

THE SHRIMP BOAT

SEAFOOD*STEAKS*COCKTAILS

TO START

SHRIMP&CORN CHOWDER 5 \ 8
topped with crab & shrimp; cup or bowl.

CEVICHE 11
shrimp, bay scallops, roasted corn, tomato, red onion, poblano, cilantro, citrus; served with fried-to-order tortilla chips

CRISPY CRAB BITES 9
Blue Crab blended with goat cheese, shrimp & green onion; served with spicy aioli

WONTON SHRIMP 10
fried wonton wrapped shrimp served with a lemon-soy vinaigrette

TUNA POKE 10
sesame encrusted tuna, creamy + chunky avocado, pickled veggies, lemon-soy vinaigrette & fried-to-order tortilla chips

CALAMARI 10
flash fried & tossed w/ a tangy vinaigrette, pickled banana peppers & scallions

SHRIMP COCKTAIL* 10
1/2 lb. old bay steamed & chilled shrimp

MEDITERRANEAN SALAD 5
greens, chopped tomatoes, red onion, feta cheese & asiago tossed in an olive dressing

SHRIMP DISHES

FRIED SHRIMP 15
served with one side

SEAFOOD AU GRATIN & FRIED SHRIMP 17
crab baked with shrimp, bay scallops, bacon and a 3-cheese blend; with fried shrimp & one side

BBQ-BACON WRAPPED SHRIMP 16
Lump Crabcake sauteed served w Grilled Shrimp & one side

COCONUT SHRIMP 16
panko-coconut breaded shrimp, served with a pina colada dipping sauce and one side

GRILLED SHRIMP 16
seared shrimp served over a bed of cilantro-lime rice & sautéed local veggies

SURF & TURF

BEEF TENDERLOIN & SHRIMP 22
Roasted & Sliced Beef Tenderloin, over whipped potatoes w/ Demi-Glace, served with grilled shrimp

CATTLEMAN'S CUT NY STRIP 29
certified black angus choice 16 oz. NY strip steak served with one side

CHATEAUBRIAND 24
12 oz Beef Tenderloin, Roasted & Sliced, served with whipped potatoes & Demi-Glace

CHICKEN PARMESAN 16
Linguine pasta, panko-crusted chicken breast, housemade marinara sauce, mozzarella cheese

CHICKEN MARSALA 17
Sauteed Chicken Breast topped with baby shrimp, herb roasted mushrooms in a marsala wine sauce, over whipped potatoes

SPECIALTIES

STUFFED FLOUNDER 18
flounder stuffed with shrimp, scallops, crab & topped with lemon beurre blanc; served with one side

SALMON À LA MEUNIÈRE* 18
pan seared salmon topped with sautéed spinach, brown butter, lemon, capers, garlic & parmesan cheese; served over cilantro-lime rice

GRILLED MAHI 18
fresh mahi mahi topped with shrimp & lemon beurre blanc; served with cilantro-lime rice and one side

GRILLED FRESH CATCH [MARKET]
ask your server for the chef's preparation

SEA SCALLOP & SHRIMP 26
shrimp & sea scallops over shrimp-scallion fried rice

SHANG-HAI TUNA ^{SPICY!} 22
sesame encrusted tuna, seared rare, with sautéed shrimp, lemon-soy vinaigrette & housemade crab fried rice

LEMON PARMESAN TILAPIA 15
tilapia baked with a crunchy lemon parmesan crust; served with cilantro-lime rice and local veggies

CAPTAIN'S PLATTER 27
Shrimp, Scallops, Catch of the day, Crab bites
Served Grilled or Fried w/ one side

PASTA

SEAFOOD ALFREDO 23
Sea Scallop & Shrimp in a creamy alfredo sauce w/ broccoli, & Cavatappi pasta

SHRIMP MARINARA 16
Bucatini Pasta tossed w/ housemade marinara & topped w/ asiago cheese

CLAM & SHRIMP PASTA 18
Sauteed shrimp & clams, house-cured bacon, edamame, white wine butter sauce, parmesan cheese, linguine pasta

SIDES

cheddar-bacon grits
au gratin potatoes
cilantro-lime rice
broccoli
loaded potato hash

baked potato
market veggies
french fries
coleslaw

side salad +4
substitute side for salad +3.5
Specialty Vegetable +3
5-cheese mac'n'cheese +3

BALSAMIC VINAIGRETTE, BLEU CHEESE, MANGO VINAIGRETTE, RANCH, CAESAR

*GLUTEN FREE \ 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.