



Boathouse Margarita

Arandas Tequila, Triple Sec & a touch of freshly squeezed lemon

Golden Margarita

Casa Noble Reposado Tequila, Triple Sec & a touch of freshly squeezed lemon

"The Perfect"

Casa Noble Crystal Tequila, Triple Sec, Cointreau, freshly squeezed lemon & a floater of Grand Marnier

Pamarita

Arandas Gold Tequila, Pomegranate Liqueur, Triple Sec & lemon squeeze

Dirty Shirley

A refreshing concoction of Berry Vodka, grenadine & lemon-lime soda

Electric Lemonade

Blue Curaçao, sour mix, lemon-lime soda and your choice of rum or vodka

Apple Martini

Apple vodka, sour apple liqueur and a splash of lemon-lime soda. Add a butter shot to make it a Caramel Apple Martini

Piña Colada

Real McCoy 3 year old rum, creme de coconut, pineapple juice

Chocolate Martini

Svedka vanilla & dark crème de cacao, Bailey's Irish Cream, chocolate swirl

Sunset Mojito

Muddled mint, simple syrup, Bacardi rum and a touch of soda water

Daiquiri

Bacardi rum, lime juice, simple syrup

BEERS ON TAP

Yuengling Lager • Bud Light

DOMESTIC BOTTLED BEER

Budweiser • Bud Light

Coors Light • Michelob Ultra

Sam Adams • Miller Lite

Sierra Nevada Pale Ale • O'Douls N/A

IMPORTED BOTTLED BEER

Carlsberg, Denmark • Stella Artois, Belgium

Labatt Blue, Canada • Corona, Mexico



Beef Tips

Salmon

Flat Iron Steak

Catfish

Blackened Shrimp

Stuffed Flounder

Chicken Breast

Baby Back Ribs

Early Bird Entrées come with our salad bar and your choice of baked potato, sweet potato, mashed potato or traditional rice pilaf.



Chocolate Decadence

Chocolate lovers rejoice

Key Lime Pie

Cool & Tangy. A local delicacy

Apple Crisp Pie

Warm, gooey and delicious
Served with warm vanilla ice cream

Dessert of the Day

Ask your server for details

Scoop of Ice Cream

Vanilla or Chocolate
Served with Chocolate or Caramel Sauce

Milkshakes

Chocolate, Strawberry, Vanilla, Banana

Espresso

Cappuccino

Dessert Wine & Ports

Hogue Late Harvest, Washington

Cockburn's Fine Tawny

Cockburn's Fine Rugby

Graham's Six Grapes



We Welcome You to 45 Years Of
Tradition and Award Winning
Commitment to Dining Excellence

6241 Estero Boulevard
Fort Myers Beach, Florida 33931
www.boathousegrill.net
239-765-4700



Blackened Shrimp

8 large shrimp, tossed with our blackening spice and pan seared with grilled tomato

Triple Cream Brie

Pastry wrapped, oven roasted brie, served with raspberry preserves and crostini

Escargot

Oven roasted with button mushrooms, garlic butter and served with crostini

Shrimp Cocktail

Served with tequila lime cocktail sauce on a bed of greens, lemon

Thai Shrimp

Seared with far east spices, drizzled with sweet chili sauce with miso grilled and chilled vegetables

Yellowfin Tuna

Seared rare with wakame salad, ginger, lemon and wasabi

Mushroom Caps

Our housemade crab and cream cheese stuffing, oven roasted

"Our" New England Clam Chowder Bowl
Soup of the Day Bowl



Explore our Fresh and Fabulous 55 Item Salad Bar filled with seasonal greens and all things good

Add unlimited housemade soup

Shared Sides

Asparagus

Roasted with olive oil and garlic

Brussel Sprouts

Oven roasted with balsamic glaze and garlic

Button Mushrooms

Pan Sautéed with Au Jus

Sweet Onion

Pan Sautéed with butter and garlic

Entrée Enhancements

Maytag Bleu Cheese Creme
Charley's Steak Butter

Veal Demi-Glacé
Hollandaise



Prime Rib

Charley's Pride

Black Angus Prime Rib of Beef wet aged 4 to 6 weeks, then slowly roasted in our special ovens.
Served with a hearty au jus.

Mate's Cut
Captain's Cut
Admiral's Cut

Classic Hand-Cut Steaks

Filet Mignon

Mate's Cut
Captain's Cut

Ribeye

Mate's Cut
Captain's Cut

New York Strip

Mate's Cut
Captain's Cut

T-Bone

Captain's Cut

Grilled Specialties

Flat Iron
Steak
Beef Tips

Baby Back Ribs
Chicken Breast

Make Your Meal a Surf 'N Turf

With any of the above entrées, feel free to make it a surf & turf for the individual additional price:

6 oz. Cold Water Lobster Tail 1/2 lb. Alaskan King Crab
1/2 lb. Large Shrimp (8) 1/2 lb. Alaskan Snow Crab

Entrées come with our salad bar and your choice of baked potato, sweet potato, mashed potato or traditional rice pilaf

Red meat cooking temperature guide:

Rare: Cold Red Center Medium Rare: Warm Red Center
Medium: Pink Center Medium Well: Hot Pink Center
We Do Not Guarantee Well Done Beef



**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions*



Fresh Seafood

Please ask your server for the best way for your fish to be prepared

Local Grouper
Local Snapper
Salmon
Sea Scallops

Yellowfin Tuna
Mahi-Mahi
Catfish
Shrimp

Cold Water Shellfish

King Crab 1/2 lb. 1 lb.
Snow Crab 1/2 lb 1 lb.
Lobster Tail Single Double



Shellfish Trio

Lobster Tail, Shrimp, 1/2 lb. of crab.
Served with lemon and drawn butter.

King Crab Snow Crab

Shrimp Trio

Perfect combination of our favorite shellfish.
Shrimp with Scampi Butter, Cajun Blackened Shrimp and Steamed Peel 'N Eat Shrimp.

Scallop & Shrimp

Generous portions of Sea Scallops and large Shrimp cooked your way, blackened, steamed or seared.

Seafood Pasta

Bay Scallops, Sea Scallops, Lobster Tail, Assorted Fish, Shrimp all sautéed with garlic and wine, gently tossed in a tomato basil sauce over bowtie pasta.

Mid Atlantic Crab Stuffed Baked Flounder

Delicate white fish fillet stuffed with our housemade crab and cream cheese stuffing.

Filet Mignon & Lobster Tail

Mate's Cut Filet Mignon and 6 oz. Lobster Tail.