

# THE BOAT LANDING RESTAURANT

## APPETIZERS

### CRAB DIP 14.95

SERVED WITH HOMEMADE PITA CHIPS

### HUSH PUPPIES 5.95

BASKET OF TWELVE

### 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 CRISPY BRUSSELS 11.95

PARMESAN CHEESE, BACON, BALSAMIC REDUCTION

### FRIED GREEN TOMATOES 11.95

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

### AHI TUNA\* 14.95

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

## SALADS

### SPINACH SALAD 9.95/13.95

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

### SUNSET SALAD 9.95/13.95

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 13.95

CHICKEN, MIXED GREENS, TOMATO, BACON CRUMBLE, BLUE CHEESE DRESSING, HOT SAUCE  
SUBSTITUTE SHRIMP 15.95

### CHICKEN CAESAR WRAP 13.95

CHICKEN, CHOPPED ROMAINE, RED ONION, PARMESAN, BACON CRUMBLE  
SUBSTITUTE SHRIMP 15.95

### CHICKEN SALAD WRAP 13.95

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

## OLD TIME FAVORITES

ALL BASKETS ARE FRIED & SERVED WITH HOUSE SLAW AND FRIES

PICK 2 (25.95) OR 3 (27.95)

SHRIMP	OYSTERS*	FLOUNDER
20.95	25.95	20.95

## HANDHELDS (ALL HANDHELDS ARE SERVED WITH FRIES)

### BLACKENED SHRIMP TACOS 15.95

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

### PO BOY\* 15.95

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

### FRIED FLOUNDER 13.95

LETTUCE, TOMATO, ONION, SLAW, TARTAR SAUCE

### CRAB CAKE SANDWICH 15.95

4 OZ CRAB CAKE, LETTUCE, TOMATO, ONION

### BIG BOY GRILLED CHEESE 11.95

AMERICAN CHEESE, BACON, TOMATO ON RUSTIC PANINI BREAD

### CHICKEN CLUB SANDWICH 13.95

LETTUCE, TOMATO, BACON, CHEDDAR, CHIPOTLE MAYO

### RIBEYE SANDWICH 16.95

SAUTEED ONIONS, MUSHROOMS, WHITE AMERICAN, CHIPOTLE AIOLI

### BOAT LANDING BURGER\* 13.95

LETTUCE, TOMATO, ONION, PICKLE

### ISLAND BURGER\* 14.95

BACON, CHEDDAR CHEESE, BBQ SAUCE

### BACON BLUE BURGER\* 14.95

BACON, BLUE CHEESE, HOT SAUCE

### IMPOSSIBLE BURGER 15.95

## ENTREES

### FRESH CATCH OF THE DAY MARKET PRICE

ROASTED RED POTATOES, DAILY VEGETABLE

### GRILLED SHRIMP 20.95

TEN GRILLED SHRIMP, ROASTED RED POTATOES, DAILY VEGETABLE

### SHRIMP & GRITS 22.95

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

### CRAB CAKES 27.95

TWO 4 OZ CRAB CAKES, ROASTED RED POTATOES, DAILY VEGETABLE

### FISH & CHIPS 12.95/17.95

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

### JAMBALAYA 23.95

CAJUN TOMATO & OKRA BROTH WITH SHRIMP, ANDOUILLE SAUSAGE TOPPED WITH FRIED CHICKEN SERVED OVER RICE

### CHICKEN TENDER PLATTER 14.95

SERVED WITH FRIES AND SLAW

### BURRITO BOWL 18.95/20.95

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

## SIDES

**REGULAR SIDES:** FRIES, HOUSE CHIPS, SLAW, RICE & BEANS, ROASTED RED POTATOES, SIX HUSHPUPPIES **2.95**

**PREMIUM SIDES:** GOUDA AU GRATIN POTATOES, PLANTAINS, MIXED VEGETABLES, SWEET POTATO FRIES. HOUSE SALAD **4.95**

## KID'S MENU (12 AND UNDER PLEASE)

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

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## 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 \$6.00  
FAT TIRE \$5.00  
BLUE MOON \$5.00  
NODA LAGER DAYS \$8.00  
GOOSE ISLAND IPA \$6.00  
HI WIRE HIGH PITCH MOSAIC IPA  
\$7.00  
SYCAMORE DOUBLE CANDY  
DOUBLE IPA \$10.00

#### 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 \$7/\$28  
BLACK OAK PINOT GRIGIO \$7/\$28  
BLACK OAK CABERNET SAUVIGNON  
\$7/\$28  
BLACK OAK MERLOT \$7/\$28  
BLACK OAK PINOT NOIR \$7/\$28

#### WHITE WINES

- HAYMAKER SAUVIGNON BLANC  
\$9/\$36  
FISH HIPPIE SWEET WHITE  
MUSCADINE \$7/\$29  
FISH HIPPIE RIESLING \$11/\$43  
MININI PINOT GRIGIO \$8/\$32  
CLOS LACHANCE CHARDONNAY  
\$10/\$40  
LA TORRETTA MOSCATO \$9/\$36  
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 \$8/\$32  
THE PALE ROSÉ \$14/\$56

# THE BOAT LANDING RESTAURANT

## SIGNATURE DRINKS

### THE BOAT LANDING \$11.00

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

### THE SUNSET BEACH \$12.00

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

### OLD FASHIONED DUFFY \$10.00

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

### MARINA COOLER \$11.00

TANQUERAY GIN, MUDDLED CUCUMBER, LIME JUICE, SOUR MIX AND SPLASH OF SPRITE

### PAINKILLER \$11.00

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

### THE SUNRISE MARTINI \$12.00

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

### CITRUS BERRY BREEZE \$11.00

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

## AFTER DINNER DRINKS

### HOT TODDY \$10.00

JACK DANIEL'S, FRESH LEMON WEDGE AND CINNAMON STICK

### IRISH COFFEE \$10.00

JAMESON, BAILEYS IRISH CREAM, COFFEE, BROWN SUGAR TOPPED WITH WHIPPED CREAM

### SUGAR COOKIE MARTINI \$12.00

VANILLA SMIRNOFF, AMARETTO AND MILK SERVED WITH A SUGAR RIM