

SHRIMP BOAT

seafood•steaks•cocktails

APPETIZERS

Lobster Bisque.....Cup 6, Bowl 9	Calamari.....11
Coconut Shrimp (5).....11	Shrimp Cocktail (5).....10
Baby Back Ribs NEW!10	Crispy Shrimp & Crab Bites.....9
Short Rib Egg Rolls NEW!7	Smoked Tuna Dip.....8
Dry-Rub Wings (5) NEW!9	Shrimp & Bay Scallop Ceviche.....11
Watermelon Feta Salad NEW!10	Mediterranean Salad.....7
	Side House or Caesar Salad.....4

ENTREES

MAHI MAHI.....21	over cauliflower rice with spinach, bean sprouts, scallions, mushrooms, grape tomatoes in a mild coconut ginger sauce (low carb, gluten free)
DRY-RUB BABY BACK RIBS & FRIED SHRIMP NEW!19	served with choice of one side
FRIED SHRIMP NEW!17	fried shrimp served with cocktail sauce & choice of one side
GRILLED SHRIMP.....21	seared shrimp served over a bed of cilantro-lime rice & choice of one side
STUFFED SHRIMP.....21	jumbo shrimp, rich blue crab & shrimp stuffing, hollandaise sauce & herbed bread crumbs; served with choice of side
STUFFED FLOUNDER.....19	flounder stuffed with shrimp, scallops & crab, topped with hollandaise sauce; choice of one side
SALMON A LA MEUNIERE.....21	pan seared salmon topped with sauteed spinach, brown butter, lemon, capers, garlic parmesan cheese, served over cilantro rice
SEA SCALLOPS & SHRIMP.....27	sea scallops & shrimp over shrimp fried rice
SHRIMP ALFREDO.....21	sauteed shrimp in a creamy alfredo sauce with broccoli over cavatappi pasta
CHICKEN & SHRIMP PASTA18	in a creamy lobster sauce with mushrooms & spinach, served over linguine
CHICKEN MARSALA.....18	sautéed chicken breast topped with sauteed shrimp, herb-roasted mushrooms in a marsala wine sauce over whipped potatoes
CHICKEN PARMESAN.....17	panko-crusted chicken breast, marinara red sauce, mozzarella cheese, linguine pasta

ENTREES

CHATEAUBRIAND.....23
beef tenderloin, slow roasted & sliced served with whipped potatoes demi-glace,
with choice of one side

SHANGHAI TUNA.....23
sesame encrusted tuna, seared rare, with sautéed shrimp, lemon-soy vinaigrette;
served over housemade crab fried rice

SHRIMP & GRITS18
sautéed shrimp over bacon-Cheddar grits, topped with lobster sauce

ENTRÉE SALADS \$10, Add chicken +5, shrimp +6, ahi tuna +8, salmon +6

* **CAESAR** * romaine hearts, croutons, Asiago & caesar dressing

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

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

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

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)

KEY LIME TART

PEANUT BUTTER MUD PIE

peanut butter mousse, milk chocolate
ganache, chocolate cookie crust

CHOCOLATE MOUSSE

house recipe belgium chocolate mousse

PINEAPPLE UPSIDEDOWN CAKE

caramel sauce, vanilla ice cream

DRESSING

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