



Small Plates and Appetizers

Calamari

lightly breaded, flash fried with fresh pineapple, banana peppers marinara or thai sauce 12

Oysters Rockefeller GF (6)

bacon, spinach parmesan compound butter 13

Buffalo Shrimp

ranch or bleu cheese 12

Icehouse-Boro Clam Chowder

cup 4 bowl 7

Asian Garlic Steak Skewers

grilled marinated flank steak over house fried rice 11

Honey & Chicken

panko breaded flash fried mild jalapeño-rosemary honey sesame seed, pickled jalapeño 9

Icehouse Crab Tostadas

flash fried flour wrap of crab, spinach herbed cream cheese, ranch chipotle ranch or sweet thai chili 9

Waterfront Hot Crab Dip (dip is GF)

house chips and baguette points 14

Lump Crab Cakes

crab (2) pan-seared with tiger sauce 14

Ahi Tuna

Poke Bowl

fresh marinated chilled ahi tuna organic greens, rice, carrot cucumber, avocado, pickled ginger green onion, wonton 18

Citrus Seared Tuna

rare seared ahi tuna, citrus zest black and white sesame seed pickled ginger, soy, wasabi 17

Ahi Lettuce Wraps

rare seared tuna, carrot, cabbage wonton crisps, bibb lettuce soy, wasabi aioli, sriracha 12

Seafood Baskets and Sandwiches

flash fried, french fries, coleslaw

Flounder 16

Shrimp 18

Sea Scallops 20

combo choice of 2: shrimp, flounder, or calamari 20

Icehouse Waterfront Grandwich

flash fried crispy oversize fish fillet lettuce, tomato, red onion, pickle, bun french fries 10

Icehouse Tacos (3)

grilled blackened mahi (or fried chicken) over coleslaw, topped with lettuce, tomato cheddar, side of guacamole, sour cream 14

Fish and Chips

beer battered atlantic cod with french fries 16

Hot Sandwiches

lettuce, tomato, onion, house pickles, coleslaw, french fries, bun
substitute sweet potato fries or side salad for french fries 2

Classic Fried Chicken BLT

all natural chicken breast, bacon lettuce, tomato, honey mustard 10

Vegetarian Black Bean Burger v

mushroom, onion, black beans roasted red peppers, corn, gouda cheese 10

Shrimp Burger

shrimp 14

Southern Grilled Chicken

all natural chicken breast, southwest herbs and spices, roasted red peppers, avocado fontina cheese, served with picante 12

Gluten Free Bun (by request) 2

Crab Cake Burger

crab, pan seared 14

Fresh Angus Steakburgers **

Good Old Fashioned Steakburger

applewood smoked bacon american or swiss cheese 12

California Steakburger

roasted garlic aioli, avocado and fontina cheese 13

Boro Steakburger

sautéed mushrooms, caramelized onions smoked gouda or swiss 12

Children's Menu

includes "Apple and Eve" juice box and fries (except pasta)

butter or marinara penne pasta 6
hot dog (all beef) 6

chicken tenders 7
cheese burger 7

fried shrimp 8
fish & chips 8

Fresh Brewed Tea 2.50

Featuring 12 Craft Drafts

Coca-Cola products 2.50

Kitchen full menu hours

Monday - Wednesday
11:00 AM to 9 PM

Thursday - Saturday
11:00 AM to 10 PM

Sunday with Brunch
8 AM to 8:30 PM

Crisp Fresh Salad

all dressings are homemade GF and Vegan (except caesar is made with anchovies)
lemon poppy seed vinaigrette, orange ginger vinaigrette, caesar, blue cheese ranch, oil and vinegar, raspberry vinaigrette, italian, balsamic, lemon honey mustard

Small House GF Vegan

organic greens, shaved red onion, baby romas, shaved carrot 4

Lady Brassey GF, Vegan except cheese

organic spring greens, romaine, garden vegetables
caramelized pecans, sun-dried cranberries
feta or blue cheese crumbles, raspberry vinaigrette sm 5 lg 10

**Traditional Caesar "hold croutons" for GF

freshly tossed romaine, shaved parmesan, garlic croutons 8

Fresh Strawberry, Spinach, Arugula Salad GF Veg

strawberries, arugula, spinach
sun dried cherries, toasted almonds
goat, feta, or blue cheese, lemon poppy seed vinaigrette 12

Add fried or grilled chicken 5; seared shrimp 6; mahi, salmon 8; or sea scallops 11

Main Course

Grilled Wild Caught Atlantic Salmon GF

pan seared and deglazed with fresh orange, ginger and sesame sauce, rice pilaf, bacon roasted brussels sprouts 23

Sea Scallops and Risotto GF

pan-seared scallops, pork belly
blue cheese risotto
garnished red wine-balsamic braised onion 26

Clams and Shrimp Linguini

baby clams and shrimp tossed in alfredo, marinara, or rose sauce 21

Bourbon Street Sea Scallops

pan seared scallops, andouille sausage, light cajun seasoning
creamy creole style linguini, peppers, onion, baby romas, wine
whole grain mustard, parmesan 26, or chicken 20

Chicken Parmesan

classic chicken parmesan over our slow simmered house
marinara and pasta 16

Boro Bolognese

slow cooked marinara meat sauce (ground beef, pork, italian sausage)
with a touch of cream, penne pasta
fresh mozzarella, garlic crostini 22

Linguini Alfredo

classic white wine, parmesan cream sauce 14
add chicken 5, shrimp 6

Crab Cake Entrée

three large pan seared, tiger sauce
seasonal fresh vegetables, basmati rice pilaf 24

Boro Shrimp and Grits GF

mild jalapeno-rosemary honey shrimp served with
yellow corn polenta, goat cheese, watermelon salsa 20

Penne Shrimp

shrimp, roasted asparagus, fresh lemon zest, feta cheese
baby romas, garlic 22
or grilled chicken; substitute seared tuna or salmon 3

Tuscan Shrimp or Chicken

grilled chicken in a tuscan cream sauce with spinach, mushrooms and
sun-dried tomatoes over pasta chicken 18 shrimp 22

Pasta Tortellini Primavera Veg

bowtie pasta, cheese tortellini, broccoli, cauliflower, carrots
green onions, red pepper in a creamy white wine sauce 16
Add Grilled Chicken 5, Seared Shrimp 6, Seared Tuna or Salmon 8

** Angus Cast-Iron

Ribeye GF

hand-cut 27 days aged angus
12 oz cast-iron seared rib eye
choice of seasonal fresh vegetables, asparagus
mashed potatoes with a hint of garlic
or herb roasted red potatoes 28

Kentucky Bourbon-Peach

Baby Back Ribs GF

Full Rack 26 Half Rack 15
signature house peach & Makers Mark
Kentucky bourbon bbq sauce
choice of seasonal fresh vegetables, cole slaw
asparagus, mashed potatoes with a hint of
garlic, or herb roasted red potatoes

** Angus Cast-Iron

NY Strip GF

hand-cut 27 days aged angus
12 oz cast-iron seared NY strip
choice of seasonal fresh vegetables, asparagus
mashed potatoes with a hint of garlic
or herb roasted red potatoes 28

our signature house made peach & Makers Mark Kentucky bourbon bbq sauce available by the pint 10

Please see our blackboard for today's Chef creations

Sides 4

seasonal fresh vegetable GF V
coleslaw GF V
french fries V

Sides 6

bacon roasted brussels sprouts GF
sweet potato fries V
mashed potatoes, hint of garlic V GF
asparagus V GF
cauliflower mash V GF

ICEHOUSE WATERFRONT
RESTAURANT

Icehouse Waterfront menu items are featured in Blue

Please advise our staff of any food allergies or dietary preferences

Nuts and other food allergens are present in our kitchen. Although we make every effort to keep these items separated, we cannot guarantee allergen free products

** **Government Required Notice:** Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or Immune disorder