For over 20 years, you have made Boater’s Grill one of the most talked about hideaways in all of South Florida. Our home, No Name Harbor, may not have a name but everyone sure knows where it is. And make no mistake about it, the best way to arrive is absolutely by sea.

Bon Appétit and Buen Provecho!

LIGHHOUSERESTAURANTS.COM
**APPETIZERS**

- Fish Ceviche
- Shrimp Ceviche
- Smoke Fish Spread
- Tostones
- Tostones with Shrimp
- Mozzarella Sticks
- Fried Manjua
- Fried Calamari
- Conch Fritters
- Chicken Fingers
- Fish Fingers
- Fish Adobo
- Frituras de Bacalao (Cod Fritters)
- Fried Sardines
- Fish Croquette
- Fried Fish Roe
- Fried Yuca w/ Cilantro Sauce
- Mussels or Clams (served in garlic or red sauce)

**SOUPS**

- Black Bean Soup
- Boater’s Grill Seafood Soup
- Fish Soup

**SALADS**

- House Salad
- Caesar Salad
- Caesar Salad with Fish
- Caesar Salad with Chicken
- Caesar Salad with Shrimp
- Caesar Salad with Calamari
- Avocado Salad

**BURGERS**

- Salmon Burger
- Hamburger
- Cheeseburger

**SIDES**

- Maduros
- Mashed Potatoes
- White Rice
- House Salad
- Yellow Rice
- Black Beans (cup)
- Moro Rice
- Fries

**WHOLE FISH**

(when available)

- Red Snapper, Cubera Snapper, Yellowtail Snapper, Hog Snapper
- Medium
- Large
- Extra Large
- Jumbo
- Extra Jumbo

**FISH FILLET**

- Grilled or Blackened
  - Swai
  - Mahi Mahi
  - Snapper
  - Salmon

**MEATS & POULTRY**

- Fried Pork Chunks
- Churrasco Steak
- Palomilla Steak
- Grilled Chicken Breast
- Grilled Chicken Breast w/ Garlic Sauce

**PASTA**

- Carbonara
- Linguini with Shrimp
- Linguini with Salmon
- Seafood
- Napoletana
- Garlic Pasta
- Chicken Pasta
- Pasta al Burro
- Lobster & Shrimp Fra Diavolo

**HOMEMADE DESSERTS**

- Flan, Key Lime Pie, Guava, Cheesecake, Mango Cheesecake.

**PAELLAS & RICE**

- Seafood Paella
- Lobster & Shrimp Asopado
- Lobster Asopado
- Shrimp Asopado
- Seafood Rice
- Fish & Rice

**SEAFOOD**

- How would you like your shrimp?
  - Creole Sauce, Grilled, Fried or Scampi
  - Lobster in Creole Sauce
  - Grilled Florida Lobster
  - Grilled Florida Lobster Thermidor
  - Scallops in Garlic Sauce
  - Stone Crab (Seasonal)

**COCKTAILS**

- Manhattan
- Cosmopolitan
- Piña Colada
- Mai Tai
- Negroni
- Rum Runner
- Daiquiri
- Martini
- Mojito
- Whiskey Sour
- Cuba Libre

**BEVERAGES**

- Colada, Espresso, American Coffee, Hot Tea, Hot Chocolate, Café con Leche

**SOFT DRINKS**

- Sodas, Sparkling Water, Bottled Water, Gatorade, Natural Juices

**BEER & WINE**

- Beer (domestic & imported)
- Wine (glass or bottle)
- Homemade Sangria (glass or pitcher)

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**THE MENU**

**GIFT CARDS AVAILABLE**

Prices subject to change without notice. *No refills. **Wine corkage fee $15 (750 ml). Champagne corkage fee $18. Florida State food code requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses. ** 04/01