



FOR RESERVATIONS CALL: (619) 435-0155.

APPETIZERS

(Prices range from \$8-\$33)

HERB STEAMED ARTICHOKE

Steamed with fresh herbs and garlic. Served with lemon-basil aioli and drawn butter.

CREOLE SHRIMP

A half-pound of shrimp, sautéed in a spicy New Orleans style barbecue butter. Served with French bread for dipping.

CALAMARI

Lightly seasoned, then fried until crispy. Served with a spicy Thai chili-citrus sauce.

OYSTERS ON THE HALF SHELL

Six large James River Oysters from Virginia served on the half shell.

SHRIMP COCKTAIL

Colossal shrimp & rock shrimp in a spicy gazpacho cocktail sauce.

COCONUT CRUNCHY SHRIMP

Large tender shrimp, rolled in sweet coconut breadcrumbs, then fried until golden brown. Served with island mustard and sweet plum sauce.

NEW ZEALAND GREEN-LIP MUSSELS

A full pound of mussels, steamed in white wine, garlic, Roma tomatoes and fresh basil.

DUNGENESS CRAB CAKES

Three delectable Crab Cakes flavored with Old Bay Seasoning. Served with a roasted garlic and Dijon mustard aioli.

SHRIMP BOAT

A tempting trio of Coconut Crunchy Shrimp, Shrimp Cocktail and Creole Shrimp. A shrimp lover's delight.

SEAFOOD ENTRÉES

(Prices range from \$26-\$32)

COCONUT CRUNCHY SHRIMP

Large tender shrimp, rolled in sweet coconut breadcrumbs, then fried until golden brown. Served with island mustard and sweet plum sauce.

ALASKAN KING CRAB

A full pound of succulent crab legs, steamed and served with drawn butter and lemon. Served with tropical rice pilaf.

AUSTRALIAN LOBSTER TAIL

Caught in the pristine waters off Western Australia, the unique Western Rock Lobster has an exquisite taste and fine texture that puts this seafood treasure in a class of its own. Served with tropical rice pilaf.



PRIME STEAKS & MORE

(Prices range from \$24-\$34)

Served with a baked potato with choice of toppings

TERIYAKI BASEBALL TOP SIRLOIN

A U.S.D.A. Prime Top Sirloin, marinated in our homemade teriyaki, then grilled to your liking.

HAND CARVED PRIME RIB OF BEEF

U.S.D.A. Prime Rib, rubbed with aromatic herbs and spices, then slow roasted to optimum tenderness. Served with au jus and horseradish sauce.

PEPPERED RIB EYE STEAK

U.S.D.A. Prime Beef Rib Eye Steak, rubbed with our homemade peppercorn seasoning then grilled to your liking. Topped with caramelized onions and served with a beef demi-glace.

JACK DANIELS NEW YORK STEAK

U.S.D.A. Prime Beef, marinated in Jack Daniel's whiskey, Dijon mustard, horseradish, brown sugar and rosemary. Served with a port wine demi-glace.

NEW YORK "BLEU"

U.S.D.A. Prime New York Steak, cooked to your liking, then topped with a bleu cheese crust and served with a port wine demi-glace.

FILET MIGNON

A center cut of beef tender loin, grilled to your liking. Served with Cabernet demi-glace and roasted shallots. *With roasted peppercorn or bleu cheese crust add \$2.00.

FISH SPECIALS

(Prices range from \$22-\$28)
Served with tropical rice pilaf.

SESAME CRUSTED SALMON

Lightly coated in a sesame seed crust then baked. Served atop an Asian vegetable medley with a lobster essence and yellow curry sauce.

THAI-CITRUS MAHI MAHI

Costa Rican Mahi Mahi lightly marinated in a Thai chili-soy sauce, then grilled to perfection. Served over a fresh mango salsa.

AHI TUNA

Grade #1 Ahi tuna, seasoned with blackening spice, then grilled medium rare. Served with a ginger-soy butter and wasabi cream.

MACADAMIA HALIBUT

Alaskan Halibut topped with a macadamia nut crust, then baked. Served over a warm peanut sauce and topped with a mango puree and teriyaki glaze.



COMBINATIONS

(Prices range from \$36 to Market Price)

Include a choice of tropical rice pilaf or baked potato.

FILET & COCONUT SHRIMP

Coconut Crunchy Shrimp paired with a 6 oz. Prime Filet Mignon.

FILET & KING CRAB

½ Pound of Alaskan King Crab together with a 6 oz. Prime Filet Mignon.

FILET & LOBSTER

A 10 to 12 ounce Australian Lobster Tail paired together with a 6 oz. Prime Filet Mignon. The best of both worlds!

SOUPS & SALADS

(Prices range from \$7-\$10)

GARDEN SALAD

Baby lettuce greens topped with pear tomatoes, red onions, cucumbers, carrots, mushrooms, and croutons.

CAESAR SALAD

Crisp Romaine lettuce, shredded Parmesan cheese and our homemade Caesar dressing.

SPINACH SALAD

Tender spinach leaves topped with bacon, onions, eggs, mushrooms and Mandarin oranges. Served with poppy seed dressing.

LOBSTER BISQUE

Topped with diced Maine Lobster and crème fresh. Served with a side of cream sherry.

CLAM CHOWDER

Award winning New England style chowder.

SIDE DISHES

(Prices range from \$6-\$8)

CREAMED SPINACH

A Boathouse specialty.

SIZZLING MUSHROOM

Button mushrooms sautéed in garlic butter. Enough for two to enjoy.

FRESH ASPARAGUS

Served with a creamy aioli sauce.

LARGE IDAHO BAKED POTATO

Choice of toppings: butter, sour cream or chives.



CORONADO BOATHOUSE 1887

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619-435-0155

www.Coronado-Boathouse.com