# Ban & Grill

# SPECIALITY MIXED COCKTAILS

#### **ISLAND RUM SPLASH**

A trio blend of 3 premium flavored rums mixed with fruit juices.

#### **BOARDWALK MARGARITA**

Premium 100% agave tequila, sweet/sour topped with Gran Marnier, lime juice & a splash of orange juice.

#### **PEACH LONG ISLAND**

Blend of vodka, rum, gin, tequila, peach schnapps, sweet/sour & sprite.

#### **ORANGE PASSION**

Popular orange flavored vodka, triple sec, pineapple & orange juice.

#### **CARIBBEAN ROMANCE**

Naked Turtle Rum, amaretto, pineapple & orange juice with a splash of grenadine.

#### **THE BLUE TROPIC**

Coconut rum, blue curaco, banana liquor mixed with pineapple juice.

# FAT TUESDAY FROZEN DRINKS

# STRAWBERRY | PINA COLADA | BANANA Mango | Watermelon

16°Z \$9.50 • SOUVENIR MUG \$16 \*ADD & FLOATER FOR ONLY \$3.00

# POPULAR COCKTAILS

#### FUNKY PARROT

Spiced rum, coconut rum, pineapple & orange juice.

#### **MELON BALL**

Vodka, melon liquor & pineapple juice.

## **RED SNAPPER**

Whiskey, amaretto & filled with cranberry juice.

BLUE HAWAIIAN Light rum, blue curaco & pineapple juice.

\$8.50

ASK YOUR BARTENDER ABOUT TAKING HOME A BOARDWALK BEACH HOTEL SOUVENIR MUG AND ENJOY DISCOUNTED DRINKS IN YOUR MUG FOR THE DURATION OF YOUR STAY.

# BOARDWALK SPECIAL

#### **BOARDWALK STREAKER**

A fun concoction of Naked Turtle Rum, dark rum, banana liqueur, orange & pineapple juice with a splash of grenadine.

\$9.50 • SOUVENIR MUG \$21

# LOCAL CRAFT BEER

GRAYTON 30A Grayton Beach Apalachicola

IDYLL HOUNDS

Santa Rosa Beach

#### SAM ADAMS SEASONAL

\$5.25

# ICE COLD BEER . BOTTLE . CAN

CORONA | LANDSHARK | HEINEKEN | STELLA BUD LIGHT LIME | BUD | BUD LIGHT | MICH ULTRA COORS LIGHT | MILLER LITE

DOMESTIC \$4 - SPECIALITY \$4.75

## WINE

CHARDONNAY | BLUSH Cabernet Sauvignon | Pinot Grigio \$6.50

# MORE BEACH FAVORITES

LONG ISLAND TEA SEX ON THE BEACH HURRICANE \$9.50

NON-ALCOHOLIC DRINKS

COKE | DIET COKE | SPRITE Mr. PIBB | DASANI WATER Gold Peak Sweet tea \$2.95

# FINGER FOOD

Under the

Bar & Grill

BOARDW

#### POOLSIDE SMOKED NACHOS \$14.95

Tortilla chips layered with smoked chicken white queso, roasted corn and black beans, diced tomato, jalapeno, green onion and chipotle lime aioli. Sour cream and salsa on the side.

#### **GROUPER FINGERS \$12.95**

Gulf fresh grouper filet fingers lightly breaded and fried. Served with our cajun remoulade.

#### SMOKED TUNA DIP \$11.95

Hickory smoked and served with tortilla chips and pickled jalapenos.

#### **BEACH FRONT WINGS \$12.95**

Plump juicy jumbo wings & drums seasoned, baked then fried and coated in a choice of buffalo, bbg sriracha, honey garlic or plain.

#### **UTB CHICKEN OR SHRIMP QUESADILLA \$14.95**

Flour tortilla with your choice, chicken or shrimp with roasted corn, black beans, monterey jack and cheddar cheese, guacamole and pico de gallo.

#### FRIED PICKLES \$8.95

Lightly breaded and served with spicy citrus sauce.

#### **BONELESS CHICKEN NUGGETS \$11.95**

All white meat boneless chicken hand battered and fried with your choice of: buffalo, BBQ, sriracha, honey garlic, or plain.



ADD CHICKEN \$6, TUNA \$7 OR SHRIMP \$7 & TUNA POKE \$9

#### GULF COAST SEAFOOD GUMBO CUP \$3.95 BOWL \$7.95

A local favorite with shrimp, grouper, oysters and smoked andouille sausage.

#### **BOARDWALK HOUSE SALAD \$7.95**

A bed of mixed greens with tomatoes, cucumbers, sliced red onions with your choice of dressing.

#### **BEACHSIDE WEDGE SALAD \$9.95**

Crisp iceberge lettuce with diced tomato, crispy bacon crumbles, diced red onion, blue cheese crumbles, blue cheese dressing and balsamic glaze.

#### **CAESAR SALAD \$8.95**

Crisp fresh chopped romaine lettuce tossed in classic Caesar dressing, parmesan cheese and butter croutons.



SERVED WITH CHOICE OF FRESH CUT FRUIT, FRENCH FRIES OR SIDE SALAD.

#### ISLAND TACOS \$18.95

Flour tortillas filled with fresh grilled grouper, chipotle slaw, and mango salsa with cilantro lime killer green sauce.

#### FRESH CAUGHT GROUPER SANDWICH \$18.95

Local favorite caught and prepared the way you like it - Grilled, fried or blackened on toasted brioche bun with lettuce, tomato and onion.

#### **BUILD YOUR OWN BEACH BURGER \$14.95**

Char-grilled burger cooked to your specification, cheese preference and toppings: bacon, sauteed onions, mushrooms and jalapeno bacon jam on a toasted brioche bun with lettuce, tomato, and sliced red onion.

#### CHICKEN OR SHRIMP CAESAR WRAP \$12.95

Grilled chicken or shrimp with shredded romaine lettuce parmesan cheese and tangy Caesar dressing in a grilled flour tortilla.

#### GULF COAST PO-BOY \$13.95

Toasted hoagie roll piled high with you choice of fried shrimp, oysters or both lettuce, tomato and creamy cajun remoulade.

#### **BLTA CHICKEN SANDWICH \$14.95**

Grilled chicken breast crisp bacon, lettuce, tomato, avocado with our chipotle lime aioli on a toasted ciabatta.

#### UTB SLIDERS \$12.95

Three mini char-grilled mini burgers on toasted brioche buns, topped with cheddar cheese and jalapeno bacon jam.



ALL ENTREES SERVED WITH SEASONAL VEGETABLES & CHOICE OFFRESH CUT FRUIT, FRENCH FRIES OR SEASONED POTATO WEDGES OR YELLOW RICE

#### FRIED SEAFOOD PLATTER \$22.95

Local grouper, shrimp, oysters, and clam strips fried golden brown. Lemon, tartar and cocktail sauce.

#### GULF COAST BLACKENED GROUPER \$19.95

Local Gulf grouper blackened and topped with Key lime citrus butter.

#### **GRILLED PORK RIBEYE \$15.95**

Char-grilled and galzed with lime chipotle bbq.

#### SPICED GRILLED TUNA \$18.95

Lightly cajun spiced and grilled topped with a mango watermelon salsa.

#### BAHAMA MAMA SHRIMP \$15.95

Lightly dusted and fried then tossed in our pineapple, coconut, rum flavored Bahama Mama glaze.

#### **TEX MEX GRILLED CHICKEN \$14.95**

With roasted corn and black beans, fire roasted salsa chipotle lime aioli and our killer green sauce.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting food borne illness.