

Lunch from 11 am to 4 pm, Dinner from 4pm

### *Dinner Main Course*

Please call or check our Facebook page for our complete dinner menu.

#### *Clams and Shrimp Linguini*

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

#### *Boro Shrimp and Grits* **GF**

yellow corn polenta, goat cheese mild jalapeño-rosemary honey shrimp, watermelon salsa 20

#### *Boro Bolognese*

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

#### *Grilled Atlantic Salmon*

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

#### *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

#### *Linguini Alfredo*

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

#### *Crab Cake Entree*

pan seared, tiger sauce, fresh chef vegetables, basmati rice pilaf 24

#### *Sea Scallops and Risotto*

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

#### *Penne Shrimp*

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

### **Crisps Fresh Salads**

#### **Small House** **GF Veg**

organic greens, shaved red onion, baby roma tomatoes, shaved carrot 4

#### **\*\*Traditional Caesar**

**"hold croutons" for GF**

freshly tossed romaine, shaved parmesan, garlic croutons 8

#### *Lady Brassey* **GF, V, Veg except cheese**

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

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

#### **House Made Dressings**

orange ginger vinaigrette, caesar, blue cheese, ranch, oil and vinegar, italian, balsamic, raspberry vinaigrette, lemon honey mustard

*Thank you for  
being our Guest*



*Local Seafood and Produce  
Angus Beef & All Natural Chicken  
Daily Chef Features  
Vegetarian, Gluten Free options*

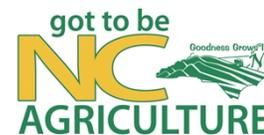
Historic Downtown Waterfront  
Corner of Front St. and Moore St., Swansboro, N.C. 28584  
910.325.0502

[www.BoroCafeNC.com](http://www.BoroCafeNC.com)

Menu and pricing may vary from current menu in restaurant

**Offsite Catering available**

**Bringing our employees and guests  
together with great food and hospitality  
to create a positive memorable experience**



**Menu & pricing subject to change**

## Seafood Platters

flash fried, french fries, cole slaw

**Sea Scallop** 18/26 - **Flounder** 12/16 - **Shrimp** 14/18  
**combo choice 2: shrimp, flounder or calamari** 16/20

### Icehouse Tacos (3)

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

### Icehouse Waterfront Grandwich

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

### Fish and Chips

beer battered atlantic cod  
 french fries 10/16

## Panini's and Wraps

### Brazilian Chicken

blackened chicken  
 roasted garlic  
 fresh avocado  
 spanish 3 bean, cotija  
 mango-peach salsa and  
 coleslaw 9

### Caprese

all natural grilled chicken  
 breast, fresh mozzarella  
 basil, tomatoes  
 roasted garlic  
 balsamic reduction drizzle 12

### Hawaiian Steak

teriyaki grilled flank steak  
 mushrooms, scallions  
 bacon, makers mark  
 kentucky bourbon peach  
 bbq, fresh pineapple  
 habanero jack cheese 12

## Hot Sandwiches

lettuce, tomato, onion, house pickles, coleslaw, french fries, bun

### Classic Fried Chicken BLT

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

### Southern Grilled Chicken

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

### Vegetarian Black Bean Burger

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

## Fresh Angus Steakburgers\*\*

### Good Old Fashioned Steakburger

applewood smoked bacon,  
 american or swiss cheese 12

### California Steakburger

roasted garlic aioli, avocado,  
 fontina cheese 12

### Boro Steakburger

sautéed mushrooms, caramelized onions,  
 smoked gouda or swiss 11

## Small Plates and Appetizers

### Honey & Chicken

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

### Calamari

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

### Lump Crab Cakes

crab (2) pan-seared with tiger sauce 14

### Buffalo Shrimp

ranch or bleu cheese 12

### Waterfront Hot Crab Dip

house chips and baguette points 14

### Hot Boiled Shrimp GF

(peel and eat)  
 shrimp, old bay style herbs, fresh lemon  
 half pound 12 full pound 20

### Boro Shrimp and Grits GF

yellow corn polenta, goat cheese,  
 mild jalapeño-rosemary honey shrimp,  
 watermelon salsa 12

### Icehouse Crab Tostadas

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

## Tuna

### Poke Bowl

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

### Ahi Lettuce Wraps

rare seared tuna, carrot  
 cabbage, wonton crisps  
 bibb lettuce  
 soy, wasabi aoli, siracha 12

### Citrus Seared Tuna

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

## Sides 4

seasonal fresh vegetables GF Veg

cole slaw GF Veg

french fries Veg

## Sides 6

bacon roasted brussels sprouts GF

sweet potato fries V

mashed potatoes with a hint of garlic V GF

asparagus V GF or cauliflower mash V GF

## Children's Menu

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

butter or marinara penne pasta 6

hot dog (all beef) 6

cheese burger 7

chicken tenders 7

fish & chips 8

fried shrimp 8

Icehouse Waterfront menu items are featured in *Blue*

ICEHOUSE WATERFRONT  
 RESTAURANT

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.