

# APPETIZER SELECTIONS

## **BOOM BOOM SHRIMP \$12**

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

## **TOBACCO ONIONS \$10**

THINLY SLICED CRISPY RED ONION, SERVED W/ COMEBACK

## **BACON WRAPPED GRILLED SHRIMP \$13 GF**

SERVED WITH DRAWN BUTTER

## **FRIED BUTTON MUSHROOMS \$12**

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

## **SEARED AHI TUNA \$19**

8OZ TUNA, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

## **HAND - CUT CHEESE STIX \$12**

CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, SERVED WITH MARINARA

## **GRILLED THICK-CUT BACON SLICES \$14 GF**

NUESKE'S APPLE WOOD BACON, HOMEMADE PEPPER JELLY & GOAT CHEESE

## **JUMBO LUMP CRAB CAKES \$22**

TWO JUMBO LUMP CRAB CAKES OVER FRIED GREEN TOMATOES SERVED W/ SWEET & SPICY REMOULADE

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## **SEARED SCALLOPS \$22**

U-10 DRY PACK DIVER SCALLOPS, SET ATOP PARMESAN RISOTTO CAKES, RESTING ON FRIED GREEN TOMATOES, TOPPED W/ BEARNAISE

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## **SOUP & GREENS**

### **GREEK \$8 / \$17 GF**

TOMATOES, FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS, PEPPERONCINI PEPPERS, PURPLE ONIONS

### **GRILLEHOUSE'S SIGNATURE WEDGE \$10**

CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED TOMATOES, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

### **STRAWBERRY WALNUT SPRING MIX \$8 / \$17 GF**

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN FAT FREE RASPBERRY VINAIGRETTE

### **PECAN SPRING MIX \$8 / \$17 GF**

SEASONED PECANS, DRIED CRANBERRIES, CRUMBLED GORGONZOLA, CUCUMBERS, MARINATED TOMATOES, PURPLE ONION, TOSSED IN A LEMON VINAIGRETTE

### Add to Any Salad

**ADD SHRIMP OR  
CHICKEN \$6  
SALMON \$9  
TUNA \$11**

## **LOBSTER & CRAB SHERRY BISQUE CUP \$8**

## CHEF'S RECOMMENDATIONS

### **THE OSCAR \$72**

8OZ FILET TOPPED W/ ROYAL RED SHRIMP, LUMP CRAB, ASPARAGUS & BEARNAISE,  
SET ATOP A JUMBO LUMP CRAB CAKE. INCLUDES 2 SIDES

### **BOATDOCK FILET \$68**

8OZ FILET TOPPED W/ A WHOLE SAUTÉED LOBSTER TAIL, FINISHED W/ AN HERBED  
CREAM SAUCE. INCLUDES 2 SIDES

## CHARGRILLED BEEF SELECTIONS

*"WE RECOMMEND STEAKS COOKED RARE, MEDIUM RARE OR MEDIUM."*

35 DAY <b>DRY AGED PRIME RIBEYE</b>	16oz	(INCLUDES 2 SIDES)	<b>\$54</b>	GF
<b>SIGNATURE RIBEYE</b>	16oz	(INCLUDES 2 SIDES)	<b>\$43</b>	GF
<b>CENTER - CUT FILET</b>	8oz	(INCLUDES 2 SIDES)	<b>\$46</b>	GF
<b>CENTER - CUT FILET</b>	10oz	(INCLUDES 2 SIDES)	<b>\$50</b>	GF
<b>CENTER - CUT NEW YORK STRIP</b>	16oz	(INCLUDES 2 SIDES)	<b>\$41</b>	GF

## STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE <b>BÉARNAISE</b> \$5	CHEF'S SAUTÉED <b>MUSHROOM</b> BLEND \$9 GF
TOASTED <b>BLUE</b> CHEESE \$5 GF	SAUTÉED <b>CRAWFISH</b> TAILS \$9 GF
THICK <b>BACON</b> & TOASTED <b>BLUE</b> CHEESE \$12	
BLACKENED <b>CRAWFISH</b> CREAM SAUCE \$5 GF	SWEET <b>BALSAMIC</b> GLAZE \$5 GF
GRILLED ROYAL RED <b>SHRIMP</b> (5) \$9	GRILLED BEER <b>ONIONS</b> \$5
FRIED SOFT SHELL <b>CRAB</b> (WHEN AVAILABLE) \$9	BROILED <b>LOBSTER</b> TAIL \$17
BUTTER SAUTÉED JUMBO LUMP BLUE <b>CRAB</b> MEAT \$15 GF	

## **MARY SAUCE \$13**

SHRIMP, MUSHROOMS, CRAWFISH, CRAB & HERBS IN A DARK CREAMY WINE SAUCE

## **GULF COAST \$16 GF**

LUMP CRAB, SHRIMP, CRAWFISH TAILS IN CAJUN BUTTER

CHEF'S RECOMMENDATION  
**THE LOBSTER \$48**

WHOLE FRIED FLORIDA LOBSTER, SAUTEED BAY SCALLOPS, ROYAL RED SHRIMP, CHERRY TOMATOES, SUGAR SNAP PEAS, W/ A WHITE WINE PARMESAN SAUCE  
SERVED W/ CRISPY BRUSSELS & PARMESAN TRUFFLE FRIES

**FISH SELECTIONS**

**GULF FISH DE PROVENCE \$MKT**

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ A HERBS DE PROVENCE CREAM SAUCE & LUMP CRAB MEAT. OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO, GARNISHED W/ ASPARAGUS

**STUFFED FLOUNDER PICCATA \$41**

CRAB & SHRIMP STUFFED SKIN-ON WHOLE GULF FLOUNDER OVER SMASHED POTATOES, TOPPED W/ A KEY LIME PICCATA CRAB SAUCE ( 1 SIDE )

**GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) \$27 GF**

SEARED WITH A BEAUTIFUL CRUST, SET ATOP CRISPY BRUSSEL SPROUTS

**DUELING SOFT SHELL CRABS (2 SIDES) \$35**

FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

**GRILLED SHRIMP SKEWERS (2 SIDES) \$25 GF**

SERVED OVER RICE WITH DRAWN BUTTER

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**THE YARDBIRD \$25**

MARINATED & GRILLED CHICKEN BREASTS TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE (2 SIDES)

**PASTA MAC \$25**

GRILLED CHICKEN, GRILLED SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS TOSSED W/ MAC SHELLS & IN A BLACKENED GOUDA CHEESE SAUCE.  
(1 SIDE)

# INDIVIDUAL SIDE SELECTIONS

**\$5**

**CHARGRILLED ASPARAGUS W/ BÉARNAISE**

**BACON BRAISED CABBAGE GF**

**HERBED GARLIC SMASHED POTATOES GF**

**BAKED SWEET POTATO W/ BROWN SUGAR CINNAMON BUTTER GF**

**PARMESAN & PEPPER HAND-CUT FRIES GF**

**BAKED POTATO GF**

**GOUDA BACON MAC & CHEESE**

**CRISPY BRUSSELS W/ BACON, FETA & ONION GF**

**3 FRIED GREEN TOMATOES W/ COMEBACK**

**RICE PILAF GF**

**CHAR GRILLED CORN ON THE COB GF**

**GARDEN SAUTÉ (YELLOW SQUASH, ZUCCHINI, ONION, THYME) GF**

**\*SMALL HOUSE OR \*CAESAR SALAD**

## **ENTRÉE HOUSE OR CAESAR SALAD \$21**

**(INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP)**

### **SUBSTITUTE SIDE SELECTIONS**

**GREEK OR WEDGE \$7**

**WALNUT SPRING MIX OR PECAN SPRING MIX**

**SIDE SALAD (ADD \$7)**

**GOAT CHEESE & VEGGIE RISOTTO (ADD \$8)**

### **KIDS MENU**

**(17 & UNDER, ADULTS ADD \$10, INCLUDES 1 SIDE)**

**POPCORN SHRIMP \$10**

**FRIED CHICKEN TENDERS (2) \$9**

**MINI CORN DOG NUGGETS \$9**

**GRILLED CHICKEN TENDERS \$9**

**SMOKED GOUDA MAC W/ GRILLED CHICKEN \$11**

**\*\*18% GRATUITY ADDED TO PARITIES OF 5 OR MORE\*\***

**\*\* 2.5% APPLIED TO CREDIT CARD PAYMENTS. CASH & DEBIT CARDS – NO FEE**

**“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”**

**\*\*\*Filets Ordered Med Well & Well Done Will Be Butterflied\*\*\***