



OUR MENU

Our grill and oyster bar menus offer wide-ranging flavors of by-the-shore dishes that are reminiscent of the Gulf coast and the Big Easy, plus Southern staples that draw from the Marshall family's Nashville and Memphis roots. For our printable PDF click [here](#).

Be sure to join us for our signature brunch, available from 10am-2pm on Sunday!

APPETIZERS AND SMALL PLATES

FRIED CALAMARI

Buttermilk marinated calamari, garlic, onion and jalapeño flashed fried and served with cocktail sauce..

SHRIMP & GRITS HUSHPUPIES

Our own blend of cheese grits and fresh shrimp rolled into hushpuppy goodness and served with a side of our fresh mango pepper relish for dipping. This will be your new favorite for sure!

PBH PICKLE CHIPS

Andy's favorite hand-sliced pickles, made in house with the perfect blend of spicy and sweet, lightly breaded and fried golden brown.

COD BITES

Cod loin, lightly breaded and fried with seasoned panko bread crumbs, served with tartar sauce.

BUTTERMILK FRIED GREEN TOMATO

Thick slices of green tomato, seasoned and lightly breaded. Topped with yellow and white cheddar pimento cheese and bacon jam.

BEER-BATTERED ONION RINGS

Made fresh in-house, battered with Yazoo Dos Perros and fried golden.

PEEL AND EAT SHRIMP SKILLET

Butterflied gulf shrimp steamed and tossed in our house-made herb butter. Gluten free.

CREAMED SPINACH AND CHIPS

Our popular house-made creamed spinach served with fresh tortilla chips.



SALADS AND SOUPS

HOUSE SALAD

Fresh hand-cut spring mix topped with tomatoes, red onion, egg, cheese and bacon. Gluten Free

AVOCADO & BLUE CRAB

Fresh blue crab salad on top of avocado slices and spring mix, with a green goddess vinaigrette and garlic crostinis..

SANDESTIN SALAD

A Boat House favorite! Iceberg and romaine lettuce, black bean and corn relish, pico de gallo, tortilla strips and house-made guacamole. Served with our citrus vinaigrette dressing.

SEAFOOD GUMBO

And you thought Gumbo was Gumbo! Ask your server what we've whipped got whipped up and get ready to say yum. Cup or Bowl

AHI TUNA SALAD

Sesame seed-seared ahi tuna served with mixed greens, shaved mango, sliced avocado, strawberries and honey cilantro vinaigrette

CAESAR SALAD

The classic salad fit for a... Caesar. Romaine, Asiago, and crunchy homemade croutons, tossed in our Caesar dressing. Side or Entree

TOP YOUR SALAD

Add a little more to your salad; Ahi Tuna*, Mahi, Salmon*, Shrimp or Chicken

SOUP OF THE DAY

What is it? Well, you'll just have to come in and see, but our soups are always a crowd pleaser. Cup or Bowl



FRESH GULF OYSTERS

*NOTICE: We want to make sure we do our best to accommodate all of our guests. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

SHOALS*

Grilled with Asiago and bacon, topped with jalapeño. Half Dozen.

PALM BEACH*

Our twist on the "Rockefeller" showcases our creamy spinach dip. Half Dozen.

NEW ORLEANS*

Grilled and topped with a Cajun herb & garlic butter, with a splash of Pernod. Half Dozen.

COMBINATION*

Can't decide? Try them all! Get four of each of the grilled oysters...be nice and share! Dozen.

BUCKET OF STEAMERS*

A bucket of fresh, steamed oysters. Served with clarified butter, cocktail sauce, and lemon. Dozen or Half Dozen.

RAW ON THE HALF SHELL*

Served on ice with lemon and cocktail sauce. Dozen or Half Dozen.



ENTRÉES

All dinner entrees are served with a hushpuppy.

BLACKENED AHI TUNA*

Seared blackened tuna with a honey-lime glaze, served with Summer succotash and wasabi red potato mash.

SANIBEL SALMON

Hand-cut salmon fillet marinated and grilled, topped with our house mango pepper glaze and served with rice pilaf and sautéed veggies. Gluten free option available upon request.

MAHI MAHI

Grilled or blackened--topped with fresh mango chutney and served with rice and sautéed veggies. Gluten free option available upon request.

BBQ SHRIMP & GRITS

This one has become a fast favorite here at the Boat House! Fresh large Gulf shrimp sautéed in butter and garlic, with Puckett's BBQ sauce drizzled over our white cheddar whiskey grits. Served with a house salad. Gluten free option available upon request.

GULF SHRIMP

Jumbo shrimp straight from the Gulf to your plate, brushed with our mango pepper glaze, served on a bed of rice and sautéed vegetables. Get 'em fried, grilled, or blackened. Gluten free option available upon request.

CREOLE CHICKEN

Grilled chicken breast with a creole sauce served over dirty rice and sautéed vegetables. Gluten free option available upon request.

CAJUN PASTA

Penne pasta, diced bell peppers, red onion, andouille sausage and spicy cajun cream sauce. Your choice of fried or blackened catfish, blackened chicken or blackened shrimp.

MUD CAT MAC AND CHEESE

Shrimp tossed with pasta, baked in a creamy cheese blend and topped with fried catfish strips. Served with a house salad.

THE RUSTY BUCKET

A little bit of seafood heaven in a bucket! A fried sampler of shrimp, oysters and catfish strips served with our hand-cut fries and hushpuppies.

CHICKEN FRIED CHICKEN

A Boat House twist on an old Puckett's favorite. Tenderized and hand-breaded chicken breast, fried and topped with a spicy cheese sauce. Served with green beans and Asiago mashed potatoes.

MARINATED RIBEYE WITH HERB BUTTER*

A hand-cut ribeye marinated, grilled over an open flame, and topped with our herb butter. Served with a house salad and Asiago mashed potatoes. Gluten free option available upon request.

SIDES

DIRTY RICE

WHITE CHEDDAR WHISKEY GRITS

SAUTÉED VEGETABLES

STEAMED BROCCOLI

COLE SLAW

GREEN BEANS

CREAMED SPINACH

BEER BATTERED ONION RINGS

HAND-CUT FRIES

ASIAGO MASHED POTATOES

SWEET POTATO FRIES

WASABI RED POTATO MASH



BASKETS

All of our baskets are hand-breaded and battered to order, and we take great pride in making each of them special just for you! All come with our hand-cut fries, coleslaw and a one-of-a-kind hushpuppy.

CATFISH STRIPS

Fresh catfish strips breaded in our own cornmeal breading, just like grandma used to make.

BEER BATTERED COD

White cod hand battered with Yazoo Dos Perros and fried golden.

FRIED OYSTERS

Gulf oysters breaded and fried to perfection.

BUTTERFLY SHRIMP

COCONUT SHRIMP

POPCORN SHRIMP

CHICKEN TENDERS

Fresh white chicken rolled in our secret breading and fried.



SANDWICHES

All sandwiches are prepared fresh to order and served with hand-cut fries.

PO BOYS

All Po Boys start with local French bread piled with hand shredded lettuce, tomatoes and our own Boat House Remoulade.

- Shrimp, blackened or fried
- Fried Oyster
- Combo, a perfect mix of our popcorn shrimp and fried oysters
- Catfish, blackened or fried
- Beer Battered Cod

PBH TACOS

Your choice of shrimp, white cod or chicken in a corn tortilla and topped with lettuce, slaw, fresh pico de gallo and a lime mayo dressing. Served with sweet potato fries. Gluten free option available upon request.

CARIBBEAN CHICKEN SANDWICH

A juicy grilled chicken breast lightly seasoned with jerk spices on a bed of lettuce and tomato, topped with black bean and corn relish, mango chutney, creamy sriracha sauce, and melted jalapeño jack cheese.

RAGIN' CAJUN

Grilled andouille sausage with shredded lettuce, tomato, and our Boat House cajun sauce on a hand cut roll.

HOT FISH

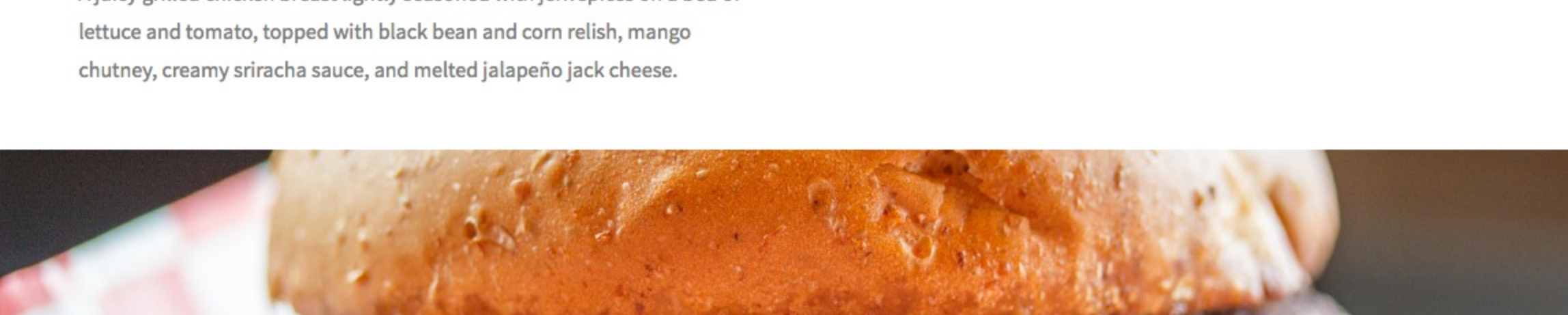
Whoa nelly, this one's a scorcher! Fresh seasoned mahi fillet tossed in our signature hot sauce and topped with shredded lettuce, tomatoes, and our sweet 'n' spicy house pickles.

HOT CHICKEN

Try it grilled or fried.

HOT CHICKEN

A true Nashville tradition that will have you begging for mercy! Grilled or fried chicken breast coated in our signature hot sauce and topped with shredded lettuce, tomato, and our house pickles.



BURGERS

We grind all of our burgers in-house and blend them by hand to make each one unique just for you. All of our burgers come on your choice of a white or wheat bun and are served with hand-cut fries.

VEGGIE BURGER*

Our mix of rice, garlic, black beans, fresh peppers and onions, portabella mushroom, carrots, and tofu then grilled perfectly. Andy approved, so you know it's gotta be good! Topped with mayo, hand-shredded lettuce, sliced red onion, tomatoes, and our house sweet & spicy pickle chips.

THE CLASSIC*

Fresh ground beef mixed with egg and breadcrumbs, then blended with our own marinade and seasoning. Topped with mayo, hand-shredded lettuce, sliced red onion, tomatoes, and our house sweet & spicy pickle chips.

SALMON BURGER*

Atlantic salmon blended with fresh herbs & spices, topped with spinach, red onion and lemon caper aioli. Served on a whole-wheat bun, with a side of sweet potato fries. Leave your waders at home!

ADD ONS

Jalapeños, grilled onions, beer-battered onion rings, black bean and corn salsa, jalapeño jack, American, cheddar, Swiss and blue cheese, Avocado slices, spiced bacon, guacamole, portabella mushroom or make it blackened.



DESSERTS

Puckett's Boat House proudly serves Hattie Jane's Creamery ice cream, a local, small batch creamery.

CARROT CAKE

Sorry grandma, but we've got you beat on this one. Served warm with a caramel drizzle.

NANA'S BANANA PUDDING

Smooth layers of banana pudding and vanilla wafers, just like Nana used to make it.

TRIPLE LAYER CHOCOLATE CAKE

Layers of rich chocolate cake and chocolate ganache, this one is for chocolate lovers!

HATTIE JANE'S MULEKICK SUNDAE FOR TWO

Featuring Hattie Jane's Mulekick espresso ice cream, with a chocolate drizzle and biscotti cookies for dipping. Gluten free option available upon request.

KEY LIME PIE

The perfect balance of sweet and tart with a homemade almond and walnut crust.