

## THE BOATHOUSE GRILLE

# LUNCH

### 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 // \$12

#### COLOSSAL CRAB COCKTAIL

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

#### SEARED AHI TUNA

Chilled sliced Ahi Tuna served over an Asian super food slaw // \$14

#### LUMP CRAB CAKE

Golden fried lump crab cake with smashed avocado and a tangy sriracha lime sauce // \$14

#### - LAND -

#### SPICY EDAMAME

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

#### BRUSSELS SPROUTS

Nutty fried brussels sprouts, parmesan and toasted walnuts served with a lemon aioli  
Small // \$6 Large // \$10

#### CHICKEN QUESADILLA

Grilled chicken, cheddar jack cheese, peppers and onions in a flour tortilla, served with sour cream and salsa // \$14

#### 1/2 DOZEN CHICKEN WINGS

Buffalo (Mild, Medium, Hot), Chipotle BBQ, Sweet Chili Glaze, Garlic Parm, or Donovan Style (blend of Chipotle BBQ, Buffalo, and Garlic Parm) // \$8

### SALADS

Add Chicken \$5 - Shrimp \$9 - Ahi Tuna \$10 -  
Salmon \$12 - Steak \$10

#### 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

#### SUMMER SPINACH SALAD

Spinach, roasted chicken, strawberries, pickled red onions, goat cheese and walnuts // \$15

#### BLACKENED STEAK SALAD

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

### BURGERS

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

#### BEYOND BEEF BURGER

Plant-based burger served with arugula // \$12

#### BOATHOUSE BACON BURGER

1/2lb Certified Angus burger with pulled 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

### - SOUPS -

SEAFOOD CHOWDER \$10

SOUP DU JOUR \$6

## FLATBREADS

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 // \$12

### BUFFALO CHICKEN

Herbed garlic butter, mozzarella, crumbled bleu cheese, red onion, chicken, buffalo sauce // \$14

### MEAT LOVERS

Applewood smoked bacon, sausage, pepperoni, pomodoro sauce and mozzarella // \$16

### BACON & CARAMELIZED ONION

Caramelized onion jam, herbed garlic butter, mozzarella, and pulled bacon // \$15

### CRAB SCAMPI

Jumbo lump crab meat, sweetie drops, mozzarella, and herbed garlic butter // \$15

### CHICKEN BACON PESTO

Basil pesto, bacon, mozzarella, chicken and diced tomatoes // \$15

### ROASTED VEGGIES

Herbed ricotta, mozzarella, roasted tomatoes and artichokes with fresh basil // \$15

## HANDHELDS

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

### JERK CHICKEN WRAP

Spicy Jamaican Jerk chicken, mayonnaise, lettuce, red onion and celery in a wrap // \$13

### BOATHOUSE FISH TACOS

Two corn or flour tortillas with fried haddock, topped with coleslaw // \$13

### ITALIAN PANNINI

Sliced prosciutto, pepperoni, provolone, roasted red peppers, arugula, balsamic glaze // \$15

### FISH SANDWICH

Beer battered haddock and arugula on a brioche bun served with coleslaw // \$13

### CORDON BLEU SANDWICH

Marinated grilled chicken, sliced ham, swiss cheese, honey mustard, fresh arugula // \$14

### CAPRESE WRAP

Spring mix lettuce, tomatoes, mozzarella, basil pesto and balsamic reduction // \$11

### CRISPY CHICKEN WRAP

Fried chicken, bacon, mozzarella, romaine and smokey chipotle sauce // \$13

## DESSERTS

### ITALIAN LEMON CAKE

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

### BLONDIE BROWNIE SUNDAE

Warm blondie brownie, topped with vanilla ice cream, chocolate syrup and whipped cream // \$9

### CANNOLIS

Two cannolis with chocolate chip cream // \$10

### CHOCOLATE TORTE

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

### RASPBERRY LEMON DROP

Layers of vanilla genoise, lemon mousse and a hint of raspberry preserves // \$9

### CHEF'S CHOICE CHEESECAKE

Ask your server for the daily selection // \$9

# DINNER

## APPETIZERS

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Nutty fried brussels sprouts, parmesan and toasted walnuts served with a lemon aioli  
Small // \$6 Large // \$10

#### CHICKEN QUESADILLA

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#### 1/2 DOZEN CHICKEN WINGS

Buffalo (Mild, Medium, Hot), Chipotle BBQ, Sweet Chili Glaze, Garlic Parm, or Donovan Style (blend of Chipotle BBQ, Buffalo, and Garlic Parm) // \$8

### - CLAMS -

Fresh little neck clams served three ways

**STEAMERS** \$14

Steamed with drawn butter

**OREGANATA** \$15

White wine, garlic, oregano, butter

**ANGRY** \$15

Hot chili peppers, white wine, butter

## SALADS & SOUPS

Add Chicken \$5 - Shrimp \$9 - Ahi Tuna \$10 -  
Salmon \$12 - Steak \$10

#### 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

#### SUMMER SPINACH SALAD

Spinach, roasted chicken, strawberries, pickled red onions, goat cheese and walnuts // \$15

#### BLACKENED STEAK SALAD

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

#### 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

## FLATBREADS

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 // \$12

#### BUFFALO CHICKEN

Herbed garlic butter, mozzarella, crumbled bleu cheese, red onion, chicken, buffalo sauce // \$14

#### MEAT LOVERS

Applewood smoked bacon, sausage, pepperoni, pomodoro sauce and mozzarella // \$16

#### BACON & CARAMELIZED ONION

Caramelized onion jam, herbed garlic butter, mozzarella, and pulled bacon // \$15

#### CRAB SCAMPI

Jumbo lump crab meat, sweet drops, mozzarella, and herbed garlic butter // \$15

#### CHICKEN BACON PESTO

Basil pesto, bacon, mozzarella, chicken and diced tomatoes // \$15

#### ROASTED VEGGIES

Herbed ricotta, mozzarella, roasted tomatoes and artichokes with fresh basil // \$15

## 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 // \$13

### JERK CHICKEN WRAP

Spicy Jamaican Jerk chicken, mayonnaise,  
lettuce, red onion and celery in a wrap // \$13

### BEYOND BEEF BURGER

Plant-based burger served with arugula // \$12

### BOATHOUSE BACON BURGER

1/2lb Certified Angus burger with pulled 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

### PENNE ALA VODKA

Vodka tomato cream sauce tossed with penne  
pasta and parmesan // \$18

Add Chicken // \$5 Add Shrimp // \$9

### LINGUINIE & CLAMS

Fresh little neck clams served over lingine pasta.  
Your choice of red or white sauce // \$25

### LOBSTER GOCCHIE

Egg purse pasta filled with sweet lobster meat  
topped with a white wine leek cream sauce // \$23

### BURATTA RAVIOLI

Served with a tomato cream sauce // \$20

## DESSERTS

### ITALIAN LEMON CAKE

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

### BLONDIE BROWNIE SUNDAE

Warm blondie brownie, topped with vanilla ice  
cream, chocolate syrup and whipped cream // \$9

### CANNOLIS

Two cannolis with chocolate chip cream // \$10

## ENTRÉES

### - SEA -

### BOATHOUSE FISH & CHIPS

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

### STUFFED SOLE

Crab and scallop stuffed filet of sole served with  
potatoes and vegetable // \$23

### SESAME ENCRUSTED AHI TUNA

Served rare with potatoes and vegetable // \$23

### PAN SEARED SALMON

Pan seared salmon topped with a horseradish dill  
sauce, served with potatoes and vegetables // \$24

### - LAND -

### VEAL SALTIMBOCCA

Pan seared veal cutlet with prosciutto, sage pan  
jus served with potatoes and vegetable // \$25

### JERK HALF CHICKEN DINNER

Spicy Jamaican Jerk half chicken served with  
smokey poblano corn and orzo stir fry // \$25

### CHICKEN PICATTA

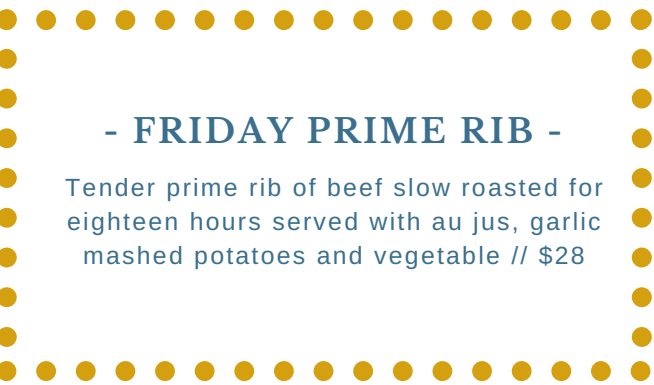
Pan seared chicken in lemon butter caper sauce,  
served over potatoes and vegetable // \$23

### SOUTHWEST CHICKEN

Cilantro-lime marinated grilled chicken served  
with smokey poblano corn and orzo stir fry // \$20

### - FRIDAY PRIME RIB -

Tender prime rib of beef slow roasted for  
eighteen hours served with au jus, garlic  
mashed potatoes and vegetable // \$28



### CHOCOLATE TORTE

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

### RASPBERRY LEMON DROP

Layers of vanilla genoise, lemon mousse and a  
hint of raspberry preserves // \$9

### CHEF'S CHOICE CHEESECAKE

Ask your server for the daily selection // \$9