

Billy's BOAT HOUSE GRILL

STARTERS

Wheel House Dip-A mixture of spinach, garlic, bacon, fresh Parmesan cheese and crab meat. Served hot with toast points. **\$7.25**

Conch Fritters-A little taste of the Bahamas. No need to keep going south. Served with Remoulade. Six per order. **\$6.25**

Fried Calamari-Tender rings and crowns with slices of banana peppers dusted and fried golden brown. Served with our fresh marinara. **\$6.50**

Oysters*-We think the ones from Apalachicola are the best so here they are. One dozen raw. **\$6.25**

Steamed-you shuck 'em. **1 Dozen \$6.25**
1/4 Bushel \$15.95

Boat House Style Oysters-Topped with a mixture of spinach, bacon, and Parmesan cheese with crab meat. 1/2 doz. **\$6.25**

Little Neck Clams*-Steamed or on the half-shell.
1 dozen \$9.50

Billy's Blue Crab Cakes-As good as the ones on the Chesapeake Bay. Three of the best cakes you'll ever taste. Served with Remoulade. **\$7.50**

Coconut Shrimp-6 shrimp get a coconut sweet dusting then are fried golden. Served with our homemade horseradish marmalade dipping sauce. **\$7.50**

Boiled Florida Shrimp - A 1/4 lb. fresh from the Mayport docks Seasoned with Old Bay; you peel 'em. Have 'em either hot or cold with cocktail sauce.
1/4 lb. \$5.95, 1/2 lb. \$10.50, 1 lb. \$16.95

Fish Fingers-Tender fresh white fish fried golden brown and served with tartar sauce we make up right here. **\$7.25**

Chicken Wings-The Boat House is the reason Chickens don't fly. Hot, medium, mild, Teriyaki or Cajun Ranch. Served with carrot and celery sticks along with Blue Cheese dressing. **10 for \$7.25**

Chicken Fingers-Hot, medium, mild, Teriyaki or Cajun Ranch. Served with carrot and celery sticks along with Blue Cheese dressing. **\$6.75**

Quesadillas-A blend of Mexican Cheeses with green onions, folded in a grilled flour tortilla. Served with fresh salsa & sour cream. **\$5.95 Chicken. \$6.95 Spicy Shrimp. \$7.95**

Gator Bites-Tender chunks of gator tail, lightly dusted and fried up golden brown. **\$6.95**

Fried Cheese Wedges-Wedges of Provolone battered up and quick fried; served with marinara sauce. **\$6.95**

SOUPS

Bahamian Conch Chowder-Full of conch, fresh vegetables, plump tomatoes and island spices- *very good mon.*
Cup-\$3.95 Bowl-\$5.50

Newport Clam Chowder-After a day of sailing we stole the best taste on Narragansett Bay. Fresh clams, cream, fresh dill with potatoes. **Cup-\$3.95 Bowl-\$5.50**

Soup of the Day-Homemade. **Cup-\$3.95 Bowl-\$5.50**

Billy's Favorite

SALADS

Caribbean Grilled Chicken Salad-We grill a plump chicken breast with Teriyaki sauce, slice it and serve it over a bed of fresh greens and top it with our island salsa of mangos & pineapples and crispy wonton chips. **\$8.75**

Boat House Salad-A variety of fresh greens; vine ripe tomatoes, Bermuda onion, cucumbers, sliced mushrooms, zest of carrots, croutons & choice of our homemade dressings. **\$5.25**

Caesar*- A classic favorite. Crisp romaine lettuce with homemade Caesar dressing, fresh grated Parmesan cheese & oven baked croutons. **\$5.95 For more of a meal add blackened or grilled:**
Chicken Breast \$7.95, Steak \$8.95, Shrimp \$8.75, Catch of the Day \$9.95

Homemade Salad Dressings

House, Blue Cheese, Ranch, Italian Parmesan, Asian and Caesar*.

SEAFOOD

Be sure and check our Special Board for some fresh favorites that we may have just landed.

Peppercorn Tuna -Fresh Ahi tuna seared with black pepper corns and served with a creamy horseradish sauce-flavorful but not hot. **\$17.50**

Cashew Crumb Swai-Snapper's cousin baked with a crunchy Southern Style topping of cashews and bread crumbs. **\$17.50**

Salmon Hilo-Salmon marinated in flavorful teriyaki, grilled then topped with crunchy sesame seeds & mango salsa. **\$17.50**

Land & Sea-8 oz. bacon wrapped filet with shrimp. **\$21.95**

Boat House Platter-The works for the seafood lover! A trawler load of shrimp, clams, oysters, and fish along with a crab cake and homemade hushpuppies. **\$19.95**

Clam Digger -Fresh New England clam strips dusted & fried up golden. With homemade hushpuppies & tartar sauce. **\$14.25**

Fried Oysters-Nothing better. Plump oysters lightly dusted in our own seasonings and fried up golden. Served with homemade cocktail sauce. **\$14.25**

Mayport Shrimp Platter-One of the most popular items in the world, well at least around here. Tender shrimp just off the trawlers in Mayport, simply cooked to perfection. Fried, blackened, or grilled. **\$15.25**

Island Style Shrimp Platter-Watch the sunset at the Boat House Grill while your taste buds go to the Caribbean. Shrimp dusted lightly with sweet coconut, fried golden and served with our special marmalade sauce. **\$16.25**

Shrimp and Scallop Alfredo-Sautéed shrimp & scallops tossed with linguine and a rich and creamy Alfredo sauce, topped with fresh Parmesan cheese and parsley. This dish is served with a Veggie of the Day. **\$15.25**

Party Here!

The Boat House Can Make It Special!

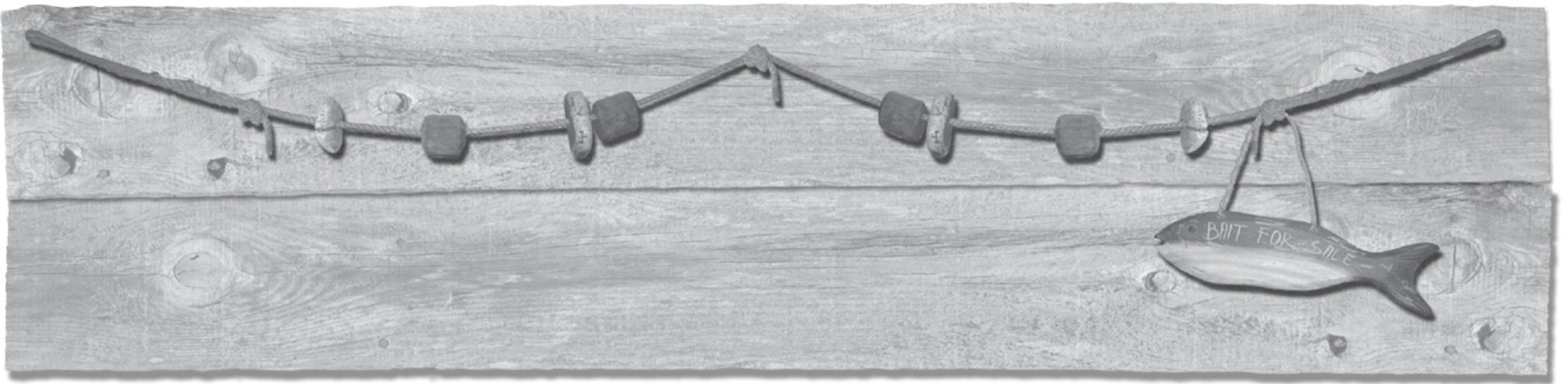
Rehearsal Dinners - Special Birthdays, 30, 40, 50, or More!

Wedding & Baby Showers - Corporate Functions

Family Reunions - Graduation Parties

We can customize a menu for your group, large or small, to fit any budget.

We can also cater at your location!



LANDFOOD

Boat House Filet-An 8 oz. bacon wrapped filets grilled to your temperature served over our Tri-Pepper demi-glaze. **\$18.95**

Ribeye Steak-A 14 oz. hand trimmed steak cut right here cooked to order, topped with our homemade herb butter. **\$18.95**

Boat House Chicken-A plump breast sautéed and topped with our creamy horseradish bacon sauce. **\$12.95**

BURGERS & SANDWICHES

I.C.W. Steak Sandwich-Beef tenderloin with onions & peppers smothered under your choice of Swiss, Cheddar, or Provolone. With lettuce, tomato & onion on a toasted Kaiser roll. **\$8.50**

Boat House Burger*- U.S.D.A choice chuck freshly ground each day. 9 ounces of beef, simple and tasty. **\$6.75**
Cheddar, Swiss, Provolone.
For bacon, grilled onions or sautéed mushrooms add 30¢ each.

Donzi*- A 9 oz. burger cooked to order topped with melted Swiss cheese, crispy bacon and sautéed mushrooms. **\$7.25**

Outrigger- Swai, snapper's cousin, served on a French roll. Always just filleted. Blackened, grilled or fried. **\$8.75**
Other fish add **\$2.00**

Landlubber- A whole Chicken breast grilled & topped with cheddar cheese and bacon. **\$7.25**

SIDE ORDERS

Sautéed Veggies - Fresh daily mix. **\$1.75**

Rice Pilaf- **\$1.75**

New Potatoes - Seasoned with a bit of Rosemary. **\$1.75**

Baked Potato - With sour cream & butter. **\$1.95**

French Fries - **\$2.95** **Hush Puppies** - **\$1.95**

Cole Slaw- **\$1.75** **Side Salad** - **\$2.75**

DESSERTS

Chocolate Velvet Mousse-A rich concoction of the smoothest chocolate and velvet cake with chocolate shavings on top. **\$4.95**

Caramel Apple Crisp- Granny Smith apples baked with cinnamon, carmel and a streusel topping. Topped with a scoop of vanilla ice cream. **\$4.95**

Key Lime Tart- A rich variation of an old Florida favorite with fresh tangy lime juice. **\$4.95**

Ice Cream - Two scoops of vanilla ice cream topped with Hershey's chocolate syrup. **\$2.50**



Creme Brulé - Creamiest of custards with a crunchy caramelized topping. **\$4.50**

SOFT DRINKS

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale. **\$1.85**

Fresh Brewed China Mist Coffee and Tea with complimentary refills. **\$1.85**

Bottled Water, Syfo Sparkling Water, Evian **\$1.85**

BEER

Domestic Bottles

Budweiser, Bud Light, Miller Lite, Coor's Light, and O'Doul's. **\$2.75**

Premium Bottles

Michelob Lt., Michelob Ultra, Rolling Rock, Yuengling. **\$2.95**

Import Bottles

Heineken, Corona, Amstel Light, Foster's, Beck's. **\$3.50**

Domestic Drafts

Budweiser, Michelob Light, Miller Lite,

14 oz. Glass \$2.50 Pitcher \$7.25

Import Draft

Newcastle

14 oz. Glass \$3.50 Pitcher \$9.95

WINE

HOUSE WINES

Nathanson Creek: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, Sauvignon Blanc.

By the Glass \$4.00

Premium Wines

Silverado Sauvignon Blanc. **By the Glass \$6.50**

Fetzer Sundial Chardonnay and Valley Oaks Cabernet Sauvignon.

By the Glass \$5.50

Kendall-Jackson Chardonnay, Cabernet Sauvignon, Merlot.

By the Glass \$6.50

B.V. Coastal Chardonnay, Merlot, Pinot Noir.

By the Glass \$5.50

Ecco Domani Pinot Grigio **By the Glass \$6.50**

FROZEN BOAT DRINKS

Strawberry, Peach, Piña Colada, Rum Runner and Margaritas. Ask about our specials featuring fresh seasonal fruits.

Very Tropical **\$6.50**

Consumer Information

Posted prices of all alcoholic beverages sold within this establishment are inclusive of all applicable state and local sales taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters only fully cooked.

If unsure of your risk, consult a physician.

Start your weekend mornings out right!

BOAT HOUSE
Breakfast

Saturdays and Sundays

From 10 am til 2 pm

FEATURING:

Mimosas-\$2.00

Bloody Marys-\$3.00

Screwdrivers-\$3.00

Champagne-\$3.00

Billy's
BOAT HOUSE GRILL

2321 Beach Boulevard-In Beach Marine-Jacksonville
Beach, Florida 32250

For Take-Out Call: 241-9771