

DINNER MENU



VALENTINES

THE BOATHOUSE AND ROOSTER TAIL BAR & GRILL

STARTERS

FRIED CALAMARI

Served with warm marinara sauce
and fresh lemon

16

BONELESS CHICKEN TENDERS

Fried crispy and served with choice of buffalo sauce,
BBQ sauce, ranch, or blue cheese dressing,
fresh cut celery and carrot sticks

14

SEAFOOD TRILOGY

Conch fritters, garlic shrimp and
pan seared scallop rumaki

20

ELEUTHERA BOMBERS

Two crispy spring rolls filled with BBQ pulled pork,
pepper jack cheese, island coleslaw,
apricot mustard dip

15

MUSSELS PROVENCE

Steamed in white wine, garlic, saffron, tomato
and fresh herbs with baked garlic bread

22

GARLIC BUTTER SHRIMP

Lemongrass skewered 16-20 shrimp, tossed in spices
served with buttered asparagus

18

SOUPS

WEST INDIAN CONCH CHOWDER

With a hint of curry and lemon sherry pepper

10

SOUP OF THE DAY

Chef's Daily Creations

14

SALADS

HOUSE COBB SPECIAL

Mixed market greens, tomatoes, cucumbers, roasted
corn, carrot strips, blue cheese crumble, boiled egg,
and Applewood smoked bacon bits,
served with a creamy balsamic vinaigrette

16

WINTER FRESH ARUGULA

Young arugula leaves, spiced walnuts, orange
segments, grape tomatoes, mango vinaigrette, and
fried goat cheese croquette

16

CLASSIC CAESAR SALAD

Chopped romaine hearts, homemade Caesar dressing,
garlic croutons, and shaved Parmesan cheese

16

ANDROS CRAB CAKE SALAD

Mesclun greens, garlic aioli
and citrus cardamom chutney

18

Lemon pepper chicken 9

Add one to any salad:

Blackened mahi-mahi 12

Citrus shrimp 12



"THE HEARTBEAT OF HARBOUR ISLAND"

For your convenience a 15% gratuity and 12% VAT will be added to your check.

PASTA YOUR WAY

TOSSED IN ALFREDO OR ARRABIATA SAUCE

15

LOBSTER 14

SHRIMP 12

CHICKEN 9

FRESH VEGETABLES 6

WORLD FAMOUS HEART BREAKER

Full 8oz certified Angus beef burger, crisp iceberg lettuce, steak tomato, sliced red onion, Applewood smoked bacon, white cheddar cheese, fried dill pickle chips, topped with John and Tom's special sauce & sweet potato truffle fries... Oh Yea Mon!

22

NORTH OR SOUTH

WATERFALL LOBSTER TAIL

Traditionally seasoned, baked in lemon herb butter, and served on garlic whipped potatoes with grilled root vegetables and drawn garlic butter

47

BLACKENED MAHI-MAHI OR SALMON

Served on sweet corn and asparagus risotto, and topped with crisp carrots straw and fresh cilantro

35

COCONUT CRUSTED GROUPEL

Lightly fried, with creole sauce, and a lime wedge, served on brown coconut rice with island coleslaw

38

OUT ISLAND SHRIMP BOWL

Loads of shrimp in Bahamian jerk butter, served over jasmine rice with Caribbean corn, black beans and plantains

32

SESAME SEARED TUNA

Served with pickled ginger, seaweed salad, soy sauce and a wasabi crèma

36

BOATHOUSE CLASSICS

CALYPSO CHICKEN

Jerk chicken breast supreme, spiced pineapple relish on garlic whipped potatoes, and grilled vegetables

32

GRILLED BONE IN PORK CHOP

Balsamic maple glaze on steamed baby bok choy

36

MANHATTAN STRIP LOIN AU POIVRE

Topped with sautéed onions, mushrooms, and green peppercorn sauce, served with our famous sweet potato truffle fries and warm cherry tomato salad

46

BOATHOUSE FAVORITES

LAND & SEA

Waterfall lobster tail and grilled filet mignon, steamed vegetables and garlic mashed potatoes with sauce Bearnaise and drawn garlic butter

60

JOSEF'S SCHNITZEL

Served with warm red cabbage slaw or garlic mashed potatoes or French Fries

HUNTER STYLE: bacon, forest mushrooms in creamy red wine sauce

VIENNESE STYLE: breaded with lemon wedge, fries and lingonberry compote

36

SIDES

GOLD GARLIC MASHED POTATOES

8

TRUFFLE SWEET POTATO FRIES

9

JASMINE RICE

6

GRILLED PINEAPPLE

6

BUTTER GLAZED VANILLA RUM CARROTS

6

FRESH GREEN ASPARAGUS

9

BROCCOLI ALMONDINE

8