

# THE FERRYBOAT INN

RESTAURANT & BAR

EST. 1984

## BAR BITES

AVAILABLE FOR LUNCH & DINNER

### SMOKED PORK SPRING ROLL 9

Bread & butter pickles, coleslaw, local tamarind BBQ sauce

### CAST-IRON SEARED STEAK 18

8oz grass-fed New Zealand bavette, AXA sea salt, chimichurri

### GRUYERE & LOBSTER CROQUETTE 11

Local caught lobster, AXA Ale mustard dip

### CHICKEN WINGS 6PCS \$8 | 12PCS \$14

Extra crispy with homemade ranch or blue cheese dip. Choose your sauce: mild, hot, honey BBQ, Chinese-style hoisin

### CAULIFLOWER HUMMUS (v) 9

Smoked cauli blended with chickpeas & tahini, warm pita & dill pickles

### FBI SEASONED FRIES (v) 5

Ketchup & mayo, secret seasoning... don't ask, we won't tell

### SWEET POTATO FRIES (v) 6

AXA Ale mustard dip

### POUTINE (v ALSO AVAILABLE) 10

Jenn's favourite Canadian dish - cheesy fries with gravy. Cheese curds made in-house daily for extra squeak

## BURGERS

OUR BURGERS ARE SERVED WITH A CHOICE OF SWEET POTATO FRIES, FBI FRIES, OR SIDE SALAD

### BUTCHER'S BURGER 15

Our famous grilled 100% Black Angus beef patty on a home-made brioche bun  
Add toppings \$1 each: Swiss/Provolone/American cheese, bacon, crispy egg, caramelized onion, garlic & herb mushrooms, avocado, fresh jalapenos

### DUTTY BURGER 15

Only for the brave - FBI classic grilled 100% Black Angus beef patty with the works.  
Served with extra napkins

## SOUPS & SALADS

SERVED WITH HOME-MADE BREAD

### FRENCH ONION 10

Garlic crouton, Gruyere & Swiss cheese

### MARJORIE'S FAMOUS CALLALOO 8

Fresh local callaloo, coconut milk

### SOUTHERN FRIED CHICKEN SALAD 16

Extra crispy brined chicken, mixed local greens, cherry tomato, cucumber, red onion, Cheddar cheese, home-made ranch dressing, topped with bread & butter pickles

### PAN-SEARED MAHI SALAD 18

Fresh local Mahi, mixed local greens, heart of palm, cherry, tomatoes, cucumber, shallots, garlic crostini, smoked pepper dressing

### CLASSIC CAESAR 12

Home-made dressing. Add steak \$22, grilled chicken \$16, or blackened shrimp \$18

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## SANDWICHES

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SERVED WITH A CHOICE OF SWEET POTATO OR HAND-CUT SEASONED FRIES.

### OPEN-FACED STEAK SANDWICH 22

Grass-fed New Zealand bavette, thick grilled garlic bread topped with local arugula, cherry tomatoes, charred red onion, sauteed mushrooms, smoked peppers, dressed with chimichurri & melted Provolone

### FRIED CHICKEN & PIMENTO CHEESE 16

Home-made bun, brined & fried chicken, gooey pimento Cheddar, lettuce, tomato, onion, dill pickle.

### MAHI WRAP 16

Fresh local pan-seared Mahi, mixed greens, tomato, cucumber, charred red onion, smoked pepper, lime dressing

### VEG FALAFAL WRAP (v) 14

Spinach wrap, Iceberg lettuce, tomato, charred red onion, smoked yellow peppers, dill pickles, garlic tahini sauce

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## ENTREES

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SERVED FROM 6PM

OUR GRILL MENU COMES WITH THE FOLLOWING SIDES

MASHED POTATO, SAUTEED GREEN VEG, ROASTED CHERRY TOMATOES

### FROM THE GRILL

#### PRIME NY STRIP STEAK 42

14oz Prime New York Strip, shallot & green pepper corn demi-glace cream

#### BONE-IN PORK CHOP 24

Apple & mustard puree

#### FRESH LOCAL MAHI 22

Lemon & herb butter

#### SMOKED CHICKEN OR SHRIMP PASTA 20

Pappardelle pasta, light creamy sauce, roasted cherry tomatoes, spinach, mushroom, shallot, topped with parmesan & fresh local herbs

#### ROASTED BEETROOT & GOAT'S CHEESE RISOTTO 18

Lemon dressed arugula, shaved Parmesan

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## DESSERTS

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MADE FRESH IN-HOUSE

#### GUINNESS & CHOCOLATE CAKE 10

Port-drunk berries, Tropical Treats vanilla ice-cream

#### BANOFEE JAR 10

Banana, AXA salted caramel, chocolate-spiced shortbread, whipped cream, Tropical Treats vanilla ice-cream

#### ROOTBEER FLOAT 8

A&W root beer, Tropical Treats vanilla ice-cream

ALL PRICES ARE IN \$US. 15% SERVICE CHARGE IS ADDED TO YOUR BILL.