



Happy Mother's Day May 10th 2026

Soups & Salads

New England Clam Chowder - Cup 8 Bowl 10

Bahamian Conch Chowder - Cup 8 Bowl 10

French Onion Soup Gratinée - Cup 9 Bowl 11

Seafood Cobb - Fresh Greens, Shrimp, Blue Crab, Egg, Bacon, Tomatoes, Olives, Avocado, Cheddar, Blue Cheese Dressing 26

Seafood Salad Boat - Shrimp, Scallop, Maine Lobster Meat, Chopped Tomatoes, Fresh Peas, Key-Lime & Passion Fruit Dressing 28

Strawberry & Poached Pear Salad - Poached Pears, Strawberries, Goat Cheese, Sliced Red Onion, Candied Pecans, Mixed Greens & Champagne Vinaigrette 19

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

Appetizers

Twin Crab Cakes - Heirloom Tomato Salad, Arugula, Shallots, Key-Lime Aioli 23

Chicken Wings - Buffalo-Style, Medium, Hot, or Sweet & Tangy, 10 pcs 18

Smoked Mahi Dip - Crudités Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread 18

Coconut Shrimp - Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa 18

Golden Calamari - Served with Lemon & Marinara Sauce, Garnished with Cherry Peppers 19

Ahi Tuna Bowl - Avocado, Cucumbers, Pickled Ginger, Napa Slaw, Sriracha Aioli, Soy Sesame Sauce 25

Crispy Thai Shrimp - Sweet Thai Chili Sauce, Scallions 18

Classic Guacamole - House-Made, Fire Roasted Tomato Salsa, Corn Tortilla & Plantain Chips 15

Entrées

Lobster Roll - Fresh Maine Lobster Salad, Grilled Soft Roll, Butter Lettuce, Cape Cod Chips 45

Snapper Veracruz - Fresh Local Yellowtail Snapper, Sautéed with Fresh Tomatoes, Capers & Olives, Served with Creamy Orzo 36

Shrimp & Scallop Scampi - White Wine Garlic Sauce, Petite Basil, Grape Tomatoes, Asparagus, Linguini Pasta, Garlic Bread 29

Grilled Local Mahi - Grilled Sweet Corn & Black Bean Medley, Jasmine Rice, Mojo Vinaigrette Crispy Plantains, Pineapple Jam 32

Seafood Crusted Salmon - Crab & Shrimp Crusted, Steamed Asparagus, Crispy Onion Straws, Tarragon Butter, Mashed Potatoes 32

Grilled Swordfish - Honey-Soy Glazed, Caribbean Shrimp Fried Rice, Heirloom Tomato Relish, Pickled Red Onion 32

Classic Fish & Chips - Lightly Fried with Tartar Sauce Sm. 21 Lg. 24

Coconut Shrimp - Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa 28

Steak Kebab Bowl - Grilled Filet Mignon, Sweet Peppers, Mushrooms, Red Onion, Cilantro Lime Sauce, & Parmesan Orzo 28

Cheddar Bacon Burger - Applewood Bacon & Aged Wisconsin Cheddar 20

Mushroom Bolognese - Mushrooms & Tomatoes, Slow Cooked with Carrots & Onions, Goat Cheese Crumble, Served over Linguini with Garlic Bread 22

Dessert Special

Strawberry Shortcake 12

Moist Spongecake, Macerated Strawberries
& Fresh Whipped Cream



Mothers Specials

Lychee For My Lady

Titos Vodka, Lychee Liqueur, Lime Juice

Toasted Coconut Martini

House Rum, Stoli Vanilla, Coconut Rum

Tropica Stardust

Malibu Pink Rum, Lemonade, Pink Glitter

FROZEN DRINKS

Dirty Banana 13

House Rum, Banana Liqueur, Splash Piña Colada, Fresh Banana, Cocoa Dark Liqueur

Rum Runner 13

House Rum, Banana & Blackberry Liqueur, Lime Juice, Grenadine, Floater of Dark Rum

Piña Colada 13

House Rum, Coconut & Pineapple Juices

Daiquiris 13

Banana, Strawberry, Mango, or Raspberry, House Rum, Fresh Fruit, Whipped Cream

SOUTH OF THE BORDER

La Paloma 14

Milagro Silver Tequila, Fresh Grapefruit Juice, Lime Juice, Splash Soda, Hawaiian Salt Rim

Ultimate Margarita 16

Don Julio Reposado Tequila, Orange Liqueur, Lime Juice, Grand Marnier Floater

Skinny Margarita 14

Herradura Silver Tequila, Fresh Lime Juice, Agave Nectar

Spicy Margarita 14

Tanteo Jalapeño Tequila, Orange Liqueur, Lime Juice, Jalapeño Garnish

LOCAL FAVORITES

Peach Sangria 12

Sauvignon Blanc, Peach Liqueur, Pineapple Juice, Dash of Sprite, Fresh Muddled Fruit

Key-Lime Pie Martini 14

Stoli Vanilla Vodka, Licor 43 Liqueur, Splash of Piña Colada

Strawberry Lemonade 12

Tito's Handmade Vodka, Lemonade, Strawberry Purée, Splash of Soda, Fresh Fruit

Polynesian Mai Tai 12

House Rum, Apricot Liqueur, Orange & Pineapple Juices, Myers Dark Rum Floater

CARIBBEAN CLASSICS

Raspberry Prosecco Mojito 14

House Rum, Fresh Raspberry Puree, Prosecco, Muddled Mint Leaves, Fresh Lime

Cuban Mojito 13

House Rum, Fresh Mint, Lime Juice, Simple Syrup, Club Soda

Bahama Mama 13

House Rum, Cruzan Coconut Rum, Exotic Juices, Dark Rum Floater

Goombay Smash 13

Light Rum, Cruzan Coconut Rum, Coconut, Orange & Pineapple Juices, Dark Rum Floater

WHITES

Champagne/Sparkling

J. Roget Brut, California 11 28
Prosecco, Mionetto Brut, Italy – Split 12
Prosecco, Mionetto ROSE, Italy - Split 12
Michelle, Brut, Washington State 32
Veuve Clicquot, Yellow Label, France 125

Chardonnay

House Chardonnay 11

Kendall-Jackson, Vintner's Reserve, California 12 42
Chalk Hill, Russian River Valley, California 13 48
Sonoma-Cutrer, Russian River, California 15 54

Sauvignon Blanc

Canyon Road, California 11
Oyster Bay, Marlborough, New Zealand 12 42
Kim Crawford, Marlborough, New Zealand 14 52

Riesling

Chateau Ste. Michelle, Washington State 11 38

Pinot Grigio

House Pino Grigio 11
Ruffino, Venezia Giulia, Italy 12 42
Santa Margherita, Alto Adige, Italy 15 56

REDS

Rosé

House Rosé 11
Whispering Angel, Provence, France 14 52

Cabernet Sauvignon

House Cabernet Sauvignon 11
Josh Cellars, California 12 42
J. Lohr, Seven Oaks, Paso Robles, California 14 52

Merlot

Blackstone, California 1 1 38
Pinot Noir
Hahn, Monterey, California 1 1 38
Meiomi, Monterey/Santa Barbara, California 12 44

Malbec

Terrazas de los Andes, Mendoza, Argentina 12 42

ASK ABOUT OUR DRAFT & SEASONAL CRAFT BEERS

Reservations

We take reservations for (2) or more, 561.732.9400

Reserve On-Line:

bananaboatboynton.com or OpenTable.com

Gift Cards: Available Online or at the Hostess Stand

Shirts, Hats: Available at the Hostess Stand

Live Music

Friday Nights, Saturday Nights, Sunday Afternoons

Credit Cards

We accept Visa, Mastercard, Discover & American Express