



Billy's  
**BOAT HOUSE GRILL** Lunch

### 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 Rémooulade. **Six for \$ 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. **1 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 Rémooulade. **\$7.50**

**Coconut Shrimp** - 6 shrimp get a coconut sweet dusting then are fried golden. 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. **Ten 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**  
**W/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 and potatoes. **Cup-\$3.95 Bowl-\$5.50**

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

### 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 topped with our island salsa of mangos & pineapples and crispy wonton chips. **\$8.75**

**Boat House Salad** - A variety of fresh mixed greens; vine ripe tomatoes, Bermuda onion, cucumbers, sliced mushrooms, zest of carrots and croutons. With your choice of dressing. **\$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 \$8.95, Catch of the Day \$9.95**

**Boat House Salad & Soup Combo** - Choose a cup of one of our homemade soups and add a Boat House salad. **\$7.75**

**Homemade Salad Dressings**  
House, Blue Cheese, Ranch, Italian Parmesan, Asian & Caesar\*

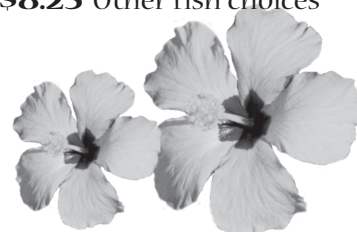
### BASKETS

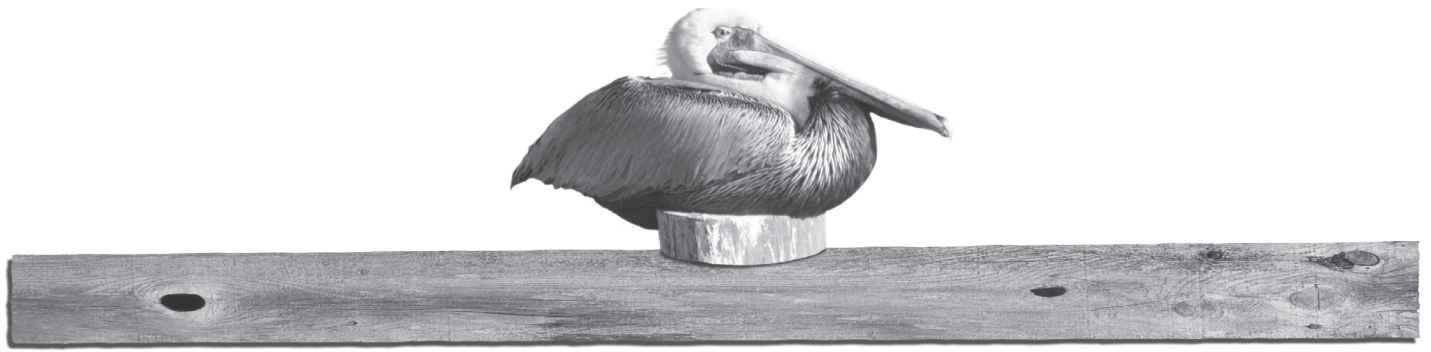
**Mayport Shrimp Basket** - One of the most popular items in the world, well at least around here. Tender shrimp just off the trawlers in Mayport, cooked to perfection. Fried, grilled or blackened, or Coconut. Served with fries and cole slaw. **Sm. (6) \$7.25, Lg. (10) \$10.25**  
Coconut add **\$1.00**

**Clam Digger** - Fresh New England clam strips dusted and fried up golden, served with homemade hush puppies & tartar sauce. With fries and cole slaw. **\$9.25**

**Fried Oysters** - Plump oysters lightly dusted in our own seasonings and fried up golden. With homemade coctail sauce, fries and cole slaw. **\$9.25**

**Fried Fish** - Swai, snapper's cousin dusted in our own seasonings and fried up golden. With fries, tartar sauce and cole slaw. **\$8.25** Other fish choices add **\$2.00**





## PO BOYS & SANDWICHES

*Served with fries and cole slaw.*



**Po Boys**-Fresh seafood fried up golden brown on a toasted French roll. Served with lettuce, tomato and our homemade dill tartar sauce.

**Shrimp \$8.95, Oyster \$7.95 Clam \$7.75**

**Crabcake Sandwich**-Fresh Blue Crabcakes with lettuce, tomato and Rémoulade on a Kaiser roll. **\$7.95**

**Outrigger**- Swai, snapper's cousin, served on a Kaiser roll. Always just filleted, it's the best at the Beaches! Enjoy yours blackened, grilled or fried to perfection. **\$8.95** Other fish choices add **\$2.00**

**Boat House Burger\***-9 ounces of beef simple & tasty. **\$6.75** With Cheddar, Swiss, Provolone, bacon, grilled onions or sautéed mushrooms add 30¢ ea.

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

**Landlubber** - A whole Chicken breast grilled & topped with cheddar cheese and bacon. **\$7.50**

**I.C.W. Steak Sandwich**- Thin strips of tenderloin with slices of onions & peppers smothered under your choice of Swiss or Cheddar cheese. Served with lettuce, tomato and onion on a toasted Kaiser roll. **\$8.50**

## SIDE ORDERS

**Cole Slaw- \$1.75 Fruit Cup- \$1.75 Fries- \$2.95**  
**Hush Puppies - \$1.95 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, caramel 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**



**Crème Brûlé** - Creamiest of custards with a crunchy caramelized topping. **\$4.50**

## SOFT DRINKS

**Coke, Diet Coke, Cherry Coke, Sprite, and Ginger Ale. \$1.85**  
**Fresh Brewed China Mist Coffee and Tea** with complimentary refills. **\$1.85**  
**Bottled Water, Syfo Sparkling Water, Evian Water \$1.85**

## BEER

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

**Premium Bottles**-Michelob Light, Michelob Ultra, Rolling Rock, Yuengling. **\$2.95**

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

## DRAFTS

Bud, Michelob Light, Miller Lite-

**14 oz. Glass \$2.50, Pitcher \$7.25**

Newcastle-**14 oz. Glass \$3.50, Pitcher \$9.95**

## WINES

### 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**

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. **Cool and Refreshing \$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 under cooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK of food borne 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.*



**Billy's Favorite**



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Jacksonville Beach, Florida 32250

**For Take-Out Call: 241-9771**