



Family Owned, Established 1978

739 East Ocean Avenue | Boynton Beach, FL 33435 | 561.732.9400

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

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APPETIZERS

<b>Classic Guacamole</b> Housemade, Fire-Roasted Tomato Salsa, Corn Tortilla & Plantain Chips	15	<b>Garlicky Shrimp</b> Sauteed with Garlic, White Wine Butter, Fresh Herbs, Toasted Crostinis	17
<b>Ahi Tuna Tostadas</b> Crispy Wontons, Avocado, Napa Cabbage, Thai Chili Aioli, Cucumbers, Soy Sesame Sauce*	25	<b>Surf &amp; Turf Nachos</b> Filet Mignon, Shrimp, Corn Tortillas, Queso, Salsa, Guacamole, Black Beans, Charred Scallion Crema	21
<b>Crispy Lobster Lettuce Wraps</b> Fried Tristan Lobster Tail, Butter Lettuce, Napa Cabbage Slaw, Sweet & Sour Pineapple Aioli	23	<b>Crispy Thai Shrimp</b> Sweet Thai Chili Sauce, Scallions	17
<b>Crab Cake Stack</b> Grilled Sweet Corn & Black Bean Salad, Avocado, Applewood Bacon Aioli, Tomatoes	22	<b>Golden Calamari</b> Served with Lemon & Marinara Sauce, Garnished with Cherry Peppers	19
<b>Smoked Mahi Dip</b> Crudités Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread	18	<b>Chicken Wings</b> Buffalo-Style, Medium or Hot, or Sweet & Tangy, 10 pieces	18
<b>Coconut Shrimp</b> Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa	18		

SALADS



<b>Chopped</b> Baby Field Greens, Cucumber, Cherry Tomatoes, Red Onion, Roasted Sweet Corn, French Beans, Crumbled Feta, Lemon Vinaigrette	19	<b>Steak Caesar</b> Grilled & Sliced Filet Mignon, Fresh Romaine, Sun-Dried Tomatoes, Garlic-Herb Croutons, Classic Dressing	29
<b>Berry &amp; Goat Cheese Salad</b> Arugula, Spinach, Pickled Red Onion, Blueberries, Strawberries, Candied Pecans, Pineapple-Sherry Vinaigrette	18	<b>Coconut Shrimp</b> Mixed Greens, Mango, Pineapple, Tomatoes, Avocado, Citrus Dressing	24
<b>Coastal Caesar</b> Fresh Romaine, Sun-Dried Tomatoes, Garlic-Herb Croutons, Classic Dressing	17	<b>Seafood Cobb</b> Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomatoes, Olives, Avocado, Cheddar, Blue Cheese Dressing	26

ADD: Chicken 9, Shrimp 10, Salmon 12 or Mahi 12



SOUPS

	Cup	Bowl
<b>Bahamian Conch Chowder</b> Tomato-Based, Vegetables, Bacon	8	10
<b>New England Clam Chowder</b> Cream-Based, Clams, Bacon, Potatoes, Herbs	8	10
<b>French Onion Soup Gratinée</b> With Bubbling Gruyere Cheese	9	11

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.