

LUNCH MENU

FIRST MATES

BOOM BOOM SHRIMP	11.69
FRIED SHRIMP TOSSED IN OUR SIGNATURE BOOM BOOM SAUCE	
CRAB CAKES	17.69
THREE CRAB CAKES SERVED WITH OUR REMOULADE SAUCE	
GATOR TAIL	14.69
FRIED LOCAL GATOR SERVED WITH REMOULADE SAUCE	
MUDBUG FRIES	10.69
FRENCH FRIES COVERED IN OUR SMOKED CHEDDAR CRAWFISH SAUCE, TOPPED WITH BACON & GREEN ONIONS	
WAHOO FISH DIP	10.69
SERVED WITH SESAME SEED CRACKERS	
FRIED GREEN TOMATOES	13.69
TOPPED WITH KALE, CRAB & CAHILL PORTER PIMENTO CHEESE	

AHI TUNA POKE GF	12.69
RAW AHI TUNA TOSSED IN POKE SAUCE SERVED WITH CABBAGE & SUSHI RICE	
CALAMARI	12.69
FRIED & SERVED WITH A CREAMY ASIAN DIPPING SAUCE	
WAHOO ROLL	12.69
AHI TUNA, WAHOO, CUCUMBER, SCALLIONS & CREAM CHEESE, LIGHTLY DUSTED WITH PANKO & FLASH FRIED	
DELTA ROLLS	11.69
GULF SHRIMP, COLLARD GREENS & A BLEND OF CHEESES, WRAPPED & FRIED	
DRUNK N SPICY MUSSELS	12.69
SAUTÉED IN BELGIAN WHITE ALE, JALAPENOS, SUN DRIED TOMATOES, BACON IN A SEAFOOD BROTH	
WINGS FIVE	10.69
TEN	16.69
SERVED GRILLED OR FRIED & TOSSED IN YOUR CHOICE OF SAUCE: MILD, MEDIUM, HOT, JERK, ASIAN OR BBQ	
Add celery & carrots +1.50	

HANDHELDS

COMES WITH ONE SIDE

HOUSE MADE BURGER	
CHOOSE YOUR CHEESE	
ADD THICK CUT BACON +1.00	
ADD SAUTÉED ONION +.50	
ADD MUSHROOMS +.50	
HALF LB	9.99
THREE QTR LB	13.99
ONE LB	15.99
FRESH FISH SANDWICH MP	
SERVED BLACKENED, FRIED OR GRILLED WITH LETTUCE, TOMATO, ONION & PICKLE	

CRAB CAKE SANDWICH	14.99
A JUMBO LUMP CRAB CAKE SERVED WITH LETTUCE, TOMATO, ONION, PICKLE & A SIDE OF TARTAR SAUCE	
FRIED FISH SANDWICH	10.99
8 OZ OF FRIED FISH SERVED WITH LETTUCE, TOMATO, ONION, PICKLE & A SIDE OF TARTAR SAUCE	
CHICKEN STACK	11.99
FRIED CHICKEN STACKED HIGH WITH CHEDDAR CHEESE, BACON, LETTUCE, TOMATO & RANCH DRESSING	
POBOY SANDWICH	13.69
TOPPED WITH LETTUCE, CRAWFISH	14.69
TOMATOES, PICKLES & GATOR	17.69
TARTAR SAUCE ON A BEEF	14.69
LEIDENHEIMER ROLL OYSTER	15.69

LUNCH ENTREES

ETOUFFEE	CATFISH	11.99
A NEW ORLEANS STAPLE	SHRIMP	9.69
SERVED OVER RICE	CHICKEN	9.69
WITH YOUR CHOICE OF:	CRAWFISH	13.99
ALMOND CRUSTED SALMON GF		12.99
SERVED OVER MANGO COCONUT RICE		
WAHOO THERMADOR		10.69
LIGHTLY BLACKENED WAHOO WITH A SWEET SHERRY & CHEESY CREAM SAUCE OVER RICE		
BLACKENED COBIA		10.69
TOPPED WITH ETOUFFEE ON A BED OF RICE WITH CHOICE OF ONE SIDE ITEM		

SEAFOOD JAMBALAYA	13.99
CREOLE STEW WITH SHRIMP, SCALLOPS, FRESH FISH & RICE	
PARMESAN N CRAB	14.99
TOPPED MAHI	
LIGHTLY BLACKENED MAHI TOPPED WITH A PARMESAN & CRAB SAUCE	
CHICKEN N SAUSAGE	9.99
JAMBALAYA	
CREOLE STEW WITH CHICKEN & ANDOUILLE SAUSAGE SERVED OVER RICE	
TASSO SHRIMP N GRITS	10.69
GULF SHRIMP TOSSED IN OUR SIGNATURE TASSO CREAM SAUCE, SERVED OVER CREAMY YELLOW GRITS	
SUN DRIED TOMATO BACON PASTA	
CAVATAPPI PASTA	
TOSSED IN A CREAMY	CHICKEN 10.69
SUN-DRIED TOMATO,	SHRIMP 11.69
BACON & BASIL SAUCE	FRESH FISH MP

SOUPS N SALADS

HOUSE SALAD	SM	6.99	LG	9.99
CAESAR SALAD	SM	6.99	LG	9.99
CHICKEN N SAUSAGE GUMBO	CUP	6.99	BOWL	9.99
SEAFOOD GUMBO	CUP	6.99	BOWL	9.99
CRAB BISQUE	CUP	7.99	BOWL	10.99

BUILD YOUR OWN SALAD GF

PROTEIN	DRESSING (choose 1)
CHICKEN +5.99	HOUSE
SEARED WAHOO +6.99	RANCH
SEARED AHI +6.99	BLEU CHEESE
SHRIMP +7.99	BALSAMIC VINAIGRETTE
FRESH CATCH +MP	HONEY MUSTARD
AHI POKE +6.99	THOUSAND ISLAND

GREENS (choose 1)	TOPPINGS (choose 4)
ROMAINE	MIXED CHEESE
MIXED GREENS	GOAT CHEESE
ICEBERG	BLEU CHEESE
	PARMESAN CHEESE
	SUNFLOWER SEEDS
	TOASTED ALMONDS
	CROUTONS
	TOMATOES
	CUCUMBER
	CARROT
	RED PEPPER
	RED ONION
	BACON BITS
	CRAISINS

TACO STATION

BOOM BOOM SHRIMP TACOS	10.99
GULF SHRIMP TOSSED IN OUR BOOM BOOM SAUCE ON TWO TACOS WITH CABBAGE, PICO DE GALLO & CHEESE	
FISH TACOS	9.99
TWO FISH TACOS SERVED BLACKENED, GRILLED OR FRIED, TOPPED WITH SLICED CABBAGE, SPICY AIOLI, SHREDDED CHEESE & PICO DE GALLO	
CHICKEN TACOS	8.99
TWO FRIED OR GRILLED CHICKEN TACOS WITH BOOM BOOM CABBAGE, PICO DE GALLO & CHEESE	
AHI TUNA TACOS	9.99
TWO RAW AHI TUNA TACOS TOSSED IN OUR SIGNATURE POKE SAUCE, WITH CABBAGE, SOUR CREAM AND MANGO SALSA	

FRESH FISH MARKET

WHOLE FISH BUTCHERED ON SITE
FRESH FISH DAILY MP

SERVED BLACKENED, GRILLED, OR FRIED WITH CHOICE OF SIDE ITEM. TRY WITH ONE OF OUR TOPPINGS:

- + MANGO SALSA 3.99
- + SMOKED CHEDDAR CRAWFISH 6.99
- + TASSO CREAM SAUCE 5.99
- + PARMESAN CRAB TOPPING 6.99
- + ETOUFFEE 6.99

SIDES

CREAM COLLARDS	BOILED POTATOES GF
COLD KALE SALAD GF	BOILED CORN GF
CREAMY GRITS GF	MAC N CHEESE
HUSHPUPPIES	COLE SLAW GF
FRENCH FRIES GF	MASHED POTATOES GF
RED BEANS N RICE	RICE GF
GRILLED CORN GF	BRUSSELS N CARROTS GF

Wahoo SEAFOOD GRILL

SIGNATURE BOILS

SERVED WITH LOW COUNTRY
POTATOES & CORN.
ADD SAUSAGE + 2.25 | NO SUBSTITUTIONS

SUPER BOIL.....	46.69
CRAWFISH, SHRIMP, CRAB LEGS & 1 LOBSTER	
BACK COUNTRY.....	27.69
CRAWFISH, SHRIMP & SMOKED SAUSAGE	
CRAWFISH.....	22.69
2 LBS OF SPICY MUDBUGS	
SWAMP.....	38.69
CRAWFISH, SHRIMP & CRAB LEGS	
SHRIMP N CRAB....	39.69
SHRIMP & SNOW CRAB	
SNOW CRAB.....	43.69
1 1/2 LBS OF SNOW CRAB	

CRUSTACEANS N BI-VALVES

	HALF POUND	POUND
CRAB.....	19.69	28.69
	HALF POUND	POUND
GULF SHRIMP.....	13.69	19.69
	HALF DOZEN	DOZEN
OYSTERS.....	10.69	18.69
	1 LOBSTER	
LOBSTER.....	15.69	
	HALF POUND	POUND
CRAWFISH.....	9.69	14.69
	HALF DOZEN	DOZEN
WAHOO OYSTERS..	12.19	21.69
BROILED WITH BUTTER, GARLIC & PARMESAN TOPPING		

DEEP SEA BATTERED

[FRIES, HUSHPUPIES & CHOICE OF 1 SIDE]

BOATHOUSE.....	39.69
SHRIMP, SCALLOPS, OYSTERS, CALAMARI & FISH. CHOICE OF 2 SIDE ITEMS (BEST VALUE). NO SUBSTITUTIONS OR OMISSIONS.	
CHICKEN TENDERS....	9.69
FISH N CHIPS..... (THREE)	9.99
SCALLOPS..... (EIGHT)	12.69
SHRIMP.... (SEVEN) 8.99.... (TEN) 11.99	
CATFISH.....	12.69
OYSTERS..... (EIGHT)	13.69
COMBO PLATTER.....	13.69
ANY TWO ITEMS	

DRINK MENU

PEARCUMBER CRISP	10.50
ABSOLUT PEAR, ST. GERMAIN, LEMON & CUCUMBER WITH CHAMPAGNE TOPPER	
KEY LIME MARTINI	10.50
ABSOLUT VANILLA, LICOR 43, LIME JUICE & CREAM, SERVED WITH MARSHMALLOW & GRAHAM CRACKER	
SUNSCREEN	10.00
MALIBU, FLOR DE CAÑA RUM, PINEAPPLE JUICE, BLUE CURACAO & GRENADINE	
NEW FASHIONED	10.00
JIM BEAM, ORANGE & CHERRIES, & BACON INFUSED SIMPLE SYRUP	
PINEAPPLE MULE	11.00
GREY GOOSE, FRESH PINEAPPLE, ST. GERMAINE & GINGER BEER	

WATERMELON MIST	11.00
TITO'S VODKA, FRESH WATERMELON, GINGER BEER & LIME	
NEGRONI	11.00
ABSOLUT VODKA, CAMPARI, CHAMPAGNE TOPPER WITH A HONEY BROWN SUGAR RIM	
SWEET KENTUCKY LEMONADE	10.00
BULLEIT BOURBON, ST. GERMAINE, LEMONADE & GINGER BEER	
AVOCADO VERACRUZ	11.00
CASAMIGO TEQUILA, FRESH AVOCADO, LIME, JALEPEÑO, CILANTRO & SMOKED SALT RIM	
GOOMBAY SMASH	11.00
SAILOR JERRY RUM, MALIBU, COINTREAU, ORANGE JUICE, PINEAPPLE JUICE WITH A FLOATER OF KRAKEN DARK RUM	

HOUSE	PINOT GRIGIO • CHARDONNAY • CABERNET SAUVIGNON • MERLOT	GLASS / BOTTLE
WINES:	WHITE ZINFANDEL • RED SANGRIA • WHITE SANGRIA • SPARKLING	6.50 17.00

RED WINE

GLASS / BOTTLE

ESTANCIA. PINOT NOIR	10.00 / 43.00
FROM THE COOL MONTEREY BAY, THIS RED IS ENTICING & SOFT, WITH FRUIT AROMAS OF CHERRY, RASPBERRY & WARM BAKING SPICES	
DONA PAULA. MALBEC	9.00 / 38.00
FROM MENDOZA, ARGENTINA, LAYERED WITH BLACK FRUIT, VIOLETS & SPICE, GREAT BALANCE & INTENSE VIOLET COLOR	
TERRAZAS. ALTOS.	11.00 / 45.00
CABERNET SAUVIGNON A RIPE, FORWARD RED OFFERING JUICY PLUM & DARK CASSIS FLAVORS WOVEN WITH SPICE & GRILLED HERB, SOFT TANNINS	
NEWTON SKYSIDE. CLARET	53.00
INVITING AROMAS OF BLACKBERRY, CHERRY & SPICE WITH OAK, VIBRANT FRUIT & SPICE WITH LAYERS OF COCOA & CHERRY, SUPPORTED BY SUPPLE TANNINS & A LONG BALANCED FINISH	
MENAGE A TROIS	9.50 / 40.00
A BLEND OF ZINFANDEL, MERLOT & CABERNET OFFERING SUCCULENT CHERRY & RASPBERRY FLAVORS & TOASTY SPICE WITH A SILKY FINISH	

WHITE WINE

GLASS / BOTTLE

14 HANDS. MOSCATO	10.00 / 43.00
LIGHT, SMOOTH MOSCATO FROM COLUMBIA VALLEY, WASHINGTON. FLAVORS OF RIPE HONEYDEW FOLLOWED BY PEACH & TANGERINE	
KUNG FU GIRL. RIESLING	10.00 / 44.00
WHITE PEACH, MANDARIN ORANGE & APRICOT WITH A CORE OF MINERALITY MAKES THIS DRY RIESLING OUTSTANDING WITH A VERY CLEAN FINISH	
RUFFINO. PINOT GRIGIO	10.50 / 44.00
FROM ONE OF ITALY'S BEST REGIONS, FRESH & COMPLEX WITH NOTES OF PEAR & GOLDEN APPLE	
HOGUE. SAUVIGNON BLANC	9.00 / 38.00
FROM COLUMBIA VALLEY WASHINGTON, NOTES OF CRISP APPLE & PEACH BALANCED BY REFRESHING GRAPEFRUIT, LEMON-LIME ALONG WITH GOOD ACIDITY	
SEAGLASS. CHARDONNAY	10.00 / 43.00
UNOAKED. BLEND OF TROPICAL AROMAS & CITRUS FLAVORS, ZESTY STONE FRUIT & GREEN APPLE	
14 HANDS. ROSE	10.00 / 42.00
SYRAH BASED ROSÉ, OPENS WITH AROMAS OF MELON & STRAWBERRIES, CITRUS FINISH	

MARGARITAS

1 CHOOSE YOUR TEQUILA

SERVED WITH TRIPLE SEC	→	HOUSE..... 7.50
		CAMARENA SILVER..... 8.50
		CAMARENA REPOSADO... 8.50
		DON JULIO..... 12.00
		PATRON SILVER..... 11.00
		CORAZON SILVER..... 9.50
		CORAZON REPOSADO... 10.00
		MILAGRO..... 12.00
		CASAMIGOS..... 10.50
		CABO..... 10.00

2 CHOOSE YOUR FLAVOR

TRADITIONAL LIME MARGARITA, TEQUILA, TRIPLE SEC	
STRAWBERRY TEQUILA, TRIPLE SEC, STRAWBERRY, AGAVE, LIME	
MANGO JALEPEÑO TEQUILA, TRIPLE SEC, MANGO, JALAPEÑO, LIME	
PEACH TEQUILA, PEACH SCHNAPPS, LIME, ORANGE JUICE	
WATERMELON TEQUILA, TRIPLE SEC, WATERMELON, LIME, AGAVE	
COCONUT TEQUILA, TRIPLE SEC, COCONUT CREAM, LIME, PINEAPPLE	
GRAPEFRUIT TEQUILA, TRIPLE SEC, AGAVE, LIME, GRAPEFRUIT JUICE	
ROYALE TEQUILA, TRIPLE SEC, RAZZMATAZZ OR CHAMBORD, AGAVE NECTAR, LIME & CRANBERRY JUICE	

SPARKLING WINE

GLASS / BOTTLE

J. ROGET BRUT	8.50 / 31.00
AMERICAN SPARKLING WINE WITH MEDIUM-DRY CRISP FRUIT NOTES, AROMAS OF APPLE & PEAR BALANCED WITH TOASTY YEAST NOTES	
CHANDON BRUT	59.00
A NAPA VALLEY CLASSIC, WITH A FLAVOR PROFILE OF APPLE, PEAR & CITRUS FLAVORS & AROMAS WITH A HINT OF SPICE LEADING TO A SOFT, DRY FINISH	
VEUVE CLICQUOT.	102.00
YELLOW LABEL. BRUT A TRUE CLASSIC FRENCH CHAMPAGNE, WITH LAYERS OF CITRUS & MINERALITY FROM THE CHARDONNAY, BERRY NOTES FROM PINOT MEUNIER, & REFINED STRUCTURE FROM PINOT NOIR	