



**Family Owned, Established 1978**

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

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**APPETIZERS**

<b>Gulf Shrimp Guacamole</b> Chopped Avocado, Fire-Roasted Tomato Salsa, Trio of Chips	17	<b>Cajun Baked Oysters</b> Half Dozen Florida Oysters, Cracker Crumbs, Andouille Sausage Butter, Parmesan	19
<b>Ahi Tuna Tostadas</b> Crispy Wontons, Avocado, Napa Cabbage, Thai Chili Aioli, Soy Sesame Sauce*	25	<b>Korean Short Rib Spring Rolls</b> Napa Cabbage Slaw, Toasted Sesame, Korean Barbecue Sauce	18
<b>Crispy Lobster Lettuce Wraps</b> Fried Tristan Lobster Tail, Butter Lettuce, Napa Cabbage Slaw, Sweet & Sour Pineapple Aioli	23	<b>Surf &amp; Turf Nachos</b> Filet Mignon, Shrimp, Corn Tortillas, Queso, Salsa, Avocado, Black Beans, Charred Scallion Crema	21
<b>Crab Cake Stack</b> Grilled Sweet Corn & Black Bean Salad, Avocado, Applewood Bacon Aioli, Frisée	20	<b>Crispy Thai Shrimp</b> Sweet Thai Chili Sauce, Scallions	16
<b>Smoked Mahi Dip</b> Crudité Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread	17	<b>Salt &amp; Pepper Calamari</b> Served with Lemon and Marinara Sauce, Garnished with Cherry Peppers	19
<b>Coconut Shrimp</b> Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa	18	<b>Chicken Wings</b> Buffalo Medium or Hot, or Sweet & Tangy, 10 pieces	18

**SALADS**



<b>Chopped</b> Baby Field Greens, Cucumber, Cherry Tomato, Red Onion, Roasted Sweet Corn, French Beans, Crumbled Feta, Lemon Vinaigrette	19	<b>Filet Mignon Salad</b> Grilled & Sliced Filet Mignon, Danish Blue Cheese, Vine-Ripe Tomato, Green Apple, Crispy Shallots, Sherry-Vinaigrette	26
<b>Banana Boat Caesar</b> Hearts of Romaine, Garlic-Herb Croutons, Sun-Dried Tomato-Parmesan Dressing	17	<b>Coconut Shrimp</b> Mixed Greens, Mango, Pineapple, Tomato, Avocado, Citrus Dressing	22
<b>ADD: Chicken 8, Shrimp 9, Salmon 10 or Mahi 12</b>		<b>Seafood Cobb</b> Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomato, Olives, Avocado, Cheddar, Blue Cheese Dressing	25



**SOUPS**

	Cup	Bowl
<b>*Bahamian Conch Chowder</b>	7	9
<b>*New England Clam Chowder</b>	7	9
<b>*French Onion Soup Gratinée</b>	8	10

**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.



**SEAFOOD**

<b>Mixed Seafood Bake</b> Tristan Lobster Tail, Sea Scallops, U-8 Shrimp, Garlic Sautéed Spinach, Lemon Butter	38
<b>Coconut Shrimp</b> Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa	28
<b>Shrimp &amp; Scallop Scampi</b> White Wine Garlic Sauce, Petite Basil, Linguini Pasta, Garlic Toast	28
<b>Asian Stir Fry</b> Choice of Chicken, Shrimp, or Vegetable, Jasmine Rice, Soy-Ginger Mandarin Sauce	22

**FISH**

<b>Macadamia Yellowtail Snapper</b> Lightly Fried, Vegetable Fried Rice, Sweet & Sour Pineapple Aioli	34
<b>Bronzed Local Mahi</b> Caribbean Spice, Grilled Sweet Corn and Black Bean Salad, Mojo Vinaigrette, Crispy Plantains, Pineapple Jam	29
<b>Grilled Swordfish</b> Honey-Soy Glaze, Caribbean Lobster Fried Rice, Pickled Daikon Radish	29
<b>Seafood Crusted Scottish Salmon</b> Lobster, Crab and Shrimp Crust, Steamed Asparagus, Crispy Shallots, Tarragon Butter	32
<b>Fish &amp; Chips</b> Lightly Fried, Malt Vinegar & Tartar Sauce	Sm. 20 or Lg. 23

**LAND**

<b>Filet Mignon Medallions</b> Mixed Peppercorn Crust, Cognac Cream, Baby Spinach, Smashed Fingerling Potatoes, Crispy Shallots	26
<b>Baked Chicken Scallopini</b> Mixed Mushrooms, Marsala Wine Sauce, Steamed Jasmine Rice, Garlic Sautéed Baby Spinach	21
<b>Churrasco Steak</b> Grilled & Sliced Flat Iron Steak, Chimichurri, Jasmine Rice, Avocado & Salsa*	26
<b>Big Chicken Parmesan</b> Crispy Chicken Breast, House Marinara, Mozzarella, Parmesan, Linguini	26
<b>Stuffed Eggplant</b> Baked with Spinach, Ricotta, Parmesan, Mozzarella and Pomodoro Sauce	22

**SANDWICHES**

<b>Mahi Tacos</b> Grilled Local Mahi, Flour Tortillas, Green Cabbage Slaw, Charred Scallion Crema, Salsa	25
<b>Crispy Thai Chicken Wrap</b> Fried Chicken Tenders, Thai Chili Sauce, Napa Cabbage Slaw, House Pickles, Srirachi Aioli	17
<b>Grilled Mahi Sandwich</b> Pineapple Habañero Slaw, Mojo Spice, Toasted Sweet Roll	25
<b>Crab Cake Melt</b> Grilled Sweet Roll, Vine-Ripe Tomato, Aged Cheddar, Bacon Aioli, Baby Field Greens	25
<b>Lobster Roll</b> Fresh Maine Lobster Salad, Grilled Soft Roll, Butter Lettuce, Old Bay Chips	42

**BURGERS**

<b>Boursin Burger</b> Baby Arugula, Onion Bacon Jam, Garlic Mayo, Grilled Sweet Roll*	21	<b>Build Your Own Burger</b> Add On, \$1 ea.: Sautéed Onions, Crispy Shallots, Mushrooms, Bacon, American, Swiss, Cheddar or Blue Cheese*	18
<b>Cheddar Bacon Burger</b> Applewood Bacon & Aged Wisconsin Cheddar*	20	<b>Burger Sliders</b> Twins, Topped with American Cheese*	17

**SIDES**

Fresh Fruit - Coleslaw - Garden Salad - Caesar Salad - French Fries - Sweet Potato Fries - Chive Mashed Potatoes - Jasmine Rice 6



**DESSERTS**

<b>Chocolate Covered Banana Split</b> Vanilla Bean Ice Cream, Chocolate Sauce, Caramel, Whipped Cream, Strawberries	10	<b>Warm Brownie-Blondie Stack</b> Caramel Sauce, Nuts, Vanilla Bean Ice Cream	10
<b>Key Lime Pie</b> House-Made, Graham Cracker Crust	9	<b>Coconut Banana Cream Pie</b> Hints of White Chocolate	9
<b>Forbidden Chocolate Cake</b> Sugar Dust, Italian Cherries	9	<b>Ice Cream</b> Choice of Vanilla, Chocolate or Flavor of the Month	8