

843-838-1506



Dine In / Take Out

Starters

SHE CRAB SOUP* Cup 7 Bowl 10

FRIPP ISLAND CRAB CAKE* 16
Adluh Mills Grits, Corn Pico de Gallo

FRIPP FRIED SHRIMP* 12
Plain or Buffalo!
Cocktail Sauce, Ranch

FRIED OYSTERS* 15
Cajun Remoulade

DUCK BACON & CORN WONTONS 13
Honey Sriracha Sauce

CHICKEN WINGS 17 **GF**

Naked, Buffalo, or Hot!
Celery Sticks, Choice of Ranch or Blue Cheese

LOADED POTATO SKINS 10
Bacon, Cheddar, Sour Cream, Scallions

LOADED ISLAND NACHOS 12 **GF**
Mango Salsa, Queso, Sour Cream, Cheddar, Jalapeños
Add Chicken + 7
Add Shrimp + 10

KEY WEST SMOKED FISH DIP* 16
Captain's Wafers Crackers

SOUTHWEST CIGARS 10
Jalapeño Cheese Spring Rolls, Salsa Verde

Salads

ICEBERG WEDGE 15
Crisp Iceberg Lettuce, Red Onion, Bacon,
Tomatoes, Blue Cheese Crumbles,
Ranch, or Blue Cheese Dressing

BONITO BOATHOUSE SALAD 6 / 12
Romaine & Iceberg, Tomato, Red Onion,
Red & Green Peppers, Shaved Carrots,
Cucumbers, Croutons, and Choice of Dressing

(DRESSINGS: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, or 1000 Island)

CAESAR SALAD 6 / 12
Crisp Romaine, Garlic Croutons,
Parmesan, and Classic Caesar Dressing
As a Side Salad, 6

PROTEIN OPTIONS
Grilled or Fried Chicken + 7
Grilled or Fried Shrimp + 10
Grilled Salmon + 10

Handhelds

Served with Choice of Side

BONITO BURGER* (8 OZ) 15
Choice of Cheese: American, Cheddar, or Provolone
Lettuce, Tomato, Onion, Pickle

FRIED FISH TACOS* (Chef's Selection) 17
Cole Slaw, Chipotle Mayo, Mango Jalapeño Relish,
Sour Cream, Soft Flour Tortillas

IMPOSSIBLE (PLANT-BASED) BURGER 14
Lettuce, Tomato, Onion, Pickle

GRILLED CHICKEN SANDWICH* 14
Lettuce, Tomato, Onion, Pickle

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired.
***Warning:** We do our best to remove all bones from fish, however we cannot guarantee the fillets to be boneless. Also, be aware that, occasionally, the oysters and clams may have pearls or shells in them. Also, consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Chef Specialties

FRIPP ISLAND CRAB CAKES* 34

Adluh Mills Grits, Corn Pico de Gallo

SHRIMP & GRITS 24

Adluh Mills Grits, Andouille Sausage, and Tasso Gravy
Grilled Chicken Option Available

ORANGE MAPLE GLAZED SALMON* 25

Balsamic Reduction, Choice of one side

BOATHOUSE RIBEYE STEAK* 45 GF

Choice of one side
Add 6 Shrimp + 9

CITRUS BBQ GRILLED SHRIMP SKEWERS 23

Corn Pico de Gallo, Choice of one side

HARVEST MEDLEY 20 VG GF

Root Vegetables, Roasted Red Potatoes
Grilled Portabella Mushrooms, Balsamic Reduction

FARMHOUSE CHICKEN 22 GF

Cheese, Bacon, Honeycomb Mustard Sauce
Choice of one side

SHRIMP & CRAB ALFREDO* 35

Cavatappi Pasta, Parmesan Cheese
Creamy Alfredo Sauce, Arugula

Southern-Fried Seafood*

Served with Hush Puppies, Cole Slaw, & Choice of Side

SHRIMP 25

OYSTERS 25

FLOUNDER 29

SCALLOPS 32

FRIED COMBO PLATTER 38

Flounder, Shrimp, Oysters, and Scallops

Sides

4

Baked Potato (Loaded +2) GF

Onion Rings

Cole Slaw GF VG

Fries

Macaroni & Cheese

Today's Vegetable GF VG

Kid's Menu

Choice of Fries, Vegetable, or Cole Slaw

FRIPP SHRIMP* 12

Fried or Grilled

CHICKEN TENDERS 10

Crispy Fried or Grilled

PIRATE PASTA 9

Alfredo or Butter

MACARONI & CHEESE 9

CHEESEBURGER 10

VG Vegetarian

GF Gluten Free



Check out all of our on-island dining locations!