

GPS Position | 25° 40. 547 N | 80° 09. 711 W

Boater's grill

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!

LIGHTOUSERESTAURANTS.COM

WIFI

ID: Boaters Grill Guest
Passcode: Boaters1200

THE MENU

APPETIZERS

Fried Yuca w/ Cilantro Sauce	9.5
Tostones	10
Fish Croquete	11
Smoke Fish Spread	12.5
Fish Ceviche	13
Chicken Fingers	13
Mozzarella Sticks	13.5
Fried Calamari	13.5
Fish Fingers	14
Frituras de Bacalao (Cod Fritters)	14
Fried Sardines	14
Fried Fish Roe	14.5
Conch Fritters	15.5
Mussels or Clams (served in garlic or red sauce)	16
Coach Salad	16.50
Fish Adobo	19
Tostones with Shrimp	21

SOUPS

Black Bean Soup	8.5
Fish Soup	13.5
Boater's Grill Seafood Soup	18

SALADS

House Salad	12
Avocado Salad	13.5
Caesar Salad (Pick your protein)	13
with Fish	19.5
with Chicken	18
with Shrimp	21
with Calamari	18

BURGERS

Hamburger	13.5
Cheeseburger	14
Salmon Burger	14.5

SIDES

White Rice	4
Yellow Rice	4.25
Fries	4.5
Maduros	5.5
Moro Rice	5.5
Mashed Potatoes	6
Black Beans (cup)	6
House Salad	7

WHOLE FISH

(when available)

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

FISH FILLET

Grilled or Blackened

Swai	25
Mahi Mahi	30
Snapper	30
Salmon	32

PAELLAS & RICE

Seafood Paella	MP
Lobster & Shrimp Asopado	MP
Lobster Asopado	MP
Fish & Rice	30
Shrimp Asopado	36
Seafood Rice	39

SEAFOOD

How would you like your shrimp?

Lobster in Creole Sauce	MP
Grilled Florida Lobster	MP
Grilled Florida Lobster Thermidor	MP
Stone Crab (Seasonal)	MP
Scallops in Garlic Sauce	30
Creole Sauce, Grilled, Fried or Scampi	32

MEATS & POULTRY

Churrasco Steak	MP
Grilled Chicken Breast	16
Palomilla Steak	16.5
Grilled Chicken Breast w/ Garlic Sauce	16.5
Fried Pork Chunks	18.5

PASTA

Garlic Pasta	12
Pasta al Burro	12
Napolitana	14
Chicken Pasta	19
Carbonara	29
Linguini with Shrimp	30
Linguini with Salmon	31
Seafood	35
Lobster & Shrimp Fra Diavolo	42

HOMEMADE DESSERTS

Flan | Key Lime Pie
Cheesecake *Flavor of the day

COCKTAILS * 15

Manhattan	Aperol Spritz
Cosmopolitan	Dark and Stormy
Piña Colada	Mule
Mai Tai	Gimlet
Negroni	Paloma
Rum Runner	Tequila Sunrise
Daiquiri	Margarita
Martini	Caipirinha
Mojito	Whiskey Sour
Long Island	Gin & Tonic
Blue Long Island	Cuba Libre
Bloody Mary	

BEVERAGES

COFFEE & TEA

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

SOFT DRINKS

Sodas (Pepsi products)
Sparkling Water, Bottled Water,

BEER & WINE

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

GIFT CARDS AVAILABLE

Prices subject to change without notice. *No refills. **Wine corkage fee \$18 (750 ml). Champagne corkage fee \$20.

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.

05/2024