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☰ Menu

    ⁰ \$0.00

JB Boondocks Bar & Grill Menu



JB Boondocks Bar & Grill Restaurant uses only the finest ingredients in all of the meals we prepare. Our chefs are ready to prepare your food cooked to order the way you want it. Be sure to check with your server about our daily specials. Our starters and appetizers are a great way to start your evening while your entree is prepared, and naturally after you're done...dessert yes...that sweetness is so fresh.

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Note: Prices are subject to change anytime. prices on the web or web menus may or may not reflect the current in restaurant price.

STARTERS, SALADS & SOUPS



FRIED GREEN BEANS

Green beans in a toasted onion batter fried crispy. Served with horseradish petal sauce.

FRIED CALAMARI

Tender Calamari tubes and tentacles dusted with seasoned flour, deep fried, served with banana pepper vinaigrette or marinara sauce.

PEEL & EAT SHRIMP

FULL MOON CHEESE

Hand breaded and deep fried moon shaped provolone, served with marinara dipping sauce.

SMOKED FISH DIP



Made with smoked Mahi Mahi and Wahoo, served with gourmet flat crackers.

STEAMED CLAMS

A dozen plus middle neck clams steamed with garlic, white wine and marinara sauce, served with garlic toast.

BONELESS WINGS

All white meat, lightly breaded served in hot buffalo sauce, Smoky BBQ sauce or Honey ginger sauce. • Add celery sticks .59 Add bleu cheese or ranch .59

SWAMP BITES

Gator Tail strips lightly battered, served with creamy horseradish sauce.

CHICKEN COBB SALAD

Tender chicken breast grilled or fried, served over a medley of lettuce with chopped eggs, bacon, tomato, shredded white cheddar cheese and ranch dressing.

SPINACH STEAK SALAD

Fresh baby spinach leaves topped with sliced grilled beef, crumbled bleu cheese, pickled red onions, candied pecans and dried cranberries. Drizzled with a smoky chip dressing.

CAESAR SALAD

Crisp romaine lettuce tossed with croutons, romano cheese and our signature Caesar salad dressing. Add grilled Shrimp, Chicken Breast or Salmon to Caesar salad...

SOUP OF THE DAY

Chef's featured soup of the day. • • • Cup.....4.99 Crock.....5.99

ENTREES



* Add a garden salad or cup of today's soup to any entrée for 2.99 *

FRIED SHRIMP PLATTER

Jumbo white shrimp hand breaded, deep fried, served with cocktail sauce, coleslaw and a choice of corn fritters or fries.

SHRIMP & GRITS

Lightly blackened shrimp served over stone ground cheese grits in a spicy broth with andouille sausage, bell peppers and onions. • Grouper & Grits. --- \$23.99 • Mahi --- \$23.99

SEAFOOD PLATTER

Filet of tender white fish lightly dusted with seasonings, fried, served with a stuffed crab and golden fried shrimp, coleslaw and a choice of fries or corn fritters.

CAJUN MAHI MAHI

Filet of Mahi Mahi pressed in Cajun seasonings and a light breading, pan fried, served with rice pilaf and seasonal vegetables.

EGGPLANT ROLLATINI

Sliced breaded eggplant stuffed with ricotta, mozzarella and romano cheeses, baked in our signature marinara sauce.



CHICKEN TENDERS

Adult size chicken tenders served with fries and a choice of dipping sauce.

LOBSTER MAC & CHEESE

Maine lobster meat blended with Gruyere, cheddar and Parmesan cheese, tossed with cavatappi pasta.

BEEF STROGANOFF

Tender strips of beef sirloin seared, tossed in a rich mushroom wine sauce with onions, served over pasta with a dollop of sour cream.

GRANDMAS' MEATLOAF

An old family recipe made with love, served with mashed potatoes and seasonal vegetables. *Available After 4:00 PM

FISH FRY

A generous serving of fried crisp filet of fresh catch in season, served with coleslaw and a choice of corn fritters or fries.

Any variation or addition to Sandwiches or Entrées add 1.99
(18% service charge may be added to parties of 8 or more)

BURGERS & SANDWICHES



Burgers and sandwiches served with choice of coleslaw, seasonal side, chips or fries.

Substitute sweet potato fries or cup of today's soup \$1.99

Substitute a garden salad \$2.99 Gluten free bun available for an additional charge.

BUILD A BURGER

Sirloin burger grilled, topped with lettuce, tomato and pickles, served on a toasted kaiser roll. Add Cheese.....99. --- Add Applewood Smoked Bacon.....\$2.29 --- Add S
Onions OR French Fried Onions...99.

HOWEY BURGER

Sirloin burger grilled, topped with melted cheddar cheese, baked beans and apple wood smoked bacon, served on a toasted kaiser roll.

BOONDOCK BURGER

Sirloin burger lightly blackened, topped with melted bleu cheese and fried onion strings, served on a toasted kaiser roll.

SHAVED STEAK SUB

Shaved Certified Angus roast beef piled high with french fried onions and provolone cheese, served on a toasted sub roll.

REUBEN

Thin sliced corned beef grilled, served on marbled rye bread with melted swiss cheese, sauerkraut and thousand island dressing.

SMOTHERED CHICKEN

Breast of chicken marinated and grilled, topped with sautéed mushrooms, onions and provolone cheese, served on a toasted kaiser roll.



CHICKEN FRIED CHICKEN BLT

Boneless breast of chicken double dipped, fried golden, topped with Applewood smoked bacon, cheddar cheese, lettuce, tomato and mayo, served on a kaiser roll.

TURKINATOR

Sliced premium oven roasted turkey breast topped with smoked gouda cheese, lettuce and tomato, served on a butter croissant. • (cold sandwich)

CHICKEN SALAD WRAP

Roasted chicken breast pieces tossed with pecans, apples, golden raisins, coconut, celery, onion and mayo, rolled in a flour tortilla with lettuce.

FILET O FISH PO BOY

Fried fish strips served on a warm sub roll with chopped lettuce, tomatoes and creole tartar sauce.

GROUPE SANDWICH

Filet of Caribbean Grouper pressed in Cajun seasoning, fried, served on a warm bun topped with Creole tartar sauce, lettuce and tomato.

Any variation or addition to Sandwiches or Entrées add 1.99
(18% service charge may be added to parties of 8 or more)

SIDES



FRIES

COLE SLAW

BAKED BEANS

CHIPS

CHEESE GRITS

RICE PILAF

GARDEN SALAD

CORN FRITTERS

MASHED POTATOES

ONION RINGS

SWEET POTATOE FRIES

SEASONAL VEGETABLES

EXTRA DRESSING



DESSERTS



COCONUT BOMB CAKE

Coconut cake layered with coconut custard and coconut butter cream frosting.

CHOC'LATE LOVIN' SPOON CAKE

A giant mouthfull of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

CARROT CAKE

Triple layered moist carrot cake stuffed with raisins, walnuts and pineapple. Cream cheese icing and white chocolate ganache.

KEY LIME PIE

Island style Key Lime Pie with a graham cracker crust and Key Lime filling made with pasteurized egg yolks, condensed milk and key lime juice.

BOURBON PECAN PIE

Warm pecan pie topped with caramel sauce and whipped cream.

SEASONAL CHEESECAKE

Ask your server which homemade seasonal cheesecake we are featuring.

ORDER ONLINE BY CLICKING HERE



MEMBERS DISCOUNT CLUB

Address

704 S. Lakeshore Blvd.,
Howey in the Hills, FL 34737

Open Hours

Monday - Closed

Tuesday - Saturday
11:00am - 9:00pm

Sunday
12:00pm - 8:00pm



Contact Us

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