

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

# Boater's grill

For over 25 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!

LIGHTHOUSERESTAURANTS.COM

WIFI ID: Boaters Grill  
Guest Passcode  
Boaters1200

# THE MENU

## APPETIZERS

Fried Yuca w/ Cilantro Sauce	11
Tostones	10.5
Fish Croquette*	11.5
Smoke Fish Spread*	13
Fish Ceviche*	13
Chicken Fingers*	14.5
Mozzarella Sticks*	14
Fried Calamari*	15
Fish Fingers*	14.5
Frituras de Bacalao (Cod Fritters)*	14
Fried Sardines	14.5
Fried Fish Roe	16
Conch Fritters	16.5
Mussels or Clams (served in garlic or red sauce)	16
Conch Salad	17
Fish Adobo*	19
Tostones with Shrimp	22

## SOUP

Black Bean Soup*	9
Fish Soup*	14
Boaters Grill Seafood Soup*	19

## SALADS

Avocado Salad	15
Caesar Salad	14.25
House Salad	12.25

### Pick your protein

add Chicken	+8
add Shrimp	+11
add Fish	+9
add Calamari	+8

## BURGERS

Hamburger* w/Fries	15
Cheeseburger* w/Fries	16
Salmon Burger*	16.5

## SIDES

White Rice	4
Yellow Rice	5
Fries	4.5
Maduros	5.5
Moro Rice	5.5
Mashed Potatoes	6
Black Beans (cup)	6
House Salad (small)	7

## WHOLE FISH

(when available)

Red Snapper, Cubera Snapper, Yellowtail Snapper or Hog Snapper	MP
Medium (2 lbs - 2 ¼ lbs)	MP
Large (2 ¼ lbs - 2 ¾ lbs)	MP
Extra Large (2 ¾ lbs - 3 lbs)	MP
Jumbo	MP
Extra Jumbo	MP

## FISH FILLET

Grilled or Blackened (Blackened +2)	
Swai	27
Mahi Mahi	34
Snapper	32
Salmon	34

## PAELLAS & RICE

Seafood Paella	MP
Lobster & Shrimp Asopado	MP
Lobster Asopado	MP
Fish & Rice	30
Shrimp Asopado	32
Seafood Rice	41

## SEAFOOD

How would you like your shrimp?

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

## SANDWICHES

Grilled Chicken Sandwich*	16
Steak Sandwich*	15.5
Mahi Mahi Sandwich*	18

## MEATS + POULTRY

Churrasco Steak	36
Grilled Chicken Breast	17.5
Palomilla Steak	17.5
Grilled Chicken Breast w/ Garlic Sauce	18
Fried Pork Chunks	19

## PASTA

Garlic Pasta	12.5
Pasta al Burro	12.5
Napolitana	15
Chicken Pasta	25
Carbonara	32
Linguini with Shrimp	32
Linguini with Salmon	33
Seafood Pasta	38
Lobster & Shrimp Fra Diavolo	42

## HOMEMADE DESSERTS

Flan   Key Lime Pie*	
Cheesecake - Flavor of the day*	

## COCKTAILS 15

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

## BEVERAGES (No refills)

### COFFEE + TEA

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

### SOFT DRINKS

Sodas (Pepsi products)  
Sparkling Water, Bottle Water

### BEER - WINE

Beer (domestic & imported)  
House Wine (by the glass) 11  
Homemade Sangria (glass or pitcher)  
Wine corkage fee \$40 (750 ml).  
Champagne corkage fee \$40.

WE TRULY APPRECIATE  
YOUR CONTINUED PATRONAGE

\*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.

\*\*Prices subject to change without notice.