

HAPPY HOUR

1pm-6pm Everyday, Discounted Drinks & Bar Apps (BAR & HIGHTOPS ONLY)

Support Locals

DRY FIT, T-SHIRTS, HATS AND BEACH BEVERAGE TUMBLERS AND MORE FOR SALE, ASK YOUR SERVER FOR DETAILS

JOIN US FOR BREAKFAST SATURDAYS & SUNDAYS
(Best Corned Beef Hash On The Island)
8 am to 11:45 am Fuel up after enjoying a morning paddle
on our beautiful waters!





APPETIZERS

CHIPS AND HOMEMADE SALSA\$8.99
with Queso\$10.99
add a side of Guacamole\$5.00
HUSH PUPPIES
Served with Garlic Aoli\$11.99
STUFFED MUSHROOMS
Mushroom Caps with Crabmeat Stuffing, baked and topped
with Hollandaise\$20.99
CONCH FRITTERS
Served with our Homemade Cajun Remoulade and
Lemon\$17.99
FLASH FRIED CALAMARI
Served with Cherry Pepper Sauce or Marinara and Lemon\$17.99
SMOKED FISH DIP
Served with Crackers, Jalapeños, Onions
Tomatoes\$16.99
GROUPER BITES
Served with Buffalo Sauce and Blue Cheese\$16.99
TUNA POKE*
Sushi grade Tuna, Poke Sauce, Cucumber, Avocado, Sesame
Seeds, Wasabi Dressing and Flour Tortilla Chip\$16.99
JUMBO SHRIMP COCKTAIL Chilled served with Cocktail Seven and Leman #20.00
Chilled, served with Cocktail Sauce and Lemon\$20.99 FRIED OYSTERS
Fresh Oysters fried in our Signature Batter with Cocktail
and Tartar Sauce\$19.99
CRAB, SHRIMP & ARTICHOKE DIP
Served with Tortilla Chips and Everything
Crackers\$21.99
FILET OF BEEF TIPS
Char-grilled Marinated Tenderloin, served with Toasted
Garlic Bread and Hollandaise Sauce\$21.99
NACHOS
Tortilla Chips, Sharp Cheddar Queso Cheese mixed with
Jalapeños, Tomatoes, Shredded Cheese, Shredded Lettuce,
Sour Cream and Pico Di Gallo\$12.99
Add Roof
Add Beef\$5
QUESADILLA Chicken or Shrimp in a Flour Tortilla with Onions, mixed
Peppers and Mixed Cheeses Served with Sour Cream and
Homemade Salsa
Steak\$ 17.99
Chicken\$14.99
Shrimp\$15.99
side of Guacamole\$2.50
1 lb ALASKAN KING CRAB LEGS



Our Burgers are 1/21b Special House Blend

Served with Drawn Butter and Lemon\$MRKT

CLASSIC BEACH BURGER

Lettuce, Tomato,Onion & Pickle\$18.99 Add Cheese \$2.25 Add Bacon \$3.00

PALM BEACH BURGER

Caesar Salad, Tomato, Crisp Bacon and American Cheese topped with a Fried Egg\$20.99

CABO WABO BURGER

Toasted Brioche Roll, smeared with Cilantro Butter, topped with Avocado, Pico De Gallo Monterey Jack Cheese......\$20.99

SALADS

Add Chicken \$7 | Add Shrimp \$10 | Add Steak \$16 | Add fish (MP)

HOUSE SALAD

Mixed greens, Tomatoes, Onions, Cucumbers and Croutons..\$12.99 Add Cheese or Bacon \$2

CAESAR SALAD

WEDGE SALAD

Iceberg Wedge, Crispy Bacon and Tomatoes, Crumbled Blue Cheese ,Red Onion With Blue Cheese Dressing and Balsamic Glaze\$14.99

CRAB LOUIE

Crabmeat, Hard-Boiled Egg, Tomato, Bell Peppers, Asparagus, Red Onion and Iceberg Lettuce....\$26.99

SHRIMP WATERMELON SALAD

Jumbo Shrimp & Fresh Watermelon Char-Grilled over Mixed Greens, Feta Cheese, Pistacios with Thai Dressing......\$25.99

GREEK SALAD

COBB SALAD

Tender Chicken Breast over Mixed Greens with Cucumbers, Avocado, Hard Boiled Eggs, Crisp Bacon, Tomatoes and Crumbled Blue Cheese.......\$23.99

DRESSINGS: Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, 1,000 Island, House Creamy Crab Looey (Add 99¢), Peanut Thai, Honey Mustard, Oil and Vinegar

Soups



NEW ENGLAND CLAM CHOWDER
\$8.99
CONCH CHOWDER
\$8.99
CRAB BISQUE
\$9.99

Important information regarding food service:
*Raw meat should be handled carefully to avoid

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**Undercooked or raw meats poultry seafood.

**Undercooked or raw meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with medical conditions.

***Additional sauces, modifications, or substitutions may come with extra charges.

WINGS & RIBS

BUFFALO, TERIYAKI, BBQ, THAI, PARMESAN GARLIC, SWEET & SOUR, OR DRY RUB

10 WINGS served with Bleu Cheese or Ranch
Dressing and Celery Sticks\$18.99
Extra Blue Cheese or Ranch....\$1
Extra Wing Sauce....\$1
Extra Celery....\$1



Baby Back Ribs

Dry Rubbed then Slow Roasted til Tender, lightly brushed with BBQ Sauce the Grilled Served with two sides
Full Rack.....\$30.99 1/2 Rack\$22.99

Ribs & Wings

PASTA

Shrimp Scampi

Sautéed Gulf Shrimp, with Garlic, White Wine Butter and Lemon tossed with

Linguine....\$26.99

Seafood Alfredo

Shrimp, Scallops, and Crabmeat in creamy Alfredo Sauce tossed with Linguine....\$31.99

Chicken Parmesian

Lightly Pounded Breast of Chicken Seasoned Breadcrumbs, melted Mozzarella Cheese Baked in Tomato Sauce over Linguini\$26.99

Longboats Lasagna

Layers of Pasta filled with Meats and Italian Cheeses Baked in Tomato Sauce\$23.99

ALL PASTA DISHES COME WITH SMALL HOUSE OR CAESAR SALAD AND GARLIC BREAD

KIDS MENU

Choice of Chicken Fingers, Fish & FF's, Hot Dog, Cheese Burger, or Mac & Cheese With Fries, Veggies, Mashed Potatoes, or Fruit\$8.99 Pasta with Marinara or Butter\$8.99



Cutter Combo

Small House or Caesar salad Chicken Fingers with Fries...\$9.99

18% Gratuity added for parties of 6 or more \$5 Share Charge

Hand Helds

LONGBOATS TACOS

Blackened, Fried, Grilled or Jerk

Mahi or Shrimp with Shredded Cheddar Cheese, Shredded Lettuce, and Pineapple Salsa, served in a Flour Tortilla.....\$20.99

FRESH FISH SANDWICH

BLACKENED CAJUN CHICKEN SANDWICH

MAHI-MAHI REUBEN

Fresh Grilled or Blackened Mahi-Mahi on Grilled Rye Bread with Coleslaw, Swiss Cheese and 1,000 Island Dressing......\$21.99

AHI TUNA WRAP

REUBEN

HOT DOG 1/4 lb.....\$13.99

FRENCH DIP

BEACH WRAP

Blackened, fried, grilled or Jerk Sliced Chicken, Bacon, Avocado, Arugula, Tomato and Chipotle Ranch wrapped in a Tomato Basil Tortilla.......\$19.99

CUBAN SANDWICH

Mojo Pork, Ham, Swiss Cheese, Mustard, Mayo & Dill Pickles on a pressed Sweet Hoagie.......\$21.99

JERK MAHI SLIDERS

BBQ PULLED PORK SLIDERS

2 Pulled Pork Sliders, Cole Slaw, crispy Onion and Cheddar Cheese......\$19.99

JLB CARIBBEAN MAHI WRAP

Mahi-Mahi, Avocado, Tomatoes, Pineapple Salsa, Remoulade Sauce and Shredded Lettuce, wrapped in a Tomato Basil Wrap.....\$21.99

PALM BEACH TURKEY SANDWICH

Turkey, Bacon, Lettuce, Tomato, Red Onion, Avocado, Chipotle Mayo, Monterey Jack Cheese on Toasted 5
Grain Bread......\$19.99

THE RACHEL

Gilled Sliced Turkey Breast with Cole Slaw, Swiss Cheese ,1000 Island Dressing on Grilled Rye Bread\$18.99

RAW BAR

ON THE HALF SHELL 1/2 Dozen



Clams....\$11.99 Full Dozen

Clams.....\$17.99 Oysters.....\$25.99 Served on Ice with Horseradish, Captains Crackers , Cocktail Sauce and Lemon

*Consumer/Information: There is a risk associated with consuming raw oysters. If you have a chronic illness of liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat fully cooked. If unsure of your risk, consult a physician.

Steamer Bar

2 lbs ALASKAN KING CRAB LEGS

with Drawn Butter, Lemon and choice of one side..... **SMRKT**

STEAMED MUSSELS

Choice of White Wine Garlic Fresh Parsley , Chipotle or Fra Diablo Sauce with Garlic Bread\$19.99



Over pasta \$4.00 STEAMED CLAMS

Dozen Middle Neck Clams

Clams Steamed in White Wine ,Garlic, Fresh Parsley and Butter\$21.99

PEEL AND EAT SHRIMP

Half Pound Freshly Steamed Shrimp Hot with Drawn Butter or Cold with Cocktail Sauce Seasoned with Old Bay and Lemon.....\$19.99

From The Grill

CHICKEN KABOB

Char-grilled with Teriyaki Sauce, Mushrooms, Onions, Peppers, served over Rice and Vegetables......\$22.99

BEEF KABOB

Char-grilled with Teriyaki Sauce, Mushrooms, Onions, Peppers, served over Rice and Vegetables.....Beef \$24.99

SURF 'N TURF

6 oz. Broiled Lobster Tail and 8 oz. Grilled Filet Mignon Served with choice of two sides\$MRKT

8 OZ FILET MIGNON

Char-grilled served with choice of two

sides...\$42.99

Add Sautéed Mushrooms\$2.00 Add Sautéed Onions\$2.00

Add Blue Cheese \$3.00

FRENCH FRIES, CARIBBEAN RICE SWEET POTATO FRIES, COLE SLAW BLACK BEANS & RICE, FRESH VEGETABLES MACARONI & CHEESE, ONION RINGS SAUTEED MUSHROOM & ONIONS, PLANTAINS GARLIC MASHED POTATOES

\$4.99

Fresh Seafood

Fresh Seafood Comes With Choice of Two Sides FISH OF THE DAY

Whatever the Boat has brought, in Mahi-Mahi, Grouper, Salmon or Snapper. Served Grilled, Blackened, Broiled or Fried\$Market Price

FRIED SHRIMP

Large Shrimp, Butterflied then lightly battered fried golden served with Tartar or Cocktail Sauce and Lemon......\$25.99

CATFISH

One Large Breaded Filet deep fried, served with Cocktail or Tartar Sauce and

Lemon.....\$24.99

FRIED SEAFOOD PLATTER

Shrimp, Oysters and Catfish Filet fried golden served with Cocktail or Tartar......\$29.99

MIXED GRILL

Mahi, Scallops and Shrimp Grilled, Broiled or Blackened, Lemon Garlic Butter Sauce with Caribbean Rice and House Vegetables.....\$38.99

You Catch We Cook

For our Fisherman Friends

Fish must be cleaned and ready to cook 1 lb per order served with Cocktail & Tartar Sauce, Lemon and Fries\$23.99 7 lbs Maximum

LONGBOAT SPECIALTIES

"The Original" Grouper In The Bag

A Favorite For Over 20 Years

Filet of Grouper with Garlic Butter, Fresh Parsley Cracker Crust, Roasted Peppers and Spinach baked in Parchment Bag, choice of two sides..\$28.99

Singer Island Snapper

8 oz. Snapper Filet with a Crabmeat Lemon Butter Sauce, choice of two sides \$31.99

Stuffed Shrimp

Large Gulf Shrimp with our Crabmeat Blend Stuffing baked with Garlic Butter, choice of two sides..... \$28.99

Fish N' Chips



Gulf of Maine Haddock, Dipped in our Signature Beer Batter fried Golden , served with Tartar Sauce, Lemon and Fries \$22.99

JAMBALAYA

French Creole recipe with Andouille Sausage, Garlic, Onions & Peppers served over Rice with Chicken...\$24.99

Shrimp...\$25.99

Chicken & Shrimp...\$27.99



DESSERT

KEY LIME PIE.....9

Sweet, Tart and Creamy on a Graham
Crust. Serve with Whipped Topping and Raspberry Sauce.

CARROT CAKE......10

5 layers of Cake made with Freshly grated Carrots combined with Pineapple, Raisins, Walnuts, a hint of Cinnamon. Filled and covered with our Signature Cream Cheese Icing

THREE LAYER CHOCOLATE CAKE10

Rich Decadent Chocolate Icing and Chocolate Chips

CARAMEL APPLE CHEESECAKE......10

Vanilla Bean Cheesecake layered with Apple Pie filling over a Graham Cracker topped with Dulce de Leche and crushed Pecans

BROWNIE SUNDAE......8

Rich Belgium Chocolate Brownie with or without Walnuts. Serve warm with Vanilla Ice Cream.

ICE CREAM - 2 SCOOPS.....5

CREME BRULEE......11

Baked Vanilla Bean Custard with Fresh Berries

Ask Your Server About Our Specialty Coffee Drinks



