## Appetizers

**Loaded Fries** 

6.99

Crispy Shrimp

tossed in a spicy sweet chili sauce over mixed greens.

Lump Crab Cake 10.99 lump and claw meat, trinity,

1/2 dozen 5.99

**Oysters on the Half Shell** 1 dozen 9.99

Fried Pickle Spears

served with ranch.

House fries, cheese and bacon

5.99

Fried Lobster Tail 9.99 served with a homemade honey mustard

Crab Claws 12.99 Fried Crab Claws 1/3 lb.

New Orleans-style BBQ sauce.

Oysters Rockefeller

baked oysters, spinach, bacon Parmesan, topped with herbed bread crumbs.

Soup of the Day

made fresh every day. cup 4.99 bowl 5.99 Seafood Gumbo

shrimp, fish, and andouille. cup 4.99 bowl 5.99 **Lobster and Shrimp Bisque** 

spiked with a hint of sherry. cup 5.99 bowl 7.99

Stellerela

**House Salad** 

4.99

mixed greens, julienne carrots, cucumber, shaved red onions, grape tomatoes, and a smoked tomato vinaigrette.

Caesar Salad

4.99

chopped romaine, homemade Caesar dressing, herb croutons and shredded parmesan.

**Lump Crab & Shrimp** West Indies marinated lump crab and shrimp, mixed greens, orange

supremes, avacado, grape tomatoes and shaved red onion.

14.99

Salmon Caesar

13.99

Mediterranean Chicken 10.99

grilled chicken served over spinach, marinated artichokes, sundried tomatoes, black olives, feta, and herb balsamic vinaigrette.

grilled salmon atop chopped romaine, with avocado, homemade Caesar dressing, herb croutons and shredded Parmesan -sub chicken for no charge -sub shrimp (+\$2)

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Flatbreads

prepared Blackened, Grilled or Fried with your choice of 2 sides

Shrimp 15.99 **Fried Oysters** 14.99 Grouper 18.99

Salmon 14.99 Flounder 12.99

12.99 Chicken

Spinach and Artichoke

8.49

topped with marinara, black olives, and feta cheese.

8.49

topped with caramelized onions, rosemary and mozzarella

**Sundried Tomatoes** 

Roasted Chicken and

**Blackened Shrimp** 8.99

topped with white sauce, trinity and mozzarella.

Flatbread of the Day

ask your server for today's selection.

House Specialties

**Garlic Rubbed Grouper** 

roasted garlic mashed potatoes, zucchini and squash, lump crab and a sherry scented cream sauce

Shrimp and Grits

18.99

18.99

grilled shrimp, andouille cheddar grits, New Orleans style BBQ butter

**Pecan Crusted Grouper** 

roasted garlic mash, bacon braised collard greens and lemon butter sauce

**Boathouse Platter** 

19.99

fried or broiled flounder filet, oysters, shrimp and a crab cake, served with house-cut fries and slaw

Shrimp Alfredo

14.99

sundried tomatoes, house made alfredo, shredded Parmesan over penne pasta

Fried Lobster Tail & Shrimp

fried lobster tail and shrimp served with fries and slaw

Crab Cakes

lump and claw meat, trinity, cheese grits and the vegetable of the day, topped with a New Orleans style butter.

**Boathouse Grouper & Lobster** 

26.99

topped with lobster tail and lemon butter sauce. Served with garlic mashed and vegetables

Ribeye 10 oz ribeye, garlic mashed potatoes and

19.99

the vegetable of the day

Blackened Chicken Pasta

13.99

house made alfredo, shredded Parmesan over penne pasta

**Snow Crab** 

one and a half-pounds steamed snow crab, with rice pilaf, vegetable of the day, and drawn butter.

Sandwiches

served with house-cut fries or coleslaw.

**Blackened Fish Tacos** soft flour tortillas, shredded

lettuce, and pico de gallo

9.99

**Buffalo Chicken** 

lettuce and tomato.

fried chicken breast tossed

bleu cheese dressing, shredded

8.99

in Nick's buffalo sauce, swiss cheese,

**House Burger** 9.99

lettuce, tomato, pickle, and red onion. add cheese for .59. add bacon for .99

Grouper

13.99

blackened, grilled or fried with lettuce, tomato and tartar

Seafood PoBoy 10.99

your choice of shrimp or oysters over shredded lettuce with tomato creole remoulade. -combination of oysters & shrimp (+\$1)

3.50 ea

Garlic Roasted Mash - Cheddar Cheese Grits French Fries - Collard Greens - Zucchini and Squash - Rice Pilaf