

# APPETIZER SELECTIONS

## **BOOM BOOM SHRIMP \$14**

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

## **TOBACCO ONIONS \$11**

THINLY SLICED CRISPY RED ONION, SERVED W/ COMEBACK

## **BACON WRAPPED GRILLED SHRIMP \$15 GF**

SERVED WITH DRAWN BUTTER

## **FRIED BUTTON MUSHROOMS \$14**

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

## **SEARED AHI TUNA \$22**

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

## **HAND - CUT CHEESE STIX \$14**

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

## **GRILLED THICK-CUT BACON SLICES \$16 GF**

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

## **JUMBO LUMP CRAB CAKES \$25**

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 \$9 / \$18 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 \$9 / \$18 GF**

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

### **PECAN SPRING MIX \$9 / \$18 GF**

SEASONED PECANS, DRIED CRANBERRIES, CRUMBLLED 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."*

<b>35 DAY DRY AGED PRIME RIBEYE</b> 16oz	(INCLUDES 2 SIDES)	<b>\$58</b>	GF
<b>SIGNATURE RIBEYE</b> 16oz	(INCLUDES 2 SIDES)	<b>\$54</b>	GF
<b>CENTER - CUT FILET</b> 8oz	(INCLUDES 2 SIDES)	<b>\$54</b>	GF
<b>CENTER - CUT FILET</b> 10oz	(INCLUDES 2 SIDES)	<b>\$59</b>	GF
<b>CENTER - CUT NEW YORK STRIP</b> 16oz	(INCLUDES 2 SIDES)	<b>\$49</b>	GF

## STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE <b>BÉARNAISE</b> \$6	CHEF'S SAUTÉED <b>MUSHROOM BLEND</b> \$11 GF
TOASTED <b>BLUE CHEESE</b> \$5 GF	SAUTÉED <b>CRAWFISH TAILS</b> \$9 GF
THICK <b>BACON &amp; TOASTED BLUE CHEESE</b> \$13	
BLACKENED <b>CRAWFISH CREAM SAUCE</b> \$6 GF	SWEET <b>BALSAMIC GLAZE</b> \$6 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 TAIL</b> \$19
BUTTER SAUTÉED JUMBO LUMP BLUE <b>CRAB MEAT</b> \$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 \$54**

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 \$46**

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) \$33 GF**

SEARED WITH A BEAUTIFUL CRUST, SET ATOP CRISPY BRUSSEL SPROUTS

**DUELING SOFT SHELL CRABS (2 SIDES) \$29**

FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

**GRILLED SHRIMP SKEWERS (2 SIDES) \$28 GF**

SERVED OVER RICE WITH DRAWN BUTTER

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**THE YARDBIRD \$29**

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

**PASTA MAC \$29**

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 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 \$8**

**WALNUT SPRING MIX OR PECAN SPRING MIX  
SIDE SALAD (ADD \$8)**

**GOAT CHEESE & VEGGIE RISOTTO (ADD \$9)**

## KIDS MENU

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

**POPCORN SHRIMP \$11**

**FRIED CHICKEN TENDERS (2) \$10**

**MINI CORN DOG NUGGETS \$10**

**GRILLED CHICKEN BREAST \$10**

**SMOKED GOUDA MAC W/ GRILLED CHICKEN \$12**

**\*\* 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\*\*\***



