

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

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

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

LOADED ISLAND NACHOS 17
Grilled Chicken or Shrimp
Salsa, Cheddar, Sour Cream, and Jalapeños

HOT HONEY CHEESE BITES 13
Bacon Aioli

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 Salmon + 10
Grilled or Fried Chicken + 7
Grilled or Fried Shrimp + 9

Handhelds

Served with Choice of Side

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

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

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

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

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* 33

Adluh Mills Grits, Corn Pico de Gallo

SHRIMP & GRITS 22

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

ORANGE MAPLE GLAZED SALMON* 25

Roasted Red Potatoes, Balsamic Reduction

BOATHOUSE RIBEYE STEAK* 40

Choice of one side
Add 6 Fried Shrimp for 9

GRILLED SHRIMP SKEWERS 20

Sautéed Root Vegetables, Corn Pico de Gallo

HARVEST MEDLEY 20

Grilled Portabella Mushrooms, Autumn Root Vegetables,
Roasted Sweet Potatoes, Balsamic Reduction

JAMAICAN JERK BARBECUED CHICKEN 24

Mango Salsa, Roasted Sweet Potatoes

BOATHOUSE LOADED MAC & CHEESE* 36

Smoked Gouda Mac & Cheese, Shrimp,
Lobster, Smoked Pork Burnt Ends

Southern-Fried Seafood*

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

SHRIMP 22

OYSTERS 25

FLOUNDER 29

SCALLOPS 30

FRIED COMBO PLATTER 35

Flounder, Shrimp, Oysters, and Scallops

Sides

Add a Side + 4

Baked Potato (Loaded +2)
Onion Rings

Cole Slaw
Fries

Macaroni & Cheese
Today's Vegetable

Kid's Menu

Choice of Fries, Vegetable, or Cole Slaw

FRIPP SHRIMP* 12

Crispy Fried or Grilled

CHICKEN TENDERS 10

Crispy Fried or Grilled

CHEESEBURGER 10

MACARONI & CHEESE 9



Check out all of our on-island dining locations!