

## SUSHI ROLLS

**\*Shrimp Tempura Roll** 9.00  
Crispy domestic shrimp, cucumber, eel sauce

**\*Super Crunch Roll** 12.00  
Spicy tuna, lump crab, cream cheese, spicy mayo, sweet soy drizzle

**\*Veggie Roll** 9.25  
Spinach soy paper, edamame and goat cheese hummus, tempura artichoke and asparagus, sundried tomato

**\*Surf & Turf Roll** 16.00  
Tempura lobster, lemon aioli, sweet gem lettuce, topped with truffle seared filet mignon

**\*California Roll** 6.50  
Avocado, crab stick, cucumber, japanese mayo, sesame seeds

**\*Philly Roll** 6.50   
Smoked salmon, cream cheese, cucumber

**\*Spicy Tuna Roll** 9.00  
Cucumber, toasted sesame seeds

**\*Angry Tuna Roll** 16.50  
Spicy tuna, avocado, cucumber, topped with tuna, red tobiko, sweet soy drizzle, crispy spring roll wrapper

**\*Dynamite Roll** 16.00  
Tempura lobster, asparagus, topped with tuna, lump crab and red tobiko

**\*Firecracker Roll** 14.00  
Spicy tuna, shrimp tempura, avocado, topped with tuna and crab salad, one hot asian sauce

### - TOP ANY ROLL -

Avocado 1.50  
Tuna 2.50  
BBQ Eel 2.50

## CEVICHE

Choose your favorite fresh seafood and style

### STEP 1: CHOOSE YOUR SEAFOOD

- \*Today's Fish** 7.50
- \*Domestic Shrimp** 7.50
- \*Calamari** 7.50
- \*Conch** 8.25
- \*Scallops** 9.00
- \*Octopus** 8.00
- \*Ahi Tuna** 9.00
- \*Salmon** 8.00
- \*Mixed** 10.75

Choose up to 4 seafood selections

### STEP 2: CHOOSE YOUR STYLE

**Tropical** – grilled pineapple, jalapeño, bell peppers, crispy tortilla chips

**Latin** – tomato, chiles, lime, avocado, fresh cilantro, crispy tortilla chips

**Asian** – white soy, sesame, garlic, red chiles, green onion, fresh cilantro, crispy wontons



**\*Grandma's Deviled Eggs** 3.50   
A southern classic

**\*Smoked Salmon Deviled Eggs** 7.50   
Red tobiko

**Wakame Salad** 4.50  
Sesame soy marinated seaweed



## TUNA

**\*Tuna Sashimi** 10.50  
Sliced sashimi grade tuna, shaved sweet onion, soy vinegar dressing, seaweed salad

**\*Spicy Tuna Tartare** 10.00  
Sesame oil, garlic chile, soy sauce, crispy spring roll wrapper

**\*Far East Tuna Carpaccio** 11.50  
Sliced sashimi grade tuna, avocado, soy chile aioli, crispy spring roll wrapper

**\*Mediterranean Carpaccio** 11.50   
Sliced sashimi grade tuna, fresh lemon, truffled sea salt, olive oil, shaved mushrooms, baby spinach

**\*Hawaiian Poki** 11.50  
Small cubed sashimi grade tuna, soy, green onion, ginger, chiles, sesame oil, chopped romaine, toasted macadamia nuts

**\*Tuna Tataki** 14.50  
Cracked pepper seared sashimi grade tuna, lime ponzu, grilled onions, sushi rice

**\*Tuna 3 Ways** 15.00  
A tasting of hawaiian poki, far east carpaccio, spicy tuna tartare



## RICE BOWLS


Rice bowls may be made with chilled rice noodles upon request


**\*Angry Tuna Rice Bowl** 17.00  
Spicy tuna, cucumber, crab salad, seaweed salad, crispy wontons, eel sauce, over sticky rice

**\*Sunomono Rice Bowl** 16.00  
Shrimp, scallops, calamari, tuna, cucumber, white soy vinaigrette, wasabi aioli, over sticky rice

**\*Rainbow Rice Bowl** 16.00  
Tuna, salmon, yellowtail, cucumber, pineapple, red pepper, avocado, soy vinaigrette, over sticky rice

## CHILLED SEAFOOD

**\*Oysters on the 1/2 Shell**   
1/2 doz. Market Price • 1 doz. Market Price  
A selection of the finest shuckers from coast to coast, cocktail sauce, saltine crackers

**\*Littleneck Clams on the 1/2 Shell**   
1/2 doz. 7.50 • 1 doz. 14.00  
Cocktail sauce, saltine crackers

**\*Peel-N-Eat Shrimp**   
1/2 lb. 10.00 • 1 lb. 17.00  
Cocktail sauce

**\*We-Peel-U-Eat Shrimp**   
1/2 lb. 11.00 • 1 lb. 19.00  
Cocktail sauce

**\*Shrimp Salad** 6.50  
Seasoned mayonnaise, celery, old bay, captain's wafers

**\*Seafood Sunomono** 9.00  
Shrimp, scallops, calamari, shaved cucumber, sweet onion, rice wine vinaigrette

**\*Jumbo Crab Knuckles** 20.00   
Key West mustard

**\*CHILLED SEAFOOD PLATTER**   
Serves 2 - 4 38.00

1/2 whole maine lobster, 1/2 lb. peel-n-eat shrimp, jumbo lump crab, 8 fresh shucked oysters, 4 little neck clams, cocktail and key west mustard sauces

**\*CHILLED SEAFOOD TOWER**  
Serves 3 - 4 65.00

1 whole maine lobster, 1/2 lb. peel-n-eat shrimp, jumbo lump crab, 12 fresh shucked oysters, 6 little neck clams, 6 mussels, american shrimp ceviche, cocktail and key west mustard sauces

## NIGIRI & SASHIMI

Sashimi topped rice. Two pieces per order.

**\*Ahi Tuna** 5.00

**\*Whitefish** 5.00

**\*Salmon** 4.75

**\*Octopus** 4.75

**\*Yellowtail** 5.00

**\*BBQ Eel** 4.75

**\*Sashimi Appetizer** 15.00

Tuna, salmon, fish of the day, tuna tataki, wakame salad

**\*Sashimi Dinner** 24.00


Tuna, salmon, fish of the day, yellowtail, tuna tataki, sticky rice, wakame salad

## Sake Up!

**Gekkeikan** Hot Small 3.50 • Large 6.00

**Ty Ku Black** (375ml.) Cold 32.00

**Momo Kawa Diamond** (300ml.) Cold 21.00

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**DIVE BAR ITEMS ARE MADE TO ORDER AND MAY ARRIVE SEPARATELY FROM FOOD ORDERED FROM THE KITCHEN**

## GETTING UNDERWAY APPETIZERS

### Steamed <sup>GF</sup>

#### Hot Peel-N-Eat Shrimp

1/2 lb. 10.00 • 1 lb. 17.00

Steamed in boathouse spices, melted butter, cocktail sauce

#### Hot We-Peel-U-Eat Shrimp

1/2 lb. 11.00 • 1 lb. 19.00

Steamed in boathouse spices, melted butter, cocktail sauce

#### Snow Crab Legs 1 1/4 lb Market Price

The biggest we could find! Melted butter

#### Alaskan King Crab Legs

1 1/2 lb. Market Price

Melted butter

#### Little Neck Clams 11.00

Garlic lemon butter and sherry broth

#### P.E.I. Mussels 11.00

Garlic lemon butter and sherry broth

#### Steamed Oysters

1/2 doz. Market Price • 1 doz. Market Price

A selection of the finest shuckers from coast to coast, cocktail sauce, melted butter, saltine crackers

### Homemade Hushpuppies

4.75

Spiced honey butter

Get a basket for the table!

#### Crab & Shrimp Dip 10.25

Artichoke hearts, hearts of palm, mild goat cheese, crispy pita, tortilla chips

#### Buffalo Chicken Dip 7.50

Roast chicken, three cheese blend, frank's hot sauce, crispy pita, tortilla chips

#### Chips & Salsa with Guacamole 6.00

#### Oysters Rockefeller 12.00

Baked with creamed spinach, applewood smoked bacon, pernod, hollandaise sauce

#### "Salt & Vinegar" Crab Cake 11.00

Potato chip crust, remoulade sauce

#### Chicken or Fish Tacos 7.50

Grilled, fried or blackened, soft flour tortillas, shredded cabbage, pico de gallo, baja taco sauce, sour cream

#### Chicken Quesadilla 8.00

Cheddar jack cheese, tomato salsa, guacamole, cilantro lime dressing

#### Crab & Shrimp Quesadilla 10.00

Cheddar jack cheese, tomato salsa, guacamole, cilantro lime dressing

### Golden Fried

#### Oysters 10.00

Cocktail sauce

#### Point Judith Calamari 10.00

Remoulade sauce

#### Coconut Almond Shrimp 9.00

Sweet & spicy jezebel sauce

#### Deviled Crab Balls 9.50

Remoulade sauce

#### Fish Fingers & Fries 7.00

Battered white flaky fish, crinkle cut fries, tartar sauce

#### Cape Cod Clam Strips 7.75

Tartar sauce

#### Dill Pickle Chips 6.50

Spicy ranch dressing

#### Green Tomatoes 9.50

Mild goat cheese, shrimp, 5-pepper jelly

#### Chicken Wings 8.00

Naked, bbq or buffalo, celery sticks, ranch dressing

#### Chicken Fingers 7.00

Honey mustard sauce

#### Fried Shrimp 10.00

Cocktail sauce



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### Boathouse Sampler 16.00

Coconut almond shrimp, dill pickle chips, calamari, hushpuppies, spiced honey butter, spicy ranch, remoulade and jezebel sauces

\*Menu items and prices are subject to change.

## ABOVE BOARD SOUPS & SALADS

<sup>GF</sup> All Salads and dressings are gluten free, except the Spicy Peanut dressing and croutons.

#### SCB Seafood Chowder

Cup 5 • Bowl 6.50

Creamy blend of crab, shrimp, fish, scallops, clams, potatoes

#### Rena's Chicken & Sausage Gumbo Ya Ya

Cup 5 • Bowl 6.50

Hand-stirred and slow cooked dark roux, okra, bell peppers, onion, celery, andouille sausage, roasted chicken

#### Soup of the Day

Cup 5 • Bowl 6.50

Kitchen's daily creation

#### Pint To Go 9.50

#### Quart To Go 18.00

#### Simple Garden Salad 4.50

Mixed greens, carrot, cucumber, tomatoes, croutons, choice of dressing

#### Green Goddess Caesar 5.50

Chopped romaine, avocado, croutons, parmesan pecorino cheese blend, green goddess dressing

#### Boat "House" Salad 5.50

Mixed greens, shredded swiss cheese, hearts of palm, tomatoes, chopped green olives, boathouse vinaigrette

#### Creole Cobb Salad 13.00

Mixed greens, chilled shrimp, avocado, tomatoes, turkey breast, applewood smoked bacon, crumbled bleu cheese, smoked cheddar, tasso ham, creole honey mustard dressing

#### Thai Princess Salad 14.00

Mixed greens, mandarin oranges, bean sprouts, toasted peanuts, wasabi peas, julienne of carrot and daikon, green onion, spicy peanut vinaigrette - choice of grilled chicken, shrimp, butcher filet or chilled rare seared tuna

#### Spanish Galleon Salad 14.00

Mixed greens, fresh corn, black beans, crisp tortillas, cheddar jack cheese, tomatoes, creamy cilantro dressing - choice of grilled chicken, shrimp, butcher filet or chilled rare seared tuna

#### Skull Creek Chop Chef 12.00

Mixed greens, chopped salami, turkey, ham, shredded swiss cheese, crumbled egg, hearts of palm, tomatoes, chopped green olives, boathouse vinaigrette

#### Napa Salad 11.00

Baby spinach, toasted almonds, baby green beans, avocado, fresh grapes, dried fruit, sunflower seeds, crumbled goat cheese, honey poppy seed dressing

- \*Add grilled chicken, shrimp, butcher filet, chilled rare seared tuna or fried oysters 5.00

- \*Add grilled atlantic salmon 8.50

#### SALAD DRESSINGS:

Boathouse Vinaigrette, Creamy Cilantro, Spicy Peanut, Bleu Cheese, Ranch, Honey Poppy Seed, Green Goddess, Creole Honey Mustard, Low Fat Raspberry Vinaigrette



## SEAFOOD THROWDOWNS

### SCB Original or Garlic Cajun Seasoning

Served with steamed redskin potatoes, smoked sausage corn on the cob, melted butter.

#### Lowcountry Boil 22.00 GF

"A southern tradition." Shrimp, shrimp and more shrimp

#### Extravaganza 32.00 GF

"This one has it all!" Snow crab legs, shrimp, mussels, clams, oysters

#### Great White North 33.00 GF

Snow crab legs, shrimp

#### New England 40.00 GF

1 lb. maine lobster, mussels, little neck clams

#### Deadliest Catch 45.00 GF

King crab, snow crab

PERFECT FOR ONE OR GREAT TO SHARE WITH THE TABLE!

## CRAB & LOBSTER

Steamed redskin potatoes, corn on the cob, melted butter.

#### Snow Crab Legs - 1 ¼ lb. Market Price GF

#### Alaskan King Crab Legs - 1 ½ lb. Market Price GF

#### Live Maine Lobsters Market Price GF

1 lb., 1 1/2 lb. (larger sizes available with notice)

#### Grilled Cold Water Lobster Tail - 8 oz. GF

Single 28.00 • Double 48.00



## FIRST RATE SEAFOOD

#### "Salt & Vinegar" Crab Cakes 24.00

Potato chip crust, remoulade sauce, yukon gold smashed potatoes, seasonal vegetables

#### \*Coco Seared Sea Scallops 26.50

Coconut butter, pineapple salsa, yukon gold smashed potatoes, seasonal vegetables

#### Stuffed Jumbo Shrimp 24.00

Deviled crab stuffing, savannah red rice, seasonal vegetables

#### \*Royal Seafood Sampler 29.00

Coco seared sea scallops, "salt & vinegar" crab cake, stuffed jumbo shrimp, savannah red rice, seasonal vegetables

#### Sea Island Seafood Stew 23.00 GF

Shrimp, scallops, jumbo lump crab, clams, mussels, flaky whitefish, corn, okra, green beans, simmered in savory tomato broth, white rice

#### New Orleans Jambalaya 17.00

Shrimp, chicken, tasso ham, andouille and chorizo sausage, bell peppers, onions, savory tomato broth, savannah red rice

#### \*Salmon Rockefeller 23.00

Atlantic salmon fillet topped with creamed spinach, pernod, applewood smoked bacon, hollandaise sauce, yukon gold smashed potatoes, seasonal vegetables

#### Flounder Almondine 21.00

Egg battered, pan sautéed, brown butter lemon sauce, toasted almonds, savannah red rice, seasonal vegetables

#### Stuffed Flounder 23.00

Crab, artichoke and hearts of palm stuffing, lemon butter sauce, savannah red rice, seasonal vegetables

#### Boathouse Scored Flounder 24.00

Whole atlantic flounder, flash-fried in seasoned flour, jezebel sauce, savannah red rice, coleslaw

#### Carolina Shrimp & Grits

Petite 16.00 • Entrée 21.00

Sautéed shrimp, smoked sausage, tasso ham gravy, South Carolina stone ground grits

#### Pecan Ginger Crusted Mahi Mahi 26.00

Creole honey mustard drizzle, savannah red rice, seasonal vegetables

#### Grouper Imperial 29.00

Baked grouper, crab imperial topping, lemon butter sauce, yukon gold smashed potatoes, seasonal vegetables

#### Parmesan Crumb Crusted Cod 18.50

Melted provolone cheese, white wine lemon garlic mushroom sauce, yukon gold smashed potatoes, seasonal vegetables

#### Blackened Carolina Classic Catfish 18.00 GF

Topped with house made pimento cheese, cajun spices, savannah red rice, collard greens

#### Bacon Wrapped BBQ Shrimp 22.00 GF

Applewood smoked bacon, muenster cheese, memphis bbq sauce, South Carolina stone ground grits, seasonal vegetables

#### Grilled Swordfish 23.00

Braised tomato & okra, mushroom cous cous, spinach



- Any fresh fish may be simply grilled upon request - GF

## Broiled

Served with a garlic lemon butter, savannah red rice and seasonal vegetables.

#### Domestic Shrimp 20 GF

#### \*Bay Scallops 15 GF | \*Sea Scallops 22 GF

#### Atlantic Flounder Fillet 18 GF

#### Stuffed Deviled Crabs (3) 18

#### Jumbo Shrimp 21 GF

#### Carolina Classic Catfish 22 GF

#### Cod 18 GF

Select Any 2 25 | Select Any 3 28

### Broiled Captain's Catch

\*Shrimp, sea scallops, stuffed flounder, deviled crab 27

## Fried

Fried seafood dinners include crinkle cut fries, coleslaw.

#### Domestic Shrimp 20

#### \*Bay Scallops 15 | \*Sea Scallops 22

#### Atlantic Flounder Fillet 18 | Cod 18

#### Stuffed Deviled Crabs (3) 18

#### Jumbo Shrimp 21

#### Cape Cod Clam Strips 17

#### East Coast Oysters 21

#### Carolina Classic Catfish 22

Select Any 2 25 | Select Any 3 28

### Fried Fisherman's Feast

Shrimp, bay scallops, oysters, flounder 26

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# • BUTCHER CUT STEAKS & SEAFOOD COMBOS •

## ★ CREATE YOUR OWN SURF & TURF ★

Butcher Cut Steaks are grilled to temperature with our house herb salt and pepper blend, extra virgin olive oil. Our steaks are served with yukon gold smashed potatoes and seasonal vegetables.

- \***Twin Butcher Filets** (8 oz.) 18.50 GF
- \***Sirloin Steak** (10 oz.) 18.00 GF
- \***Filet Mignon** (8 oz.) 28.00 GF
- \***SCB Crab Stuffed Filet** 34.00  
Lump crab, rolled in seasoned bread crumbs, melted provolone cheese, white wine lemon garlic mushroom sauce
- \***New York Strip Steak** (12 oz.) 25.00 GF
- \***Ribeye Steak** (14 oz.) 29.00 GF
- \***Mixed Grill** 45.00  
4 oz. filet mignon, 8 oz. cold water lobster tail, "salt & vinegar" crab cake

**Pepper Crusted Pork Tenderloin** 17.00  
Peach chutney, yukon gold smashed potatoes, seasonal vegetables

**Southern Fried Chicken Breast** 14.75  
Tasso ham gravy, macaroni & cheese, collard greens

All steaks simply grilled are GF

Add your favorite to any Butcher Cut Steak or Entrée and make it a combo.

- Snow Crab Cluster** Market Price
- 8 oz. Cold Water Lobster Tail** (1) 26.00 (2) 46.00
- Crab Oscar** 6.50
- "Salt & Vinegar" Crab Cake** 11.00
- Deviled Stuffed Crab** (1) 4.50 (2) 8.00
- Grilled or Fried Shrimp** 6.00
- Stuffed Jumbo Shrimp** (2) 8.00
- \***Grilled or Fried Sea Scallops** 11.00
- Sautéed Mushroom & Onions** 3.00
- Black & Bleu Style** 3.00  
Cajun spices, melted bleu cheese



## • OVERBOARD PASTA •

GF Gluten-free rice noodles available upon request

**Red Seafood Pasta** 26.00  
Sautéed shrimp, crab, bay scallops, clams, mussels, house red sauce, tossed with linguine

**Cajun Chicken Pasta** 16.75  
Roasted chicken, andouille sausage, bell peppers, cajun cream sauce, tossed with linguine

**Linguine with White Clam Sauce** 24.00  
Fresh middleneck clams, white clam sauce, tossed with linguine

**Shrimp Pasta** 19.00  
Sautéed shrimp, garlic, spinach, sundried tomatoes, mild goat cheese, a touch of cream, tossed with linguine

**Vegetable Noodle Bowl** 14.00  
Stir fried green beans, shiitake mushrooms, spinach, broccoli, bean sprouts, bell peppers, cabbage, rice noodles, peanut sauce, crushed peanuts, fresh cilantro - Add grilled chicken or shrimp 5.00



## • SHIP SHAPE SANDWICHES •

All sandwiches served with choice of: crinkle cut fries, sweet potato fries or coleslaw.

**Reel Big Fish** 11.00  
"The one that didn't get away." Hand breaded whitefish, tartar sauce, fresh baked yeast roll

\***Prime Hamburger** 11.00  
Lettuce, tomato, onion, pickles, toasted sandwich bun  
- Choose american, swiss, cheddar, provolone, muenster or bleu cheese

**Grilled Chicken** 11.00  
Lettuce, tomato, onion, pickles, toasted sandwich bun  
- Choose american, swiss, cheddar, provolone, muenster or bleu cheese

\***Crab Cake Sandwich** 16.00  
Potato chip crust, lettuce, tomato, onion, remoulade sauce, toasted sandwich bun

**Zesty Black Bean Burger** 11.00  
Zesty black bean burger, roasted tomato puree, shredded lettuce, parmesan crisp, brioche bun

## • OVER THE SIDE •

3.50 sides

- South Carolina Stone Ground Grits** GF
- Macaroni & Cheese**
- Steamed Redskin Potatoes** GF
- Yukon Gold Smashed Potatoes** GF
- Savannah Red Rice** GF
- Crinkle Cut Fries**
- Sweet Potato Fries**

- Pasta with Tomato Sauce**
- Seasonal Vegetables** GF
- Collard Greens** GF
- Coleslaw** GF
- Mushroom Cous Cous**
- 4.00 sides
- Wilted Spinach** GF
- Asparagus** GF

## • BEVERAGES •

- Soft Drinks** 2.85  
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Pink Lemonade, Mello Yellow
- IBC Root Beer** 2.85
- Fresh Brewed Iced Tea** 2.85
- Red Bull, Sugar Free Red Bull** 4.75

- Fruit Juice** 3.85  
Orange, Grapefruit, Pineapple, Cranberry
- Milk** 2.85  
White or Chocolate
- Fiji Water** 1/2 liter 2.25 liter 4.25
- San Pellegrino Sparkling Water** 4.00

- King Bean Fresh Brewed Coffee** 2.85  
Regular or Decaf
- Cappuccino** 4.25
- Espresso** 3.00
- Hot Chocolate** 2.75

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