



Sides - \$8

BROCCOLINI
BRUSSELS SPROUTS
CHEDDAR GRITS
COLLARD GREENS
HUSHPUPIES
FRIES
JULIENNE VEGETABLES
MAC & CHEESE
MASHED POTATOES
SPINACH

Kid's Meals - \$9

CHILDREN 12 YEARS AND UNDER

CHEESE BURGER
CHICKEN NUGGETS
GRILLED CHEESE
MAC & CHEESE
SHRIMP BASKET

ALL MEALS COME WITH
FRENCH FRIES & A DRINK

Beverages

NON-ALCOHOLIC

\$5 HANK'S ROOT BEER

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
SPLIT CHARGE \$3 | SIDE CHANGE \$3

MENU

Starters

- \$12 **VOODOO CHICKEN CRUNCH:** PICKLED VEGETABLES | HONEY MUSTARD | SOCO SAUCE
- \$12 **BLEU CHEESE CHIPS:** BLEU CHEESE CRUMBLES | SCALLION | CHEESE SAUCE
- \$14 **FRIED CALAMARI:** SWEET CHILI | AWESOME SAUCE | FRIED JALAPENOS
- \$15 **BBQ PORK MAC & CHEESE EGG ROLLS:** JB SAUCE
- \$15 **SHRIMP & GRITS:** CHEDDAR | GREENS | TASSO GRAVY
- \$16 **P.E.I. MUSSELS:** VIDALIA ONION | GARLIC | WHITE WINE | CHILI SAUCE
- \$16 **SHRIMP NACHOS:** CORN SALSA | PICO | AVOCADO CREAM | OLD BAY
- \$16 **AHI TUNA CRUNCH:** AVOCADO | SEAWEEED | SOY | SESAME
- \$18 **CRABCAKE:** CITRUS | REMOULADE

Soup & Salad

- \$10 **SEAFOOD GUMBO:** SHRIMP | SCALLOP | CRAWFISH | ANDOUILLE SAUSAGE | RICE
 - \$12 **SPINACH:** WALNUTS | BERRIES | APPLE | FETA | POPPYSEED VINAIGRETTE
 - \$13 **GARDEN:** GREENS | TOMATO | AVOCADO | PICKLED CARROT | CUCUMBER | HONEY LIME VINAIGRETTE
 - \$13 **FARMHOUSE MIXED GREENS:** GORGONZOLA | BACON | CRANBERRY | APPLE | PECANS
VIDALIA ONION VINAIGRETTE
- ADD: SHRIMP | FRIED OYSTERS — \$12 CHICKEN — \$13 SALMON | MAHI — \$15

Sandwiches

SERVED WITH HOUSE FRIES, CHIPS OR SLAW

- \$14 **SOUTHERN CHICKEN:** DIJON | HONEY | APPLE SLAW | PICKLED ONION
- \$15 **BLACKENED MAHI:** ICEBERG | TOMATO | REMOULADE
- \$16 **CRISPY ALASKAN COD:** LETTUCE | TOMATO | GARDEN AOLI
- \$16 **8oz STEAK BURGER*:** DRY AGED, BACON | WHITE CHEDDAR | MUSHROOMS | CARAMELIZED ONIONS

Entrees

- \$23 **FRIED SHRIMP & OYSTER BASKET:** FRIES | HOMEMADE HUSHPUPIES
- \$24 **CHICKEN & MUSHROOM:** TAGLIATELLE | VIDALIA ONION | MARSALA | PARMESAN | BALSAMIC
- \$26 **BBQ SALMON:** CHEDDAR GRITS | SHRIMP CORN SALSA
- \$26 **SHORT RIBS:** WHIPPED POTATOES | VEGETABLES | AU JUS
- \$28 **SWORDFISH MILANESE:** ROASTED POTATOES | ASPARAGUS | BROWN BUTTER | CAPERS | LEMON
- \$29 **KEY WEST GROUPER:** MACADAMIA | COCONUT RICE | VEGETABLES | MANGO | PINEAPPLE
- \$31 **DIVER SCALLOPS:** TOMATO | CHALLAH | GREEN BEANS | NUESKES BACON
- \$32 **N.C. FLOUNDER:** LOBSTER & SHRIMP RISOTTO | VEGETABLES | BEURRE BLANC
- \$40 **8oz FILET:** WHIPPED POTATOES | ASPARAGUS | HERB BUTTER

Sweets by Gigi

- \$11 **LIMONCELLO CAKE:** RASPBERRY COULIS | BERRY SORBET | WHIP CREAM
- \$12 **WARM CHOCOLATE BROWNIE SUNDAE:** VANILLA BEAN ICE CREAM | SPRINKLES | CHOCOLATE | CARAMEL
WHIP CREAM | CHERRY
- \$12 **DESSERT OF THE DAY:** ASK YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

Signature Cocktail List - \$12

HIBISCUS MULE

TITO'S VODKA | LIME | HIBISCUS SYRUP | GINGER BEER

BLUE HAWAIIAN

LIGHT RUM | COCONUT RUM | BLUE CURACAO | PINEAPPLE | LIME | CREME DE COCONUT

ROCK THE BOAT

MARLIN & BARREL RUM | BANANA | RASPBERRY | PINEAPPLE | CRANBERRY | ORANGE

ISLAND GIRL

TITO'S VODKA | LEMON | STRAWBERRY PUREE | HIBISCUS SYRUP

LADY LUCK

TITO'S VODKA | TRIPLE SEC | PINK LEMONADE

SPICY MARGARITA

DOBEL TEQUILA | JALAPENO SYRUP | LIME | LEMON | AGAVE

WHISKEY PEACH

MAKERS MARK | PEACH LIQUOR | LEMON | TEA

CRAFTED MOJITO

FRESH FRUIT | RUM | MINT | LIME | SODA

Beer

BOTTLE/CAN

\$4 PABST BLUE RIBBON	\$6 WICKED WEED 'PERNICIOUS' IPA	\$5 ANGRY ORCHARD HARD CIDER
\$4 BUDWEISER	\$6 BOLD CITY BREWERY 'DUKE'S' BROWN ALE	\$5 WHITE CLAW: MANGO BLACK CHERRY
\$4 BUD LIGHT	\$6 CIGAR CITY BREWING 'JAI ALAI' IPA	\$5 HAPPY DAD HARD SELTZER: WATERMELON PINEAPPLE
\$4 MILLER LITE	\$6 FOUNDER'S 'ALL DAY' IPA	
\$4 COORS LIGHT	\$6 ABITA 'PURPLE HAZE' RASPBERRY LAGER	
\$5 MICHELOB ULTRA	\$6 DOGFISH 60 MINUTE	
\$5 CORONA	\$6 BELL'S 'TWO HEARTED ALE' AMERICAN IPA	
\$5 CORONA LIGHT	\$6 SIERRA NEVADA 'HAZY LITTLE THING' IPA	
\$6 BLUE MOON	\$6 VICTORY 'GOLDEN MONKEY' TRIPEL ALE	
\$7 GUINNESS STOUT	\$6 SWEETWATER 420 PALE ALE	
\$6 WICKED WEED 'WATERMELON DRAGON FRUIT BURST'	\$6 ALLAGASH "WHITE" BELGIAN WHEAT ALE	

DRAFT

\$6 YUENGLING
\$6 STELLA ARTOIS
\$7 LOCAL
\$7 SEASONAL

Wine

BUBBLES

GL	BTL	
\$9	\$35	BOCELLI PROSECCO ITALY
\$12	\$47	GRUET BLANC DE NOIRS NM
	\$59	SCHRAMSBERG BRUT ROSE CA
	\$79	LOUIS ROEDERER BRUT PREMIER CHAMPAGNE REIMS FRANCE

WHITE

GL	BTL	
\$9	\$35	SEA SUN CHARDONNAY CALIFORNIA
	\$39	FILLABOA ALBARINO RIAS BAXAS SPAIN
	\$40	AIX ROSÉ PROVENCE FRANCE
\$10	\$43	PIGHIN PINOT GRIGIO ITALY
\$11	\$42	PINE RIDGE CHENIN BLANC+VIOGNIER CALIFORNIA
\$11	\$43	KONO SAUVIGNON BLANC MARLBOROUGH NZ
\$12	\$47	THOMAS SCHMITT RIESLING MOSEL GERMANY
\$12	\$47	THE PALE ROSÉ PROVENCE FRANCE
	\$44	DOMAINE WACHAU GRUNER VELTLINER AUSTRIA
	\$45	ARCHERY SUMMIT VIRETON PINOT GRIS WILLAMETTE VALLEY
	\$46	NEYERS 304 CHARDONNAY 'UNOAKED' SONOMA
\$13	\$51	SONOMA-CUTRER CHARDONNAY RUSSIAN RIVER RANCHES SONOMA
	\$57	DOMAINE LAROCHE SAINT MARTIN CHABLIS FRANCE
	\$59	FOURNIER SANCERRE LES BELLES VIGNES FRANCE
\$15	\$59	FLOWERS CHARDONNAY SONOMA
	\$68	CAKEBREAD CHARDONNAY NAPA
	\$69	FRANK FAMILY CHARDONNAY CARNEROS

RED

GL	BTL	
\$9	\$35	SEA SUN PINOT NOIR CALIFORNIA
\$10	\$39	NOBLE TREE CABERNET SAUVIGNON SONOMA
\$11	\$43	BODEGA NORTON MALBEC MENDOZA
\$11	\$43	BELL 'THE SCOUNDREL' RED BLEND CALIFORNIA
	\$45	TERMES-NUMANTHIA TORO SPAIN
	\$48	KEN WRIGHT CELLARS PINOT NOIR WILLAMETTE VALLEY
	\$49	BOUCHARD PERE & FILS BOURGOGNE FRANCE
	\$52	QUILT CABERNET SAUVIGNON NAPA
	\$54	TURLEY 'JUVENILE' ZINFANDEL CALIFORNIA
	\$55	TENUTA DI ARCENO CHIANTI CLASSICO ITALY
\$14	\$55	JUSTIN CABERNET SAUVIGNON PASO ROBLES
	\$58	DUCKHORN VINEYARDS MERLOT NAPA
	\$59	RIDGE 'EAST BENCH' ZINFANDEL SONOMA
\$15	\$59	BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR
	\$60	CAYMUS 'SUISUN WALKING FOOL' RED BLEND NAPA
	\$62	THE PRISONER RED BLEND NAPA
	\$65	NICKEL & NICKEL 'POST & BEAM' CABERNET SAUVIGNON CALIFORNIA
	\$69	GAJA CA MARCANDA 'PROMIS' TOSCANA
	\$70	JUSTIN 'ISOSCELES' RED BLEND PASO ROBLES
	\$99	SILVER OAK CABERNET SAUVIGNON ALEXANDER VALLEY
	\$99	CAYMUS CABERNET SAUVIGNON NAPA

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