

# MENU



Tripletail  
Seafood & Spirits  
was established in  
2021

Tripletail  
Seafood & Spirits  
is part of the  
Gecko's  
Hospitality Group  
family of  
restaurants

Tripletail is a firm,  
white fish which is  
sweet & flaky.  
Tripletail is  
considered to be  
some of the best  
tasting fish that  
swims.

This location was  
the site of the  
original  
Gecko's Grill & Pub,  
Established in 1992

## APPETIZERS

<b>GROUPE BITES</b> crispy Florida grouper bites served with our sweet chili sauce	15
<b>CRISPY CALAMARI</b> served with tomato basil & sweet chili sauce	13
<b>COCONUT SHRIMP</b> served with our pina colada sauce	15
<b>LOBSTER BITES</b> fried Maine lobster tail served with our pina colada sauce	18
<b>BACON-WRAPPED SCALLOPS</b> crispy bacon, sea scallops drizzled with maple syrup	17
<b>PEEL &amp; EAT SHRIMP</b> large chilled domestic shrimp served with cocktail sauce	16
<b>PRINCE EDWARD ISLANDS MUSSELS</b> citrus butter sauce, onions & tomatoes	16
<b>OYSTERS RAW</b> per 1/2 dozen	13
<b>OYSTERS ROCKEFELLER</b> per 1/2 dozen with spinach, bacon & parmesan cheese	16
<b>SMOKED FISH DIP</b> mahi mahi, mayo, celery, carrots, onions, red peppers & spice	10

## SOUPS

	<u>Cup</u>	<u>Bowl</u>
<b>SEAFOOD CHOWDER</b> cream-base, grouper, clams, celery, onions & potatoes	6	8
<b>FISHCAMP CHOWDER</b> tomato-base, grouper, 2122334oclams, celery, onions & potatoes	8	6
<b>LOBSTER BISQUE</b> light & creamy	7	9

## SIDE SALADS

<b>SIDE GARDEN SALAD</b> romaine lettuce, tomatoes, cucumber & carrots	5
<b>SIDE CAESAR SALAD</b> romaine lettuce, parmesan cheese & croutons	5
<b>SIDE SPINACH SALAD</b> spinach, strawberries, glazed pecans & dried cranberries	6

### CONSUMER INFORMATION

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.  
Our food is prepared in an environment that contains both Glutens and Nuts.

**Menu subject to change**

**PROTEINS PREPARED**

- Grilled
- Blackened
- Fried

**DRESSINGS**

- Ranch
- Bleu Cheese
- Honey-Mustard
- Balsamic - Vinaigrette
- Raspberry - Vinaigrette

**PASTA ENTREES**

Served on Linguine with your choice of our Housemade Sauces

**TACOS SERVED WITH**

- Yellow rice & Black Beans

## SALADS

<b>GARDEN SALAD</b> romaine lettuce, mixed greens, tomatoes, cucumber & carrots	8
<b>CAESAR SALAD</b> romaine lettuce, parmesan cheese, croutons & caesar dressing	8
<b>SPINACH SALAD</b> spinach, strawberries, glazed pecans & dried cranberries	10
add <b>CHICKEN</b>	6
add <b>SHRIMP</b>	7
add <b>LOBSTER MIX</b>	17
add <b>GROUPE</b>	12
add <b>RED SNAPPER</b>	12
add <b>SALMON</b>	9
<b>BAYSIDE SALAD</b> grilled chicken, feta, grapes, dried cranberries & glazed pecans	16
<b>COCONUT SHRIMP SALAD</b> pineapple, strawberries, dried cranberries, glazed pecans. Served with our pina colada dressing	18
<b>COBB SALAD</b> chicken, mixed cheese, bleu cheese crumbles, black olives, eggs, carrots, tomatoes, cucumber, croutons, bacon bits & tortilla	18

## PASTA

<b>SEAFOOD LINGUINE</b> sautéed Lobster, lump crabmeat & shrimp	24
<b>LINGUINE WITH CLAMS</b> chopped clams with wine & garlic or tomato basil sauce	17
<b>LINGUINE</b> with choice of protein & sauce	
<b>CHICKEN</b>	14
<b>SHRIMP</b>	15
<b>SEA SCALLOPS</b>	18
<b>FLORIDA GROUPE</b>	20
<b>RED SNAPPER</b>	20
<b>SALMON</b>	17

### SAUCES

- WINE & GARLIC:** white sauce made with white wine, garlic, butter & lemon juice
- TOMATO BASIL:** red sauce made with tomato, white wine, basil, garlic, butter
- TUSCAN CREAM:** made with sun-dried tomato, garlic, parmesan cheese, spinach & cream

## BOATHOUSE TACOS

Two soft flour tortillas, with lettuce, tomatoes & cilantro dressing

<b>FLORIDA GROUPE</b> grilled, blackened or fried	18
<b>SHRIMP</b> seasoned shrimp	15
<b>LOBSTER</b> fried Maine lobster tail	20

# ENTREES

## FRESH FISH PREPARED

Grilled

Blackened

Fried

## ENTREES SERVED WITH

Salad

Vegetable  
+  
Choice of

Rice

Red Skin Potato

French Fries

Mashed Potatoes  
(After 4pm)

## SHRIMP & SEA SCALLOPS PREPARED

Grilled

Blackened

Fried

## SEAFOOD

<b>FLORIDA GROUPER</b> locally caught	28
<b>RED SNAPPER</b> locally caught	28
<b>ATLANTIC SALMON</b> farm salmon	25
<b>CHILEAN SEA BASS</b> a flaky delicacy	37
<b>CITRUS GROUPER DINNER</b> breaded & sautéed with our citrus cream sauce	30
<b>MAINE LOBSTER TAILS</b> two 5-6 oz. lobster tails	37
<b>SHRIMP DINNER</b> large domestic shrimp	25
<b>SEA SCALLOPS DINNER</b> North Atlantic sea scallops	29
<b>CRAB CAKE DINNER</b> two lump crab cakes	31

## SEAFOOD COMBINATIONS

<b>SHRIMP &amp; SEA SCALLOPS</b> large domestic shrimp & sea scallops	27
<b>CRAB CAKE &amp; SHRIMP</b> one lump crab cake large domestic shrimp	29
<b>SEA SCALLOPS &amp; CRAB CAKE</b> sea scallops & one lump crab cake	32
<b>LOBSTER TAIL COMBO</b> one 5-6 oz. Maine lobster tail with	

<b>FILET</b> 6-oz.	44	<b>SEA SCALLOPS</b>	35
<b>CRAB CAKE</b>	34	<b>BACON WRAPPED SCALLOPS</b>	38
<b>SHRIMP</b>	32	<b>COCONUT SHRIMP</b>	36

## STEAKS & CHICKEN

<b>FILET MIGNON</b> * 6 oz. seasoned premium center cut filet mignon	30
<b>RIBEYE STEAK</b> * 12 oz. seasoned premium ribeye	32
<b>CHICKEN MARSALA</b> topped with marsala wine & mushroom sauce	20

## ADD – ONS

<b>SHRIMP</b> three	7	<b>LOBSTER TAIL</b> 5-6 oz. Maine	16
<b>SEA SCALLOPS</b> three	9	<b>COCONUT SHRIMP</b> three	9
<b>CRAB CAKE</b> one	13	<b>BACON WRAP SCALLOPS</b> three	11

**SANDWICHES  
SERVED WITH**

French Fries  
Or  
Cole Slaw

Garlic Parmesan  
French Fries +1

**SUBSTITUTES  
ADD**

Fruit	4
Seafood Chowder	6
Fishcamp Chowder	6
Lobster Bisque	7
Garden Salad	4
Caesar Salad	4
Spinach Salad	5

**KIDS  
SERVED WITH**

French Fries

**KIDS  
SUBSTITUTE**

Fruit +3

## SPECIALTY PLATES

**LOBSTER ROLL COMBO** one lobster roll with lobster bisque 22

**FISH N CHIPS** Atlantic haddock served with french fries & cole slaw 17

## SANDWICHES

**FLORIDA GROUPER** locally caught 19

**RED SNAPPER** locally caught 19

**SALMON SANDWICH** North Atlantic farm salmon 16

**LOBSTER ROLLS** two lobster rolls mixed with celery, onion, lettuce, tomato & mayo  
Served on buttered New England frankfurter split rolls 26

**STEAK SANDWICH** \* sautéed onions & monterey jack cheese (Pink or No Pink) 18

**BOATHOUSE BURGER** \* ½ lb. USDA choice angus chuck on brioche bun 12

**CHICKEN SANDWICH** grilled, blackened or fried on brioche bun 12

**CHICKEN CAPRESE** grilled with fresh mozzarella, spinach & tomatoes on focaccia 14

**CAPRESE SANDWICH** fresh mozzarella, spinach & tomatoes on focaccia 10

**CLUB SANDWICH** turkey, ham, jack, cheddar, bacon, lettuce, tomato & mayo 12

## KIDS MENU

**CHICKEN TENDERS** grilled or fried 7

**GROUPER BITES** crispy Florida Gulf grouper 10

**CHEESE BURGER** ¼ lb. USDA choice angus chuck with American cheese 8

**GRILLED CHEESE** made with American cheese 7

**JUMBO HOT DOG** ¼ lb. large all beef hot dog 7

## REGIONS

Locally Caught: Red Grouper, Red Snapper & Stone Crabs

From Gulf of Mexico: Shrimp, Oysters

From North Atlantic: Farm Salmon, Sea Scallops, Maine Lobster Tail, Calamari

Lobster Meat, Chopped Clams, Crab Meat, Haddock, Mussels

From Chile: Chilean Sea Bass

Steaks: Upper 2/3 Top Choice

