

SHRIMP BOAT

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APPETIZERS

Lobster Bisque.....Cup \$5, Bowl \$8	Smoked Tuna Dip.....\$7
Ceviche.....\$11	Caesar or House Salad.....\$4
Crispy Crab & Shrimp Bites.....\$9	Mediterranean Salad.....\$7
Calamari.....\$11	Beet, Goat Cheese & Walnut Salad \$9

ENTREES

REEF TUNA <small>NEW!</small>	\$20
wasabi whipped potatoes, spiced red wine glaze & reef-style vegetable slaw	
BAKED MEDITERRANEAN COD <small>NEW!</small>	\$18
tender, moist Cod steamed over fresh vegetables & topped with hollandaise sauce over rice	
MAHI MAHI <small>NEW!</small>	\$20
over cauliflower rice with spinach, bean sprouts, scallions, mushrooms, grape tomatoes in a mild coconut ginger sauce (low carb, gluten free)	
GRILLED SHRIMP	\$16
seared shrimp served over a bed of cilantro-lime rice & choice of one side	
STUFFED FLOUNDER	\$18
flounder stuffed with shrimp, scallops & crab, topped with hollandaise sauce; choice of one side	
SALMON A LA MEUNIERE	\$19
pan seared salmon topped with sauteed spinach, brown butter, lemon, capers, garlic parmesan cheese, served over cilantro rice	
SEA SCALLOPS & SHRIMP	\$26
sea scallops & shrimp over shrimp fried rice	
SEAFOOD ALFREDO	\$23
sea scallops & shrimp in a creamy alfredo sauce with broccoli over cavatappi pasta	
CHICKEN & SHRIMP PASTA	\$17
in a creamy lobster sauce with mushrooms & spinach, served over linguine	
CHICKEN MARSALA	\$17
sautéed chicken breast topped with sauteed shrimp, herb-roasted mushrooms in a marsala wine sauce over whipped potatoes	
CHICKEN PARMESAN	\$16
panko-crusted chicken breast, marinara red sauce, mozzarella cheese, linguine pasta	
CHATEAUBRIAND	\$21
beef tenderloin, slow roasted & sliced served with whipped potatoes demi-glace, with choice of one side	

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ENTREES

SHANGHAI TUNA.....\$22
sesame encrusted tuna, seared rare, with sautéed shrimp, lemon-soy vinaigrette;
served over housemade crab fried rice

CHEDDAR CHEESEBURGER.....\$11, Add Bacon +1
black angus beef topped with Tillamook cheddar, onion, lettuce, tomato & pickle; served
with french fries

SHRIMP & GRITS\$17
sautéed shrimp over bacon-Cheddar grits, topped with lobster sauce

ENTRÉE SALAD.....\$9, Add chicken +3, shrimp +5, salmon +8

* HOUSE * romaine, tomatoes, onions, cucumbers, cheddar, croutons & choice of dressing

* MEDITERRANEAN * romaine, tomatoes, onions, Feta, Asiago, olives & olive dressing

* CAESAR * romaine, croutons, Asiago & caesar dressing

3-COURSE PRIX FIXE

3-COURSE PRIX FIXE \$21
Pick one appetizer, one entrée, one dessert

APPETIZERS
Beet Goat Cheese & Walnut Salad
Crispy Crab Shrimp Bites
Lobster Bisque
or Smoked Tuna Dip

ENTREES
Baked Cod - *fresh vegetables, hollandaise sauce & rice*
Chateaubriand (Supp \$2) - *Demi-glace, whipped potatoes*
Sea Scallop & Shrimp (Supp \$3) - *over shrimp fried rice*
Salmon - *bacon jam, caramelized Brussels sprouts & whipped potatoes*

DESSERTS
Peanut Butter Mud Pie
House-Recipe Carrot Cake
Pineapple Upsidedown Cake

SIDES

Au Gratin Potatoes
French Fries
Cheddar-bacon Grits
Steamed Broccoli
Market Veggies
Sweet Potato
Baked Potato
Coleslaw

A LA CARTE SIDES

5-Cheese Mac 'n' Cheese \$5
Au Gratin Potatoes \$4
French Fries \$4
Cheddar-bacon Grits \$4
Steamed Broccoli \$3
Shrimp Fried Rice \$9
Market Veggies \$4
Baked Potato \$4
Sweet Potato \$4
Caramelized Brussels' Sprouts \$5
Coleslaw \$2
Side House or Caesar Salad \$4
Mediterranean Salad \$7

DRESSING

Bleu Cheese, Mango Vinaigrette,
Ranch, Balsamic Vinaigrette,
Caesar

PREMIUM SIDES

5-Cheese Mac 'n' Cheese (Add \$3)
Shrimp Fried Rice (Add \$4)
Caramelized Brussels' Sprouts (Add \$3)
Sub Salad for Side (Add \$3.5)

DESSERT (\$6 EACH)

PEANUT BUTTER MUD PIE

peanut butter mousse, milk chocolate ganache,
chocolate cookie crust

CARROT CAKE

house-recipe carrot cake, butterscotch
frosting, coconut, pineapple, black walnuts

PINEAPPLE UPSIDEDOWN CAKE

caramel sauce, vanilla ice cream