Dessert

### Gift Cards Available

Prices subject to change without notice. *No refills. **Wine corkage fee $15 (750 ml). Champagne corkage fee $18.

Florida State food code requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.

Jan 2020