

DINNER

APPETIZERS

- SEA -

BOATHOUSE BANGIN' SHRIMP

Crispy cornmeal dusted shrimp, tossed in our spicy Boathouse sauce // \$12

CALAMARI

Lightly breaded and fried calamari tossed in a sweet pineapple chili glaze // \$14

COLOSSAL CRAB COCKTAIL

Sweet lump crabmeat served on a bed of arugula with cocktail sauce // \$16

TUNA NACHOS

Ahi Tuna, crispy wontons, spicy mayo, wasabi, fresh scallions // \$16

- LAND -

SPICY EDAMAME

Tossed in a spicy chili oil and smoked salt // \$8

BAR PRETZELS

Two hot bar pretzels, dark ale mustard // \$5

LAMB LOLLIPOPS

Grilled lamb chops with chimichuri // \$18

MEATBALL TRIO

Meatballs, Pomodoro, Shaved Parm // \$12

PORK BELLY

Chunks of tender pork belly in a sweet and spicy special sauce // \$12

BRUSSELS SPROUTS

Nutty fried brussels sprouts, tossed with bacon jam, apple cider vinegar, and toasted walnuts
Small // \$7 Large // \$10

1/2 DOZEN CHICKEN WINGS

Buffalo (Mild, Medium, Hot), Chipotle BBQ, Sweet Chili Glaze, Garlic Parm, or Boathouse Style (Chipotle BBQ, Buffalo, and Garlic Parm) // \$9

- CLAMS & MUSSELS -

Available after 4pm

STEAMERS

Steamed with drawn butter

\$15

OREGANATA

White wine, garlic, oregano, butter

\$15

ANGRY

Hot chili peppers, white wine, butter

\$15

MUSSELS

Light tomato, white wine, butter sauce

\$15

SOUPS & SALADS

SEAFOOD CHOWDER

Sweet sherry cream chowder with scallops, shrimp, celery, carrots and onions // \$10

SOUP DU JOUR

Ask your server for the Chef's daily selection // \$6

GARDEN SALAD

Spring mix, cherry tomatoes, red onion, carrots, cucumbers, and white balsamic dressing // \$8

CAESAR SALAD

Crisp romaine lettuce, buttery croutons, shaved parmesan, with or without anchovies // \$10

BLACKENED STEAK SALAD

Spring mix, sliced blackened steak, Applewood smoked bacon, crumbled bleu cheese, cherry tomatoes, red onion and croutons // \$18

SUMMER SPINACH SALAD

Spinach, roasted chicken, strawberries, pickled red onions, avocado, goat cheese, walnuts // \$16

CLASSIC WEDGE SALAD

Wedge of Iceberg lettuce, cherry tomatoes, red onion, Applewood smoked bacon bleu cheese crumbles and bleu cheese dressing // \$16

**Salad Additions: Chicken \$5 // Shrimp \$9
Ahi Tuna \$10 // Salmon \$12 -**

THIN CRUST PIZZA

Slowly baked in our brick lined oven. Note pizzas may arrive separately from your other food.
Cauliflower Crust (Gluten Free) Available

MARGHERITA

Pomodoro, fresh mozzarella, fresh basil // \$14

BUFFALO CHICKEN

Herbed garlic butter, mozzarella, crumbled bleu cheese, red onion, chicken, buffalo sauce // \$16

MEAT LOVERS

Applewood smoked bacon, sausage, pepperoni, pomodoro sauce and mozzarella // \$17

SAUSAGE AND MUSHROOM

Pomodoro, sausage, sliced mushroom // \$15

WHITE CLAM

Herbed garlic butter, mozzarella, clams // \$18

MEDITERRANEAN CHICKEN

Herbed garlic butter, marinated artichokes, roasted red peppers, grilled chicken // \$16

ROASTED VEGETABLE

Pomodoro, three cheese blend, seasoned mushrooms, pickled and caramelized onions, roasted red peppers // \$17

HANDHELDS

*Served with kettle chips and Pickle.
Substitute Fries for \$2 or Onion Rings, Sweet
Potato Fries, Side Salad for \$3*

BOATHOUSE FISH TACOS

Two corn or flour tortillas with fried haddock,
topped with coleslaw // \$14

CHICKEN CORDON BLEU

Marinated grilled chicken breast, sliced ham,
Swiss cheese, honey mustard, arugula // \$14

ARGENTINIAN RED SHRIMP ROLL

Chilled sweet Argentinean red shrimp, celery, red
onion, garlic aioli and Tarragon // \$18

BOATHOUSE BACON BURGER

1/2lb Certified Angus burger with bacon, cheddar,
bacon jam and caramelized onions // \$16

BUILD YOUR OWN BURGER

1/2lb Certified Angus Burger served with lettuce,
tomato, and onion // \$13

Toppings: Mushrooms, Caramelized Onions,
Roasted Red Peppers, Cherry Peppers // \$0.50
Premium Toppings: Bacon, American, Cheddar,
Swiss, Provolone, Mozzarella, Bleu Cheese // \$1

PASTA

FUSILLI ALA VODKA

Vodka tomato cream sauce tossed with Fusilli
pasta and parmesan // \$18
Add Chicken // \$5 Add Shrimp // \$9

FETTUCINI & CLAMS

Fresh little neck clams served over linguine pasta.
Your choice of red or white sauce // \$26

GRILLED CHICKEN ROSA

Marinated chicken breast, roasted red peppers,
spinach, Fusilli pasta tossed in a tomato cream
sauce // \$24

SEAFOOD FETTUCINI

Shrimp and scallops sauteed in garlic lemon
butter, white wine, roasted tomatoes, baby
spinach, leeks and capers over fettucine // \$30

DESSERTS

ITALIAN LEMON CAKE

Yellow cake layered with lemon marscapone filling
topped with powdered sugar // \$9

CHOCOLATE TORTE

Rich dense flourless chocolate cake, garnished
with whipped cream // \$8

CREME BRULEE

Vanilla Bean // \$10

BROWNIE SUNDAE

Warm blondie brownie, topped with vanilla ice
cream, chocolate syrup and whipped cream // \$9
Available with Gluten Free Brownie // \$10

CANNOLIS

Two cannolis with chocolate chip cream // \$10

CHEF'S CHOICE CHEESECAKE

Ask your server // \$9

ENTRÉES

Add Side Salad to any Entree for \$3

- SEA -

BOATHOUSE FISH & CHIPS

Beer battered haddock served with cole slaw and
french fries // \$20

PAN SEARED SEA SCALLOPS

topped with Applewood smoked bacon, horseradish
cream sauce, rice and vegetable // \$32

SESAME ENCRUSTED AHI TUNA

Served rare with potatoes and vegetable // \$25

PAN SEARED SALMON

Pan seared salmon topped with a horseradish dill
sauce, served with potatoes and vegetables // \$25

LOBSTER RAVIOLI

Ravioli filled with sweet lobster meat topped with
white wine leek cream sauce // \$26

PAN SEARED GROUPEL

Pan seared Grouper topped with Saffron lemon
butter, served with rice pilaf and vegetable // \$30

- LAND -

CENTER CUT PORK CHOP

Grilled 14oz Frenched center cut pork chop topped
with balsamic onion jam, potato and vegetable // \$28

CHICKEN PICATTA

Pan seared chicken in lemon butter caper sauce,
served over potatoes and vegetable // \$23

JERK HALF CHICKEN (FRI/SAT)

Spicy Jamaican Jerk half chicken, served with
smoky poblano corn and rice pilaf // \$25

- FRIDAY PRIME RIB -

Tender prime rib of beef slow roasted for
eighteen hours served with au jus, garlic
mashed potatoes and vegetable // \$30