

# DINNER MENU GF GLUTEN FREE

## 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

AHI TUNA POKE GF 12.69  
 RAW AHI TUNA TOSSED IN POKE SAUCE SERVED WITH CABBAGE & SUSHI RICE

MUDBUG FRIES 10.69  
 FRENCH FRIES COVERED IN OUR SMOKED CHEDDAR CRAWFISH SAUCE, TOPPED WITH BACON & GREEN ONIONS

DELTA ROLLS 11.69  
 GULF SHRIMP, COLLARD GREENS & A BLEND OF CHEESES, WRAPPED & FRIED

FRIED LOCAL GATOR TAIL 14.69  
 SERVED WITH REMOULADE SAUCE

WAHOO FISH DIP 10.69  
 SERVED WITH SESAME SEED CRACKERS

FRIED GREEN TOMATOES 13.69  
 TOPPED WITH KALE, CRAB & CAHILL PORTER PIMENTO CHEESE

WAHOO ROLL 12.69  
 AHI TUNA, WAHOO, CUCUMBER, SCALLIONS & CREAM CHEESE, LIGHTLY DUSTED WITH PANKO & FLASH FRIED

DRUNK N SPICY MUSSELS 12.69  
 SAUTÉED IN BELGIAN WHITE ALE, JALAPENOS, SUN DRIED TOMATOES, BACON IN A SEAFOOD BROTH

FRIED CALAMARI 12.69  
 WITH A CREAMY ASIAN DIPPING SAUCE

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

**SOUPS** CUP / BOWL

CHICKEN N SAUSAGE GUMBO... 6.99 9.99  
 SEAFOOD GUMBO..... 7.99 10.99  
 CRAB BISQUE ..... 7.99 10.99

**SALADS** SMALL / LARGE

HOUSE SALAD..... 6.99 9.99  
 CAESAR SALAD..... 6.99 9.99

BUILD YOUR OWN SALAD ON BACK

## HANDHELDS

COMES WITH ONE SIDE

POBOY SANDWICH SHRIMP 15.69  
 TOPPED WITH LETTUCE, CRAWFISH 14.69  
 TOMATOES, PICKLES & GATOR 17.69  
 TARTAR SAUCE ON A BEEF 15.69  
 LEIDENHEIMER ROLL OYSTER 16.69

HOUSE MADE BURGER  
 CHOOSE YOUR CHEESE.  
 ADD THICK CUT BACON: +1.00 1/2 lb 11.69  
 ADD SAUTÉED MUSHROOMS: +.50 3/4 lb 14.69  
 ADD SAUTÉED ONION: +.50 1 lb 16.69

FRESH FISH SANDWICH MP  
 SERVED BLACKENED, FRIED OR GRILLED WITH LETTUCE, TOMATO, ONION & PICKLE

## TACO STATION

BOOM BOOM SHRIMP TACOS 13.69  
 GULF SHRIMP TACOS TOSSED IN OUR BOOM BOOM SAUCE SERVED WITH CABBAGE, PICO DE GALLO & CHEESE

FISH TACOS 13.69  
 BLACKENED, GRILLED OR FRIED, TOPPED WITH SLICED CABBAGE, SPICY AIOLI, SHREDDED CHEESE & PICO DE GALLO

CHICKEN TACOS 13.69  
 FRIED OR GRILLED WITH BOOM BOOM CABBAGE, PICO DE GALLO & CHEESE

AHI TUNA POKE TACOS 13.69  
 RAW AHI TUNA TOSSED IN OUR SIGNATURE POKE SAUCE WITH CABBAGE, SOUR CREAM & MANGO SALSA

## FRESH FISH MARKET

**FRESH FISH DAILY** MP  
 WHOLE FISH BUTCHERED ON SITE

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

## DINNER ENTREES

ETOUFFEE 18.99  
 A NEW ORLEANS STAPLE SERVED OVER RICE WITH YOUR CHOICE OF: CRAWFISH, CHICKEN, SHRIMP OR CATFISH

PARMESAN N CRAB 22.69  
 TOPPED MAHI  
 LIGHTLY BLACKENED MAHI TOPPED WITH A PARMESAN & CRAB SAUCE

BLACKENED COBIA 19.69  
 TOPPED WITH ETOUFFEE ON A BED OF RICE WITH CHOICE OF ONE SIDE ITEM

REDFISH 19.69  
 PANÉED REDFISH FILLET COVERED WITH A CRAB LEMON CREAM SAUCE, TOPPED WITH TOASTED ALMONDS

TASSO SHRIMP N GRITS 18.69  
 GULF SHRIMP TOSSED IN OUR SIGNATURE TASSO CREAM SAUCE, SERVED OVER CREAMY YELLOW GRITS

ALMOND CRUSTED SALMON GF 20.69  
 SERVED OVER MANGO COCONUT RICE

CHICKEN N SAUSAGE 17.69  
 JAMBALAYA  
 CREOLE STEW WITH CHICKEN & ANDOUILLE SAUSAGE SERVED OVER RICE

SEAFOOD JAMBALAYA 19.69  
 CREOLE STEW WITH SHRIMP, SCALLOPS, FRESH FISH & RICE

WAHOO THERMADOR 17.69  
 LIGHTLY BLACKENED WAHOO WITH A SWEET SHERRY & CHEESY CREAM SAUCE, SERVED OVER RICE

RIBEYE GF 25.69  
 16 OZ. RIBEYE, CHOICE OF TWO SIDES

BRAZILIAN SIRLOIN GF 18.69  
 10 OZ. SIRLOIN SERVED WITH MASHED POTATOES & CHOICE OF ONE SIDE ITEM

SUN DRIED TOMATO BACON PASTA  
 CAVATAPPI PASTA CHICKEN 16.69  
 TOSSED IN A SHRIMP 18.69  
 CREAMY SUN-DRIED TOMATO, BACON & FRESH FISH MP  
 BASIL SAUCE

**SIDES**

HUSHPUPPIES  
 FRENCH FRIES GF  
 COLE SLAW GF  
 RICE GF  
 RED BEANS N RICE  
 COLD KALE SALAD GF

## 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

## DEEP SEA BATTERED

SERVED WITH FRIES, HUSHPUPPIES & CHOICE OF 1 SIDE

BOATHOUSE..... 39.69  
 SHRIMP, SCALLOPS, OYSTERS, CALAMARI & FISH. CHOICE OF 2 SIDE ITEMS (BEST VALUE).

CHICKEN TENDERS..... 14.69

FISH N CHIPS..... (FOUR) 13.69

SCALLOPS..... (TWELVE) 17.69

SHRIMP..... (TWELVE) 14.69 ..... (TWENTY) 20.69

CATFISH..... 15.69

OYSTERS..... (TWELVE) 17.69

COMBO PLATTER... ANY TWO ITEMS... 18.99

## CRUSTACEANS N BI-VALVES

CRAB..... 1/2 POUND 19.69 POUND 28.69

GULF SHRIMP..... 1/2 POUND 13.69 POUND 19.69

OYSTERS..... 1/2 DOZEN 10.69 DOZEN 18.69

LOBSTER..... 1 LOBSTER 15.69

CRAWFISH..... 1/2 POUND 9.69 POUND 14.69

WAHOO OYSTERS... 1/2 DOZEN 12.19 DOZEN 21.69  
 BROILED WITH BUTTER, GARLIC & PARMESAN TOPPING

MAC N CHEESE  
 GRILLED CORN GF  
 BOILED POTATOES GF  
 BOILED CORN GF  
 CREAM COLLARDS  
 CREAMY GRITS GF  
 MASHED POTATOES GF  
 BRUSSELS N CARROTS GF

# DRINK MENU

PEARCUMBER CRISP ABSOLUT PEAR, ST. GERMAIN, LEMON & CUCUMBER WITH CHAMPAGNE TOPPER	10.50	NEW FASHIONED JIM BEAM, ORANGE & CHERRIES, & BACON INFUSED SIMPLE SYRUP	10.00
KEY LIME MARTINI ABSOLUT VANILLA, LICOR 43, LIME JUICE & CREAM, SERVED WITH MARSHMALLOW & GRAHAM CRACKER	10.50	PINEAPPLE MULE GREY GOOSE, FRESH PINEAPPLE, ST. GERMAINE & GINGER BEER	11.00
GOOMBAY SMASH SAILOR JERRY RUM, MALIBU, COINTREAU, ORANGE JUICE, PINEAPPLE JUICE WITH A FLOATER OF KRAKEN DARK RUM	11.00	AVOCADO VERACRUZ CASAMIGO TEQUILA, FRESH AVOCADO, LIME, JALEPEÑO, CILANTRO & SMOKED SALT RIM	11.00

WATERMELON MIST TITO'S VODKA, FRESH WATERMELON, GINGER BEER & LIME	11.00
NEGRONI ABSOLUT VODKA, CAMPARI, CHAMPAGNE TOPPER WITH HONEY BROWN SUGAR RIM	11.00
SWEET KENTUCKY LEMONADE BULLEIT BOURBON, ST. GERMAINE, LEMONADE & GINGER BEER	10.00
SUNSCREEN MALIBU, FLOR DE CAÑA RUM, PINEAPPLE JUICE, BLUE CURACAO & GRENADINE	10.00

## BUILD YOUR OWN SALAD GF

10.99 + .50 for each additional item

GREENS  
(choose 1)  
ROMAINE  
MIXED GREENS  
ICEBERG

PROTEIN  
CHICKEN +5.99  
SEARED WAHOO +6.99  
SEARED AHI +6.99  
SHRIMP +7.99  
FRESH CATCH +MP  
AHI POKE +6.99

### DRESSING

HOUSE  
RANCH  
BLEU CHEESE  
HONEY MUSTARD  
THOUSAND ISLAND  
BALSAMIC VINAIGRETTE

TOPPING(S)  
(choose 4)  
MIXED CHEESE  
GOAT CHEESE  
BLEU CHEESE  
PARMESAN CHEESE  
SUNFLOWER SEEDS  
TOASTED ALMONDS  
CROUTONS  
TOMATOES  
CUCUMBER  
CARROT  
RED PEPPER  
RED ONION  
BACON BITS  
CRAISINS

## RED WINE

GLASS / BTL

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 AND CHERRY SUPPORTED BY SUPPLE TANNINS & A LONG BALANCED FINISH

MENAGE A TROIS. 9.50 / 40.00  
RED BLEND  
A BLEND OF ZINFANDEL, MERLOT & CABERNET OFFERING SUCCULENT CHERRY & RASPBERRY FLAVORS & TOASTY SPICE WITH A SILKY FINISH

## WHITE WINE

GLASS / BTL

14 HANDS MOSCATO 10.00 / 43.00  
LIGHT, SMOOTH MOSCATO FROM COLUMBIA VALLEY, WASHINGTON WITH FLAVORS OF RIPE HONEYDEW FOLLOWED BY PEACH & TANGERINE

KUNG FU GIRL. RIESLING 10.00 / 41.00  
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 GROWING REGIONS FOR PINOT GRIGIO, THIS FRESH & COMPLEX WINE HAS NOTES OF PEARS & 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. A BLEND OF TROPICAL AROMAS & CITRUS FLAVORS WITH ZESTY STONE FRUIT & GREEN APPLE

14 HANDS. ROSE 10.00 / 42.00  
THIS SYRAH BASED ROSÉ OPENS WITH DELICATE AROMAS OF MELON & STRAWBERRIES WITH A CITRUS FINISH

## SPARKLING

GLASS / BTL

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

## HOUSE WINES:

PINOT GRIGIO | CHARDONNAY | CABERNET SAUVIGNON | MERLOT  
WHITE ZINFANDEL | RED SANGRIA  
WHITE SANGRIA | SPARKLING

GLASS / BOTTLE  
6.50 / 17.00

## MARGARITAS

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### CHOOSE YOUR TEQUILA

SERVED WITH TRIPLE SEC → HOUSE..... 7.50  
CAMARENA SILVER..... 8.50  
CAMARENA REPOSADO... 8.50

SERVED WITH COINTREAU OR GRAND MARNIER → 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

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### CHOOSE YOUR FLAVOR

TRADITIONAL WATERMELON  
A TRADITIONAL LIME TEQUILA, TRIPLE SEC, WATERMELON, LIME & TRIPLE SEC AGAVE NECTAR

STRAWBERRY COCONUT  
TEQUILA, TRIPLE SEC, STRAWBERRY, AGAVE NECTAR & LIME COCONUT CREAM, LIME & PINEAPPLE

MANGO JALEPEÑO GRAPEFRUIT  
TEQUILA, TRIPLE SEC, MANGO, JALAPEÑO & LIME. TELL US HOW HOT YOU WANT IT! TEQUILA, TRIPLE SEC, AGAVE NECTAR, LIME & GRAPEFRUIT JUICE

PEACH ROYALE  
TEQUILA, PEACH SCHNAPPS, LIME & ORANGE JUICE TEQUILA, TRIPLE SEC, RAZZMATAZZ OR CHAMBORD (DEPENDS ON TYPE OF TEQUILA), AGAVE, CRANBERRY JUICE & LIME