

APPETIZERS

PU PU PLATTER

Chicken Wings, Baby Back Ribs,
Crispy Thai Shrimp & Clams Casino 19

SMOKED MAHI DIP

Crudités Vegetables, Jalapeños,
House-Made Pickles, Trio of Chips 14

COCONUT SHRIMP

Lightly Fried Jumbos, Orange-Ginger Sauce,
Grilled Mango Salsa 14

TUNA POKE

Tomato, Cucumber, Sweet Soy & Sesame Marinade,
Crispy Wontons, Avocado, Cilantro,
Green Onions & Wasabi Aioli* 17

CRISPY THAI SHRIMP

Sweet Thai Chili Sauce, Scallions 13

CHICKEN WINGS

Buffalo, Sweet & Tangy, BBQ or House Smoked
8 pcs 12 - 12 pcs 15

LOBSTER NACHOS

Caribbean Lobster, Queso Sauce, Pico de Gallo,
Avocado, Scallion Crema, Corn Tortillas 16

MEXICAN PIZZA

Shrimp, Chorizo, Cheddar Jack,
Salsa, Crema, Romaine 12

LOADED SWEET POTATO TEMPURA

Soy Sesame Dip, Avocado,
Crumbled Tempeh, Chili Aioli 12

CLAMS CASINO

Garlic Herb-Butter,
Topped with Bacon 14

SALT & PEPPER CALAMARI

Served with Lemon
and Marinara Sauce 14

BEER STEAMED GULF SHRIMP

Chilled, Local Craft Beer, Old Bay,
Charred Lemon 14

BLUE POINT OYSTERS

Fresh Cold Water Oysters,
Shucked to Order, Half Dozen*
Kicked-Up Cocktail Sauce 15

SOUPS

BAHAMIAN CONCH CHOWDER

*Cup 6 *Bowl 7

NEW ENGLAND CLAM CHOWDER

*Cup 6 *Bowl 7

FRENCH ONION SOUP GRATINÉE

*Cup 6 *Bowl 7

SALADS

CHOPPED

Baby Field Greens, Cucumber, Grape Tomato,
Red Onion, Roasted Sweet Corn,
French Beans, Crumbled Feta, Lemon Vinaigrette 14
ADD: Chicken 6, Shrimp 7, or Salmon 8

CAESAR SALAD

Classic Recipe,
Topped with Anchovies 12

COCONUT SHRIMP

Mixed Greens, Mango, Pineapple,
Tomato, Avocado, Citrus Dressing 17

ROASTED BEETS & GOAT CHEESE

Baby Spinach, Dried Tart Cherries,
Grilled Red Onion, Candied Pecans,
Citrus Vinaigrette 14

SEAFOOD COBB

Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomato,
Olives, Avocado, Cheddar, Blue Cheese Dressing 19

BOWLS

GRILLED SHRIMP & STREET CORN BOWL

Chili Lime Butter, Chorizo,
Queso Blanco, Aioli 14

SEAFOOD MAC N CHEESE

Lobster, Shrimp, Blue Crab, Three-Cheese Cream,
Crumbled Smoked Bacon, Corkscrew Pasta 21

CHURRASCO STEAK

Grilled & Sliced Flat Iron Steak, Chimichurri,
Spanish Rice, Avocado & Salsa* 16

ASIAN STIR FRY

Choice of Chicken, Shrimp, or Vegetable, Spanish
Rice, Soy-Ginger Mandarin Sauce 16

SIDES

Fresh Fruit - Coleslaw - Garden Salad - French Fries - Onion Straws
Sweet Potato Tots - Chive Mashed Potatoes - Island Rice – 4

EB = EARLY MENU (be seated 4PM to 5:30PM for \$5 off these entrées)

GLUTEN-FREE – Ask your Server or Host for a Special Gluten-Free Menu

***Consumer Information:** There is risk associated with consuming raw oysters or undercooked meats or seafood. 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 fully cooked. If unsure of your risk, consult a physician. Certain items on our menu contain alcohol. Please make us aware of any food allergies.

BANANA BOAT

739 East Ocean Avenue | Boynton Beach, FL 33435 | 561-732-9400
Established 1978, Family Owned for 42 years

WEBSITE: BANANABOATBOYNTON.COM • INSTAGRAM: [BANANABOATBOYNTON](https://www.instagram.com/BANANABOATBOYNTON)
FACEBOOK.COM/[BANANABOATBOYNTONBEACH](https://www.facebook.com/BANANABOATBOYNTONBEACH)

SEAFOOD

SEAFOOD PLATTER

Local Mahi, Colossal Shrimp, Sea Scallops,
Lemon Chive Butter, Grilled Asparagus 29

COLOSSAL STUFFED SHRIMP

Filled with Lump Crab Stuffing,
Baked with Lemon Chive Butter 27 **EB**

COCONUT SHRIMP

Lightly Fried Jumbos,
Orange-Ginger Sauce, Grilled Mango Salsa 21 **EB**



SNAPPER VERACRUZANA

Fresh Local Yellowtail,
Tomato Caper Olive Sauce,
Avocado Rice, Crispy Tortilla 26

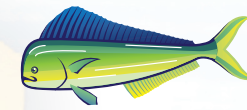
GRILLED SWORDFISH

Honey-Soy Glaze, Caribbean Lobster Fried Rice,
Pickled Daikon Radish 24

MACADAMIA CRUSTED TILAPIA

Cilantro Lime Butter,
Grilled Mango Salsa, Island Rice 17 **EB**

FISH



BLACKENED MAHI MAHI

Cherry Tomato Risotto,
Roasted Sweet Corn Salsa, Cilantro Oil 25

HONEY BASIL GLAZED SALMON

Herbed Cauliflower Rice,
Mixed Grilled Vegetables 22

ENGLISH-STYLE FISH & CHIPS

Lightly Fried,
Malt Vinegar & Tartar Sauce
Small 14 **EB** Large 17

LAND

GRILLED RIB-EYE STEAK

Potato Parmesan Spinach Croquette,
Banana Boat Steak Butter* 25

TENDERLOIN STEAK SKEWERS

Chargrilled, Au-Jus & Horseradish Sauce,
Sautéed Mushrooms & Tomatoes, Onion Straws* 19 **EB**

BABY BACK RIBS

House Smoked, Basted with Sweet BBQ Sauce
Full Rack 18

BAKED STUFFED EGGPLANT

Mixed Mushroom Bolognese,
Mozzarella, Goat Cheese,
Pecorino, Torn Basil 17

BIG CHICKEN PARMESAN

Crispy Chicken Breast,
House Marinara, Mozzarella,
Parmesan, Linguini 17 **EB**

SANDWICHES

FLAT IRON STEAK WRAP

Mixed Grilled Vegetables,
Baby Spinach, Goat Cheese, Aioli,
Flour Tortilla 15

LOBSTER ROLL

Fresh Maine Lobster Salad,
Grilled Soft Roll, Butter Lettuce,
Old Bay Chips 26

GREEK CHICKEN WRAP

Warm Flatbread, Hearts of Romaine,
Tomato & Red Onion Relish,
Garlic Sauce, Crumbled Feta 14

MAHI TACOS

Grilled Local Mahi, Flour Tortillas,
Green Cabbage Slaw,
Charred Scallion Crema, Salsa 19

GRILLED MAHI SANDWICH

Pineapple Habañero Slaw, Mojo Spice,
Toasted Sweet Roll 19

CRAB CAKE B.L.T.

On Grilled Sour Dough,
Smashed Avocado, Aioli 17

FISH SANDWICH

Lightly Fried, Cilantro Lime Tartar Sauce,
On a Potato Roll 14

BURGERS

BOURSIN BURGER

Baby Arugula, Onion Bacon Jam,
Garlic Mayo, Grilled Sweet Roll
Choice of Side 17

BUILD YOUR OWN BURGER

Choice of Side 15
Add On, \$1 ea.: Sautéed Onions,
Onion Straws, Mushrooms, Bacon.
Add American, Swiss, Cheddar
or Blue Cheese*

CHEDDAR BACON BURGER

Applewood Bacon &
Aged Wisconsin Cheddar,
Choice of Side* 17

BURGER SLIDERS

Twins, Topped with
American Cheese,
Choice of Side* 14