

THE BOAT LANDING RESTAURANT

APPETIZERS

CRAB DIP 14.95

SERVED WITH HOMEMADE PITA CHIPS

SOUTHERN FRIED PICKLES 9.95

SOUTHERN FRIED, SERVED WITH SPICY RANCH

DRAGON SHRIMP 12.95

TEMPURA FRIED, SRIRACHA SAUCE

PEEL & EAT SHRIMP 11.95/21.95

1/2 LB OR 1 LB

NC CORN DUSTED FRIED OYSTERS* 15.95

HOUSE SLAW, CAJUN REMOULADE

COCONUT SHRIMP 12.95

TEMPURA FRIED, CREAMY COCONUT SAUCE

FRIED GREEN TOMATOES 11.95

GOAT CHEESE, RED ONION, BACON CRUMBLE, PRALINE PECANS AND BALSAMIC REDUCTION

AHI TUNA* 13.95

SESAME SEARED RARE TUNA, SERVED WITH SEAWEED SALAD, CUCUMBER WASABI DRIZZLE AND SOY DIPPING SAUCE

SALADS

SPINACH SALAD 8.95/10.95

SPINACH GREENS, RED ONION, BACON CRUMBLE, MUSHROOMS, BOILED EGG, BLUE CHEESE CRUMBLE, CANDIED NUTS, BACON VINAIGRETTE

SUNSET SALAD 8.95/10.95

MIXED GREENS, RED ONION, CANDIED NUTS, MIXED BERRIES, FETA CHEESE, RASPBERRY VINAIGRETTE

CAESAR SALAD 8.95/10.95

ROMAINE LETTUCE, PARMESAN CHEESE, HOUSE CROUTONS

SALAD TOPPERS: GRILLED, FRIED OR BLACKENED CHICKEN 8.95/SHRIMP 9.95/CHICKEN SALAD 9.95/FRIED OYSTERS 13.95/TUNA 10.95/GRILLED OR BLACKENED FRESH FISH MARKET PRICE

WRAPS

BUFFALO CHICKEN WRAP 11.95

CHICKEN, MIXED GREENS, TOMATO, BACON CRUMBLE, BLUE CHEESE DRESSING, HOT SAUCE SUBSTITUTE SHRIMP 13.95

CHICKEN CAESAR WRAP 11.95

CHICKEN, CHOPPED ROMAINE, RED ONION, PARMESAN, BACON CRUMBLE SUBSTITUTE SHRIMP 13.95

CHICKEN SALAD WRAP 11.95

SEASONAL GREENS, RED ONION, CELERY, CANDIED NUTS, DRIED CHERRIES

OLD TIME FAVORITES

ALL BASKETS ARE FRIED & SERVED WITH HOUSE SLAW AND STEAK FRIES

PICK 2 (24.95) OR 3 (26.95)

SHRIMP
19.95

OYSTERS*
24.95

FLOUNDER
19.95

HANDHELDS

BLACKENED SHRIMP TACOS 8.95/14.95

SEASONAL GREENS, ROASTED CORN SALSA, HOUSE SLAW, CHIPOTLE CREMA, FLOUR TORTILLA SERVED WITH ISLAND RICE & BLACK BEANS

FRESH CATCH* TACOS MARKET PRICE

FRESH FISH OF THE DAY (GRILLED/BLACKENED), SEASONAL GREENS, CABBAGE, CARROTS, CILANTRO, SRIRACHA SAUCE, FLOUR TORTILLA SERVED WITH ISLAND RICE & BLACK BEANS

SUNSET PATTY MELT* 13.95

PANINI BREAD, SWISS CHEESE, GRILLED ONION, MUSHROOM, CHIPOTLE AIOLI, FRIES

PO BOY* 15.95

SHRIMP/OYSTER, LETTUCE, TOMATO, ONION, SLAW, REMOULADE, FRIES

FRIED FLOUNDER 12.95

LETTUCE, TOMATO, ONION, SLAW, TARTAR SAUCE, FRIES

BOAT LANDING BURGER* 12.95

LETTUCE, TOMATO, ONION, PICKLE, FRIES

ISLAND BURGER* 13.95

BACON, CHEDDAR CHEESE, BBQ SAUCE, FRIES

BACON BLUE BURGER* 13.95

BACON, BLUE CHEESE, HOT SAUCE, FRIES

IMPOSSIBLE BURGER 14.95

*BURGERS CAN BE MADE WITH ANGUS BEEF OR GRILLED CHICKEN

ENTREES

FRESH CATCH OF THE DAY MARKET PRICE

GOUDA AU GRATIN POTATOES, DAILY VEGETABLE

GRILLED SHRIMP 20.95

TEN GRILLED SHRIMP, GOUDA AU GRATIN POTATOES, DAILY VEGETABLE

BURRITO BOWL 18.95/20.95

CHICKEN OR SHRIMP, ISLAND RICE & BEANS, CORN SALSA, TORTILLA STRIPS, COTIJA, PLANTAINS, CHIPOTLE CREMA. VEGETARIAN OPTION 15.95

SHRIMP & GRITS 22.95

GOUDA PIMENTO GRITS, TASSO HAM, EGG, WHITE WINE BUTTER SAUCE

FISH & CHIPS 11.95/16.95

1 OR 2 PIECES OF BATTERED COD, STEAK FRIES, HOUSE SLAW, TARTAR SAUCE AND MALT VINEGAR

SIDES

REGULAR SIDES: STEAK FRIES, HOUSE CHIPS, SLAW, RICE & BEANS 2.95

PREMIUM SIDES: GOUDA AU GRATIN POTATOES, PLANTAINS, MIXED VEGETABLES. SWEET POTATO FRIES. HOUSE SALAD 3.95

KID'S MENU

ALL KID'S MEALS ARE SERVED WITH A SIDE OF FRIES 6.95

GRILLED CHEESE FRIED SHRIMP CHICKEN TENDERS MINI CORNDOG

DESSERTS

KEY LIME PIE 5.95

KENTUCKY BOURBON PECAN PIE /À LA MODE 7.95/9.95

*THESE ITEMS MAY BE COOKED TO ORDER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE BOAT LANDING RESTAURANT

BEER AND WINE MENU

BEER LIST

DOMESTICS

- BUDWEISER \$3.50
BUD LIGHT \$3.50
COORS LIGHT \$3.50
MILLER LITE \$3.50
MICHELOB ULTRA \$4.00
PBR \$4.00
YUENGLING \$4.00

IMPORTS

- CORONA LIGHT \$5.00
CORONA EXTRA \$5.00
STELLA ARTOIS \$5.00

CRAFT BEERS

- DALE'S PALE ALE \$5.50
FAT TIRE \$5.00
BLUE MOON \$5.00
NODA LAGER DAYS \$7.00
GOOSE ISLAND IPA \$5.00
HI WIRE HIGH PITCH MOSAIC IPA
\$7.00
SYCAMORE DOUBLE CANDY
DOUBLE IPA \$9.00

DRAFT BEERS

WE HAVE 4 DRAFT BEERS THAT CHANGE
FREQUENTLY; ASK YOUR SERVER FOR
THE CURRENT DRAFT SELECTIONS

WINE LIST

HOUSE WINES

- BLACK OAK CHARDONNAY \$6/\$23
BLACK OAK PINOT GRIGIO \$6/\$23
BLACK OAK CABERNET SAUVIGNON
\$6/\$23
BLACK OAK MERLOT \$6/\$23
BLACK OAK PINOT NOIR \$6/\$23

WHITE WINES

- HAYMAKER SAUVIGNON BLANC
\$9/\$35
FISH HIPPIE SWEET WHITE
MUSCADINE \$7/\$29
FISH HIPPIE RIESLING \$11/\$43
MININI PINOT GRIGIO \$7/\$28
CLOS LACHANCE CHARDONNAY
\$10/\$40
LA TORRETTA MOSCATO \$8/\$32
ELUNES PEACH MOSCATO \$8/\$32

RED WINES

- FLY BY MERLOT \$8/\$30
FISH HIPPIE SWEET RED
MUSCADINE \$7/\$29
HAYES VALLEY CABERNET
SAUVIGNON \$10/\$40
LIGHT HORSE PINOT NOIR \$9/\$36
SMASHBERRY RED BLEND \$9/\$36

ROSÉ WINES

- ALTO VUELO ROSÉ \$7/\$28
THE PALE ROSÉ \$12/\$48

THE BOAT LANDING RESTAURANT

SIGNATURE DRINK MENU

THE BOAT LANDING \$9.00

ABSOLUT CITRON, BLUE CURACAO MIXED WITH FRESH PINEAPPLE JUICE AND SPRITE

THE SUNSET BEACH \$9.00

MALIBU RUM AND BANANA LIQUEUR MIXED WITH PINEAPPLE JUICE AND RASPBERRY PUREE

OLD FASHIONED DUFFY \$10.00

MAKER'S MARK BOURBON, ORANGE BITTERS, MUDDLED BROWN SUGAR AND GARNISHED WITH A CHERRY AND ORANGE PEEL

MARINA COOLER \$9.50

TANQUERAY GIN, MUDDLED CUCUMBER, LIME JUICE, SOUR MIX AND SIMPLE SYRUP

PAINKILLER \$10.00

BACARDI SILVER, MEYER'S DARK RUM, ORANGE AND PINEAPPLE JUICES, COCONUT CREAM AND TOPPED WITH A DASH OF NUTMEG

RUM RUNNER \$9.50

MEYER'S DARK RUM, PEACH SCHNAPPS, AND RASPBERRY LIQUEUR

THE SUNRISE MARTINI \$9.00

ABSOLUT CITRON, LIME AND PINEAPPLE JUICES, SERVED STRAIGHT UP WITH A SINK OF GRENADINE

CITRUS BERRY BREEZE \$9.00

SMIRNOFF ORANGE VODKA, SOUR MIX, SPRITE, MUDDLED LEMON WEDGES, BERRY PUREE AND MINT LEAVES

THANK YOU FOR DINING WITH US. PLEASE DRINK RESPONSIBLY. OTHER MIXED DRINKS AVAILABLE UPON REQUEST