

# Banana Boat Valentine's Day 2025

## Appetizers

- Jumbo Lump Crab & Shrimp Cocktail** - Mustard & Cocktail Sauce 24  
**Golden Calamari** - Charred Lemon, Marinara Sauce, Cherry Peppers 19  
**Smoked Mahi Dip** - Crudités Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread 17  
**Gulf Shrimp Guacamole** - Chopped Avocado, Fire-Roasted Tomato Salsa, Corn Tortilla & Plantain Chips 17  
**Ahi Tuna Tostadas** - Crispy Wontons, Avocado, Napa Cabbage, Thai Chili Aioli, Cucumber, Soy Sesame Sauce 25  
**Crab Cake Stack** - Grilled Sweet Corn & Black Bean Salad, Avocado, Applewood Bacon Aioli, Frisee 22  
**Chicken Wings** - Buffalo or Sweet & Tangy 10 pcs 18  
**Crispy Thai Shrimp** – Sweet Thai Chili Sauce, Scallions 16

## Soups & Salad

- French Onion Soup Gratinée** Cup 8 Bowl 10  
**Bahamian Conch Chowder** Cup 7 Bowl 9  
**New England Clam Chowder** Cup 7 Bowl 9  
**Berry & Goat Cheese Salad** – Arugula, Spinach, Pickled Red Onion, Blueberries, Strawberries, Candied Pecans, Pineapple Sherry Vinaigrette 18  
ADD: Chicken 8, Shrimp 9, Salmon 10, or Mahi 12  
**Seafood Cobb** – Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomato, Olives Avocado, Cheddar, Blue Cheese Dressing 25

## Entrees

- Surf & Turf Fromage** – Grilled Petite Filet with Boursin Cheese & Tristan Lobster Tail, Grilled Asparagus, Crispy Parmesan Polenta Cake & Red Wine Reduction 48  
**Seafood Penne a la Vodka** – Shrimp, Scallops & Mussels in a Tomato Blush Vodka Sauce Over Penne 28  
**Macadamia Yellowtail Snapper** – Oven Baked, Vegetable Fried Rice, Sweet & Sour Pineapple Aioli 35  
**Parmesan Crusted Pompano** – Wild Mushroom Risotto, Heirloom Tomatoes, Shallots & Lemon Butter 28  
**Seafood Crusted Salmon** - Crab & Shrimp Crusted, Steamed Asparagus, Mashed Potatoes, Crispy Shallots, Tarragon Butter 32  
**Coconut Shrimp** - Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa 28  
**Cheddar Bacon Burger** - Applewood Bacon & Aged Wisconsin Cheddar, Choice of Side 20  
**English-Style Fish & Chips** - Lightly Fried, Malt Vinegar & Tartar Sauce Small 20 Large 23  
**Mahi Tacos** – Grilled Local Mahi, Flour Tortillas, Island Slaw, Charred Scallion Crema, Salsa 25  
**Shrimp & Scallop Scampi** - White Wine Garlic Sauce, Petite Basil, Grape Tomatoes, Asparagus, Linguini Pasta, Garlic Bread 28  
**Mushroom Bolognese** – Mushrooms & Tomatoes, Slow Cooked with Carrots & Onions, Goat Cheese Crumble, Served over Linguini with Garlic Bread 22  
**Chicken Piccata** – Pan Seared Chicken Cutlets, Lemon Caper Sauce, Linguini 21  
**Filet Mignon Medallions** - Mixed Peppercorn Crust, Cognac Cream, Baby Spinach, Mashed Potatoes, Crispy Shallots 26

## Dessert

### **Chocolate Mousse Cannoli**

Crisp Pastry, Slivered Almonds, Chocolate Covered Strawberries 12