

STARTERS

- Benne Seed-Crusted Fried Calamari** topped with garlic chili sauce and lemon-basil aioli. 7.95
- Blackened Seared Rare Tuna** with mild green Tabasco sauce. 11.95
- Fried Oysters or Shrimp** with smoked jalapeno mayonnaise or cocktail sauce. One 7.95 Both 8.95
- Fried Green Tomatoes** local goat cheese, baby arugula and sweet pepper jam. 7.95
- Lowcountry Egg Roll** andouille sausage, shrimp, chicken and collards served with sweet chili mustard sauce. 8.95
- Portabello Fries** lightly breaded and served with horseradish dipping sauce. 7.95
- Prince Edward Island Mussels** white wine, garlic, tomatoes and fresh herbs. 8.95
- Toby's Breach Inlet Littleneck Clams** steamed with bacon, spinach and tomato ragout. 8.95
- In-House Applewood Smoked Salmon** horseradish-dijon sauce and grilled toast. 8.95
- Crab Fritters** mild green Tabasco sauce. 9.95

SOUPS AND SALADS

- Roasted Corn & Crab Soup** our signature soup combines fresh blue crab, roasted corn and andouille sausage. 5.95
- Soup of the Day** Priced Daily
- Spinach Salad** with tomatoes, candied pecans, grilled red onions and fried goat cheese with a warm bacon vinaigrette. 7.95
With Chicken 13.95, Shrimp 14.95
- The Boathouse Salad** mixed greens, cucumbers, tomatoes, carrots and red onion. 5.95
- Caesar Salad** crisp romaine lettuce, seasoned croutons and shaved Parmesan and Romano cheese. 6.95
- Entrée Caesar Salad** with:
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| Grilled Chicken | 12.95 | Fried Sea Scallops | 13.95 |
| Fried Shrimp | 13.95 | Fried Oysters | 13.95 |

BOATHOUSE CLASSICS

- Lobster & Crab Cake** butter-poached lobster tails and lump crab cake with mild green Tabasco sauce and fried onions with choice of two sides. 27.95

- Sirloin & Lobster** 6 oz. sirloin with tarragon butter and butter-poached lobster tails with choice of two sides. 29.95
- Chef's Broiled Seafood Combination** lobster, seasonal fish, shrimp and scallops finished with sea salt and tarragon butter, with a choice of two sides. 22.95
- Butter-Poached Lobster Tails** with lemon, drawn butter and choice of two sides. Market Price
- Boathouse Crab Cakes** with mild green Tabasco sauce, fried onion and choice of two sides. 19.95
- Sirloin & Crab Cake** 6 oz. sirloin with tarragon butter and lump crab cake with mild green Tabasco sauce and fried onions with choice of two sides. 24.95
Substitute a 6 oz. filet, add \$6
- Fried Seafood** Oysters, Scallops, Shrimp. one 17.95
choose two 18.95, choose three 19.95
- Spicy Shrimp and Grits** our stone-ground grits, shrimp, sweet bell peppers, onions, andouille sausage, roma tomatoes drizzled with mild green Tabasco sauce. 18.95

CHEF SPECIALTIES

- Pan-Roasted Sea Scallops** creamed leek and wild mushroom risotto, sweet corn and truffle jus. 21.95
- Pecan Crusted Chicken** with collard greens, mashed potatoes, raspberry jus. 22.95
- Seared Pork Tenderloin** cumin and brown sugar rubbed, cilantro rice, black beans, lime sour cream, pickled red onion. 21.95
- Seared Tilapia** pan-seared in brown butter with capers, lemon and roma tomatoes and two sides. 20.95
- Blackened Mahi** coconut rice, steamed asparagus, blue crab mango pineapple salsa. 24.95

PASTAS

- Toby's Breach Inlet Littleneck Clams Linguini** clams, applewood bacon, tomatoes, baby spinach ragout. 17.95
- Mussels Provencale** PEI mussels, shallots, tomatoes, garlic chardonnay and fresh herbs served over linguini. 16.95
- Seafood Fettuccini** shrimp, scallops, fresh seasonal fish with wild mushrooms, garlic and fresh herbs in a chardonnay cream sauce. 15.95
- Linguine Primavera** sauteed sweet bell peppers, red onions, spinach, wild mushroom tomato sauce. 13.95
add grilled chicken 15.95, shrimp 17.95