

ALL DISHES ARE SERVED

Ocean-Fresh

THE BOATHOUSE RESTAURANT

EXECUTIVE CHEF - *Kevin Hohla*

SOUS CHEF - *Oscar Castellanos*

7 DAYS A WEEK

"IT'S Dinner TIME"

4PM & ONWARDS

THE RAW BAR

Oysters of the Day MP
EAST & WEST COAST AVAILABLE
HALF OR DOZEN

Littleneck Clams MP
HALF OR DOZEN

Shrimp Cocktail 3.5/EA
JUMBO WHITE WILD CAUGHT SHRIMP
MINIMUM OF 3 PIECES

Poached Lobstah MP
1/4 POUND HAND PICKED AND
POACHED IN BUTTER

THE STARTERS

FAMOUS FRENCH ONION 10

melted swiss + parmesan with a surprise when it comes to the table!

JUMBO CHICKEN WINGS 18

your choice of housemade buffalo, garlic parmesan, garlic soy or bbq

SESAME TUNA NACHOS 20

crispy wontons, diced red onion, bell pepper, cuke, eel sauce + spicy mayo

QUESADILLA 14

sauteed onions, peppers, pepper-jack + cheddar. Choice of chicken or beef (lobster or shrimp \$18)

LOBSTAH MAC 26

blended cheeses + panko parm crust

PEI MUSSELS PROVENCAL 18

One pound of steamed mussels in white wine, butter + fresh tomato

FRIED CALAMARI 18

hot cherry peppers and remoulade

FRIED WHOLE BELLIES MP

whole ipswich clam fried til golden & crispy. Served with remoulade

FROM THE SEA

HORSERADISH & PANKO SALMON Wild caught salmon, classic side, seasonal veggies 32

PALE ALE FISH N' CHIPS Hand cut fries, cole slaw, pickle. Legal to eat and drive 28

BLACKENED SWORDFISH Cajun spice, pico de gallo, classic side, seasonal veggies MP

MEDITERRANEAN WALLEYE Artichoke hearts, capers, onion & tomato over fresh spinach and garlic mashed potatoes 28

NE LOBSTAH ROLL Maine Style (cold with mayo) or CT Style (warm with butter) with house made chips cole slaw and pickle MP

FROM LAND & AIR

NEW YORK STRIP STEAK Hand cut juicy, flavorful and seriously marbled 14 oz steak MP
Make it Au Poivre for +\$3

HALF CRISPY DUCK Citrus soy glaze, classic side, seasonal veggies 32

BARBECUE BABY BACK RIBS House made BBQ, classic side, seasonal veggies.
Half Rack 26 Full Rack 32

BARBECUE COMBO 1/2 rack bbq ribs, 1/4 bbq chicken, and 3 bbq grilled shrimp 30

GRILLED FILET MIGNON Petit (6 oz) or Double Cut (12 oz) house made compound butter beef demi glacé MP

THE CREW BURGER Thoughtfully sourced USDA GRADE A BEEF, crispy bacon, yellow cheddar, LTO, fresh cut fries, cole slaw, pickle 18 + sauteed onions or mushrooms (+\$2)

PASTA & GRAIN

RAVIOLI CARBONARA Prosciutto, peas, silky parmesan cream sauce 22

CLAMS LINGUINI Choice of marinara, white wine or fra diavolo 30

SHRIMP & SCALLOP RISOTTO Diver scallops, jumbo shrimp pan seared over rich & savory risotto with sweet peas 35

CIOPPINO Mussels, clams, shrimp, scallops, & lobster tail simmered in marinara, white wine, or fra diavolo over linguini pasta 45

DEVEILED LOBSTER LINGUINI Hand picked lobster in a devilish spicy tomato sauce 32 (don't worry, its pleasantly spicy)

CURRIED QUINOA BOWL *V* *VG* Seasonal vegetables over spinach and quinoa 24
Add a protein for something a little extra

CHICKEN PARMESAN over linguini pasta 26

LINGUINI BOLOGNESE USDA GRADE A beef, grated parmesan *insert chef's kiss* 22

THOROUGHLY COOKING ALL MEATS, POULTRY SEAFOOD OR EGG REDUCES THE RISK OF FOOD BORNE ILLNESS
PLEASE NOTE THERE IS A MAXIMUM OF 3 CREDIT CARDS ALLOWED PER TABLE WHEN SPLITTING A CHECK



SALADS

THE CHOPPED BLT 14

romaine, bacon, tomato, onion, farm egg, bacon + blue cheese dressing

THE GOAT CHEESE 14

fried or almond baked goat cheese arugula + wild berry vinaigrette

THE STEAK FRITES 25

new york strip, garlic butter, fresh cut fries over romaine + caesar dressing

THE BEET N' BLUE 14

candied walnuts, onions, seasonal mixed greens + balsamic vinaigrette

THE CAESAR 12

romaine, garlic croutons, shaved parmesan + housemade dressing

THE HOUSE 12

mixed spring greens, cucumbers, tomato, onion + honey balsamic

Options

PROTEINS : Chicken +10, Beef +MP
Salmon +15, Shrimp +3.5 per piece

VINAIGRETTES : Wild Berry, Honey Balsamic, Red Wine Oregano

DRESSINGS : Ranch, Caesar, Bleu Cheese, Four Brothers Greek



Classic Sides

Garlic Mashed Potatoes
Baked Sweet Potato
Hand Cut French Fries
Rice Pilaf
Sweet Potato Fries +1



Add On's

Oarsman Onion Rings 9
Garlic Parm Fries 9
Maine Lobster Tail 15
Poached Lobstah MP