The Boathouse on Naples Bay

APPETIZERS

Cedar Key Clams or Mussels Milano or Spicy Fradiavlo (GF)
Our famous house specialty with spinach, tomatoes, smoked bacon with a decadent white wine butter sauce. Alone or combo *14*

Broiled Stuffed Mushroom Caps
With our savory crab stuffing. *16*

*Sesame Seared Yellow Fin Tuna
Seared rare, thinly sliced and served with wasabi, ponzo and sweet red chili sauce. *16.75*

Crispy Calamari, Surf Clams, or Both
Flash-fried and served with marinara, cocktail and dill tartar. *16*

Deep-Fried or Rotisserie Chicken Wings
Served with celery sticks and two dipping sauces. *14.50*

Cajun Blackened Chicken Nachos
Layered with salsa creme, lettuce, tomato, avocado, radish, and Mexican cheese *15.25*

Steamed Asian Pork Dumplings
Served over sesame cucumber and cabbage kimchi. *13*

Tender White Shrimp
Chilled jumbo shrimp (4) or a half-pound of peel and eat or Coconut fried (3). *14.75*

Baked Cedar Key Clams Casino
Casino-style with peppers, onions, bacon, Caesar and Parmesan. *14*

Broiled Bacon-Wrapped Sea Scallops (GF)
Our generously sized scallops are fully wrapped in crispy delectable bacon and broiled to perfection. *16.25*

Tomato Prosciutto Caprese
With vine ripened tomato, fresh mozzarella, prosciutto ham, spinach, nutless pesto, bermuda onion, olive oil, and balsamic drizzle. *14*

Baked Shrimp Cargot (GF)
Decadent, buttery and smothered with herbs, Parmesan and Swiss cheese. *16*

Homemade Fried Mozzarella
Homemade fried mozzarella cheese, hand-breaded with Italian-seasoned breadcrumbs, deep-fried, served with marinara and garlic sauces. *14*

Neptune's Extraordinary Conch Fritters
Medium spiced with 2 dipping sauces. *14.25*

*Smoked Salmon Carpaccio
Our beautiful smoked salmon is dressed with imported extra virgin olive oil, delicate sweet onions, tangy caper berries, shredded Asiago and crisp flat bread. *14.50*

Chilled Seafood Ceviche (GF)
Fresh from the boat sashimi tuna, tender cooked shrimp, diced avocado and colossal lump crabmeat in our spectacular spiced Bloody Mary-style Pico de Gallo. *18*

Smoked Pork Riblets
Served with BBQ and Greek Tzatziki Sauce *14*

Crab Encrusted Artichokes
Lightly breaded, filled with succulent crab, shredded asiago and served with our signature white wine sauce. *16.75*

Delectable East or (West Coast Oysters Add .75)
Rockefeller with creamed spinach and smoked bacon. *3.25*
Oregenatta with garlicky crumbs & Grana Padano cheese. *3*
Raw, fried or steamed in Old Bay. *2.75*

***Consumer Advisory:**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Nachman's Native Fish Dip
Grilled romain, sliced tomato, onion, jalapeno, and flatbread crackers. *14.75*

*Chilled Cold Water Cherry Stone Clams
Served raw on half shell with cocktail sauce, horseradish, and crackers. *2.25*

SOUPS • CHOWDERS • CHILI

French Onion
Gratineé *11*

Lobster Bisque
Cup *9* // Bowl *12*

New England Clam Chowder
Cup *9* // Bowl *12*

Sweet Corn & Crab Chowder
Cup *8* // Bowl *11*

Teddy's Loaded Bar Chili
Shredded cheddar and mild sliced jalapeños.
Cup *7* // Bowl *10*

Traditional Gumbo
With shrimp, chicken, sausage, and yellow rice. *13*

TOWERS *NO SUBSTITUTIONS*

Cold Tower
3 Cocktail Shrimp
3 Schucked Oysters
3 Schucked Clams
Sesame Seared Tuna
Whole Maine Lobster
60

Hot Tower
3 Crab Stuffed Mushrooms
3 Bacon Wrapped Scallops
3 Pork Dumplings
Homemade Fresh Mozzarella
1/2lb Pork Riblets
50

BURGERS & SANDWICHES

Seafood Melt
A garlicky blend of lobster, shrimp, crab, tomato, crispy bacon and melted Swiss cheese on a toasted ciabatta roll. *18*

Classic French Dip
Thinly sliced roast prime rib with au jus on garlic toasted French baguette. *19*

Classic Open Faced Pastrami Reuben
Butter toasted marbled rye layered with lean seasoned sliced pastrami, bigeye Swiss, sauerkraut, and our signature thousand island dressing. *18*

Grilled Chicken Caprese Wrap
The Boathouse favorite is topped with fresh spinach, tomato, basil pesto, mozzarella and aged balsamic drizzle. *17*

Steak & Blue Cheese Flatbread
Caramelized onion, arugula, balsamic glaze. *19.25*

Toasted Traditional Club
Ham, turkey, bacon, lettuce, tomato and bacon aioli. *17*

Waygu Beef Burger
Our signature sirloin and short rib meat burger. *16*

Our Famous Grouper
Select your preparation: char-broiled, panko fried, blackened, jerk spice or beer battered. ***Market Price***

Famous Eddie's Lobster Roll
Chunks of chilled lobster meat with chopped celery, tossed in a lite dressing and served on a fresh baked baguette.
Market Price

Extra toppings for burgers and sandwiches. *1.25 each*
Cheddar, Swiss, American, pepper jack, blue cheese, bacon, spinach, grilled onions, sautéed onions, sautéed mushrooms,fried egg, fried onion rings, rich béarnaise or fresh guacamole.

HOMEMADE PUB STYLE FAVORITES

*Served 11:30 till 3:00 PM

Prime Rib of Beef Stroganoff
With mushrooms, onions, linguine, and a light burgundy cream sauce. *20*

Yolanda's Incredible Chicken Pot Pie
Vegetables, potatoes, and homemade gravy. *18*

Quiche Lorraine
With blueberry or cinnamon apple muffin. *16*

Corned Beef and Cabbage Platter
With Red Potatoes. *18*

SIGNATURE ENTREE SALADS

Block Island Salad (GF)
Garden fresh mixed greens, Maytag blue cheese, crisp granny smith apples, sweet pecans, hickory-smoked bacon and dried cranberries tossed with our tangy honey-lime vinaigrette. *18*

Add shrimp *24*
Add chicken *23*

Wharfside Salad
Scallops, shrimp, smoked fish dip, bacon, avocado, red onion, chick peas, egg, Green Goddess dressing. *24*

Taco Salad
Crisp shredded lettuce, yellow cheddar cheese, vine ripe tomatoes, mild cherry peppers, black olives, diced avocado, sour cream on a crisp flour tortilla. *16*

Add chicken *21*
Add shrimp *22*
Add Mexican Chili *20*

Classic Caesar
Crisp romaine hearts, garlic toasted croutons, with homemade Caesar dressing, topped with shaved Romano cheese. *16*

Add shrimp *22*
Add chicken *21*
Add smoked salmon *23*

18% Gratuity will be automatically added to any parties of 8 people or more.

LAND HO

Center Cut Top Sirloin (GF)
9-10 oz 34

7-Spiced Roast Prime Rib
Served with a fantastic horseradish cream sauce.
12-13 oz 37 // 16-17 oz 44

Grande Sous Vide Herbed Chicken (GF)
Sous Vide half chicken, perfectly seasoned, tender with crisp skin. *30*

Triple Grilled Garlic and Rosemary Lamb Chops.
Cooked to your liking and served with mint jelly and demi-glace. *41*

Polynesian Pork Porterhouse
Basted with sweet chili sauce and grilled pineapple scallion confit. *14 oz 29.75*

Center Cut Filet Mignon (GF)
5-6 oz 33 // 9-10 oz 40

Tomahawk Bone in Ribeye (GF)
28 oz 120

Center Cut New York Strip (GF)
11-12 oz 44

Steaks available Cajun Blackened or Chargrilled and served with sauteed spinach, a side of red wine demi-glace, and bernaise butter.

LAND AND SEA

	Grouper	Crab Cakes	Lobster Tail	Fried or Garlic Shrimp
Petite Filet	45	55	55	43
Chicken Francaise	34	44	44	32
Prime Rib	43	53	53	41
Twin Lamb Chops	40	48	48	38

$10 Plate Charge for Sharing

BOATHOUSE FAVORITES

Lobster, Scallop & Gulf Shrimp Sauté
Lobster tail, jumbo shrimp and scallops sautéed with diced tomato, green onion and spinach. Served with linguine. Choose Herb Garlic Butter or Creamy Alfredo. *36*

Asian Stir Fry
Fragrant pan seared blend of pea pods, carrots, baby corn, onion, bamboo shoots, water chestnuts, sprouts and purple cabbage served with Yakisoba noodles and sesame oyster sauce. *25*
Add shrimp *31* // Add chicken *30*

Chicken Saltimbocca
Francaised breast of chicken, prosciutto ham, fresh sage, hard boiled egg, and demi glaze. *28*

Bourbon Street Sea Bass Oscar (GF)
Beautiful sea bass seared with Cajun spices plated over a bed of wilted spinach with jumbo lump crab meat and served with a drizzle of tangy citrus hollandaise. *45*

Paella
Classic Spanish paella of rich rice loaded with smoked pork riblets, andouille sausage, scallops, shrimp, clams, and mussels. *38*

Seafood Norfolk (GF)
Tender shrimp, lump crab meat and fresh sea scallops, gently sautéed in our signature white wine and butter sauce. *38*

Sea Scallops Grenobloise
New Bedford Massachusetts Dry Pak Sea Scallops baked with lemon, butter, white wine, capers and an Italian seasoned bread crumb. *42*

Cheesy Seafood Lasagna
Shrimp, crab, lobster, ricotta, alfredo, and mozzarella. *30*

Stuffed Gulf Shrimp
Large succulent shrimp, overstuffed with lump crab meat and baked to perfection. *34*

The California Grilled Veggie Kabob (GF)
Garden fresh bell peppers, sweet onion, tomato, zucchini, and squash with our fruity balsamic glaze reduction. *22.25*
Add shrimp *30.95* // Add chicken *28.25*
Add steak *32.95*

Seafood Fradiavlo
Lobster Tail, Calamari, Shrimp, Clams, and Mussels served over linguine in a spicy red Pomodoro sauce. *35*

SEAFOOD

Boathouse Combo Platter
Fresh grouper, prepared as you wish, served with our ultimate crab cake and a side of fried shrimp or shrimp scampi. *45*

Broiled Seafood Platter
Delectable choice of lobster tail or snow crab served with crab-stuffed shrimp, scallops, filet of cod and tangy lemon butter sauce. *44*

Fisherman's Platter
Crab stuffed cod, clams casino, mussels, shrimp, and snow crab cluster.. *41*

Lite Broiled Platter
The perfect trio of succulent shrimp, scallops and cod. *28.25*

Shrimp Platter
Select up to three of these succulent shrimp preparations: scampi, coconut, soy scallion, sweet chili glaze, gumbo or classic cocktail. *30.75*

Boardwalk Clam Bake
Delectable choice of lobster tail or snow crab served with smoked pork riblets and old bay infused shrimp, clams and mussels. *38.75*

Lite Fried Platter
A mix of shrimp, surf clams, & calamari. *28.25*

Fried Seafood Platter
Filet of cod, fan- tailed shrimp, surf clams and scallops fried gold brown and served with tangy sauce. *38.25*

LOBSTER

10-12 oz. Cold Water Maine Tail *Market Price* (GF)

12-14 oz. Warm Water Brazilian Tail *45.50* (GF)

Whole Maine Lobster *Market Price* (GF)

One Half Crab Stuffed Maine Lobster *Market Price*

Lobster Mac & Cheese
Succulent Maine lobster baked with macaroni and a rich variety of cheeses and topped with a light Italian seasoned butter crumb. *41*

CRAB

16 oz Jumbo Alaskan King (GF)
Decadent Colossal Alaskan King Crab. *Market Price*

16 oz Large Canadian Snow (GF)
Large Canadian Snow Crab. *44*

Seafood Pot Pie
Crab, shrimp, scallops. *38*

Hemingway's Broiled Crab Cakes
Classic local favorite. *44*

SIDES

Baked Potato, Sweet Potato, Rice, Black Beans and Rice, Smashed Potato, Sweet Fries, French Fries, Linguini Alfredo, Marinara or Garlic Butter, House Salad, Caesar Salad, Cole Slaw, Vegetables, Fresh Fruit. 4.00

Loaded baked Potato 6.50, Loaded White Cheddar Mac and Cheese 8.15, Chili Roasted Cauliflower with Beurr Blanc 6.25
Grilled Jumbo Asparagus with Hollandaise Sauce. 7.15