**APPETIZERS**
- Fried Calamari
- Fish Croquettes
- Fish Ceviche
- Smoke Fish Spread
- Shrimp Ceviche
- Conch Fritters
- Tostones
- Tostones w/ Shrimp
- Fried Sardines
- Fried Mújus
- Fried Fish Roe
- Fish Fingers
- Fish Adobo
- Fried Yuca w/ Cilantro Sauce
- Mussels or Clams
  (served in garlic or red sauce)
- Cod Fritters
- Mozzarella Sticks
- Chicken Fingers

**SOUPS + SALADS**
- Black Bean Soup (bowl)
- Boater’s Grill Seafood Soup
- House Salad
- Caesar Salad
  + Fish
  + Chicken
  + Shrimp
- Avocado Salad (seasonal)

**BURGERS**
- Salmon Burger
- Hamburger
- Cheeseburger

**SIDES**
- Maduros
- White Rice
- Yellow Rice
- Moro Rice
- Mashed Potatoes
- Black Beans (cup)
- Fries
- House Salad

**WHOLE FISH**
- Fried to Perfection (when available)
- Red Snapper, Cubera Snapper, Yellowtail Snapper or Hog Snapper
  - Medium (2 lbs – 2 ½ lbs)
  - Large (2 ¼ lbs – 2 ¾ lbs)
  - Extra Large (2 ½ lbs – 3 lbs)
  - Jumbo
  - Extra Jumbo

**FISH FILLET**
- Grilled or Blackened
  - Snapper
  - Salmon
  - Tuna

**MEATS + POULTRY**
- Fried Pork Chunks
- Churrasco Steak
- Palomilla Steak
- Grilled Chicken Breast
- Grilled Chicken Breast w/ Garlic Sauce

**PAELLAS + RICE**
- Served with Maduros
- Seafood Paella
- Lobster & Shrimp Asopado
- Lobster Asopado
- Shrimp Asopado
- Seafood Rice
- Fish & Rice

**SEAFOOD**
- Shrimp in Creole Sauce
- Grilled, Fried or Scampi
- Scallops in Garlic Sauce
- Langostinos / Prawns
- Lobster in Creole Sauce
- Grilled Florida Lobster
- Grilled Florida Lobster Termidor
- Stone Crab

**FISH FILLET**
- Grilled or Blackened
  - Snapper
  - Salmon
  - Tuna

**MEATS + POULTRY**
- Fried Pork Chunks
- Churrasco Steak
- Palomilla Steak
- Grilled Chicken Breast
- Grilled Chicken Breast w/ Garlic Sauce

**PAELLAS + RICE**
- Served with Maduros
- Seafood Paella
- Lobster & Shrimp Asopado
- Lobster Asopado
- Shrimp Asopado
- Seafood Rice
- Fish & Rice

**SEAFOOD**
- Shrimp in Creole Sauce
- Grilled, Fried or Scampi
- Scallops in Garlic Sauce
- Langostinos / Prawns
- Lobster in Creole Sauce
- Grilled Florida Lobster
- Grilled Florida Lobster Termidor
- Stone Crab

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

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

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

**PASTA**
- Carbonara
- Linguini (Shrimp or Salmon)
- Seafood
- Napolitana
- Garlic Pasta
- Chicken Pasta
- Pasta al Burro
- Lobster & Shrimp Fra Diavolo

**SIDE**
- Maduros
- White Rice
- Yellow Rice
- Moro Rice
- Mashed Potatoes
- Black Beans (cup)
- Fries
- House Salad

**SIDES**
- Maduros
- White Rice
- Yellow Rice
- Moro Rice
- Mashed Potatoes
- Black Beans (cup)
- Fries
- House Salad

Prices subject to change without notice. *No refills. **Wine corkage for $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.

Aug 2021