

Menu Lunch & Dinner

SMALL BITES

Coconut-Crusted Shrimp

\$12

Hand-battered shrimp coated in toasted coconut, served with a pineapple sweet chili sauce..

Island-Style Ceviche

\$10

Citrus-marinated fish & shrimp tossed with fresh vegetables, served with crispy plantain chips.

Island Bites

\$12 / \$15

Your choice of fish or lobster (lobster available seasonally), lightly battered & fried until golden, served with our house-made dipping sauce.

Hand Battered Chicken Tenders

\$10

Tender strips of chicken in a seasoned hand-battered coating, paired with our house pineapple honey sweet thai chili dipping sauce.

House-Made Onion Rings

\$8

Thick-cut onion rings, lightly breaded & fried to a golden crunch, served with our house sauce.

Homemade Potato Chips

\$5

House-made thinly sliced potato chips, fried until crisp and lightly seasoned.

Hand-Cut Fries

\$5

Fresh-cut fries, lightly seasoned & served with our house sauce.

FROM THE GARDEN

Seared Tuna Salad

\$18

Seared tuna paired with fresh greens, garden vegetables, & a tangy house dressing.

Grilled Coiba Fish Salad

\$16

A bed of fresh lettuce with cabbage, bell pepper, cucumber, and onion, finished with grilled Coiba fish.

Grilled Chicken Bacon Ranch Salad

\$15

Tender grilled chicken & crispy bacon served over crisp greens & vegetables with creamy ranch dressing.

HANDHELDS

includes hand-cut fries or homemade potato chips

Southern Fried Shrimp Po-Boy

\$15

Crispy fried shrimp served on toasted French bread with lettuce, tomato & remoulade sauce.

Grilled Coiba Fish Burrito

\$16

Grilled Coiba fish with cabbage slaw, bell peppers, onion, avocado & house sauce wrapped in a warm flour tortilla.

Fried Chicken Sandwich

\$14

Golden-fried chicken thigh topped with lettuce, tomato & house sauce on toasted French bread.

Beachfront Smash Burger

\$14

Seasoned smashed beef patty with lettuce, tomato, onion, & house sauce served on a brioche bun.

MAINS

BBL Chef's Signature Plate

\$18

Seasoned grilled Coiba fish finished in our coconut cream sauce, paired with coconut rice & fresh garden salad.

Island Garlic Butter Shrimp

\$18

Tender shrimp finished in our house garlic butter sauce, paired with coconut rice & fresh garden salad.

Whole Catch Snapper

\$12 - \$20

Whole snapper, fried to perfection, paired with coconut rice & fresh garden salad.

Coiba Fish Coconut Curry Bowl

\$16

Seasoned Coiba fish in a flavorful curry sauce, served over coconut rice.

Creole-Style Chicken Thigh

\$17

Seasoned chicken thigh smothered in rich Creole sauce, paired with garlic mashed potatoes and a fresh garden salad.

Creamy white Sauce Pasta

\$16 - \$25

Pasta coated in our house-made white cream sauce, topped with your choice of grilled chicken, shrimp, or lobster (lobster available seasonally).

KID'S FAVORITES

includes hand-cut fries or fresh fruit

Cheesy Chicken Quesadilla

\$9

Hot Dog

\$8

CHEF'S DAILY DESSERT

Homemade Ice Cream

\$5

Chef's Featured Dessert

** 7% ITBMS Tax + 3% CC Fee (if applicable) = 10%

Boas Beachfront Lodge