



### Family Owned, Established 1978

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Website: [BananaBoatBoynton.com](http://BananaBoatBoynton.com)

[bananaboatboynton](https://www.instagram.com/bananaboatboynton)

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## APPETIZERS

<b>Ahi Tuna Tostadas</b> Crispy Wontons, Avocado, Napa Cabbage, Thai Chili Aioli, Soy Sesame Sauce*	24	<b>Korean Short Rib Spring Rolls</b> Napa Cabbage Slaw, Toasted Sesame, Korean Barbecue Sauce	18
<b>Crispy Lobster Lettuce Wraps</b> Tristan Lobster Tail, Butter Lettuce, Napa Cabbage Slaw, Sweet & Sour Pineapple Aioli	21	<b>Surf N Turf Nachos</b> Ribeye, Shrimp, Corn Tortillas, Black Beans, Avocado, Pico de Gallo, Charred Scallion Crema	19
<b>Crab Cake Stack</b> Grilled Sweet Corn & Black Bean Salad, Avocado, Applewood Bacon Aioli, Frisée	19	<b>Crispy Thai Shrimp</b> Sweet Thai Chili Sauce, Scallions	16
<b>Smoked Mahi Dip</b> Crudités Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread	17	<b>Clams Casino</b> Garlic Herb-Butter, Topped with Bacon	18
<b>Coconut Shrimp</b> Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa	17	<b>Salt &amp; Pepper Calamari</b> Served with Lemon and Marinara Sauce, Garnished with Cherry Peppers	18
<b>Chicken Wings</b> Buffalo or Sweet & Tangy, 10 pieces	16	<b>Beer Steamed Jumbo Shrimp</b> Chilled, Kicked-Up Cocktail Sauce, Old Bay, Charred Lemon	17
		<b>Blue Point Oysters</b> Fresh Cold Water Oysters, Shucked to Order, Half-Dozen, Cocktail Sauce*	18

## SALADS



<b>Filet Mignon Salad</b> Grilled & Sliced Filet Mignon, Danish Blue Cheese, Vine-Ripe Tomato, Green Apple, Sherry-Vinaigrette, Crispy Shallots	26	<b>Coconut Shrimp</b> Mixed Greens, Mango, Pineapple, Tomato, Avocado, Citrus Dressing	21
<b>Chopped</b> Baby Field Greens, Cucumber, Grape Tomato, Red Onion, Roasted Sweet Corn, French Beans, Crumbled Feta, Lemon Vinaigrette <b>ADD: Chicken 8, Shrimp 9, or Salmon 10</b>	17	<b>Seafood Cobb</b> Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomato, Olives, Avocado, Cheddar, Blue Cheese Dressing	24
<b>Roasted Beets &amp; Goat Cheese</b> Baby Spinach, Dried Tart Cherries, Grilled Red Onion, Candied Pecans, Citrus Vinaigrette	18		



## SOUPS

	Cup	Bowl
<b>*Bahamian Conch Chowder</b>	7	8
<b>*New England Clam Chowder</b>	7	8
<b>*French Onion Soup Gratinee</b>	8	9

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

**\*Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11, FDA Food Code

**\*Consumer Information:** There is 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 fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. - Section 61C-4.010(8), Florida Administrative Code.