Sams Boat

Gulf Coast Kitchen + Sports Bar

LUNCH SPECIALS

Monday – Friday 11 am – 3 pm

[Choice of 2 sides with each entrée]
Chef's seasonal vegetables, crispy new potatoes,
cob corn, red beans, mashed potatoes, red potatoes,
Sam's sea salt fries, white rice, Spanish rice, cole slaw
[onion rings, sweet potato fries, seasoned fries, macaroni + cheese add 1.00]
House salad counts as 2 sides

MIXED GRILL   8.95
Marinated chicken + shrimp with
grilled bell peppers, onions + mushrooms

GRILLED CHICKEN   7.95
Herb peppercorn marinated
chicken breast

GRILLED GULF SHRIMP [5]   8.95
Grilled, blackened, or spicy bbq
on a bed of jalapeño slaw

FRESH FLOUNDER   8.95
Grilled or blackened

SOUPS, SALADS + SANDWICHES

SOUP 'N SALAD   7.95
Garden, Wedge, or Caesar salad
with choice of chicken tortilla soup,
red beans + rice or seafood gumbo

GRILLED CHICKEN SALAD   7.95
Mixed greens, romaine lettuce,
marinated chicken, jícama,
tortilla strips, matchstick carrots,
honey lime + spicy peanut vinaigrette

CLASSIC TURKEY BLT   7.95
Turkey, American cheese, bacon,
lettuce, tomato on Texas toast
served with Sam's sea salt fries

SHRIMP BASKET   8.95
5 butterflied shrimp served
with Sam's sea salt fries,
cole slaw + hushpuppies

½ TURKEY BLT COMBO   7.95
Choice of Garden, Wedge, or
Caesar salad, chicken tortilla soup,
red beans + rice or seafood gumbo

CHICKEN SANDWICH   7.95
Grilled, crispy, or red hot with
Swiss cheese, lettuce, tomato
on a whole wheat bun served
with Sam's sea salt fries

SPICY BBQ CHICKEN SANDWICH   7.95
Grilled chicken, spicy bbq sauce,
Swiss cheese, bacon, lettuce,
tomato on whole wheat bun
served with Sam's sea salt fries

Warning: there is a risk associated with consuming raw animal protein. Additionally, older adults, young children, pregnant women or people who have chronic illness of the liver, stomach, blood, or have immune disorders, are at greater risk of serious illness from consuming these products and should eat them fully cooked. To learn more about foodborne illness and ways to prevent it, talk to your health care professional or your local health department. Visit www.foodsafety.gov

FEB18APR