

# ADDITIONS!

## THE SOUP

**LOBSTER BISQUE \$10**

## THE RAW BAR

**TODAY'S OYSTERS \$22/\$35**

EAST COAST (NEW BRUNSWICK) - FRENCH KISS

WEST COAST (BRITISH COLUMBIA) - GIGAMOTO

**LITTLENECK CLAMS \$22**

on the half shell or steamed

**RAW BAR SAMPLER \$60**

3 East and West Coast Oysters, 3 Shrimp, 3 Clams

3 oz smoked salmon & Colossal Lump Crab

## THE STARTERS

**BOATHOUSE POUTINE \$15**

braised short rib, white cheddar curd, demi glace

**FRIED CLAM STRIPS \$18**

with cocktail and remoulade for dipping

**CAPRESE SALAD \$15**

fresh mozz, tomato, and basil with aged balsamic glaze.

**POPPER PRETZEL KNOTS \$14**

beer cheese dip

## THE MAIN COURSE

**1.5 LBS ALASKAN KING CRAB \$100**

served with drawn butter and a classic side

**BROILED FISHERMAN'S PLATTER \$40**

salmon, swordfish, cod, scallops, and crab stuffed shrimp and 1/2 tail with seafood butter over rice pilaf

**MEDITERRANEAN CHILEAN SEA BASS \$40**

topped with a artichoke, caper and olive ragout over fresh baby spinach and garlic mashed potatoes

**SURF N' TURF \$55**

20oz hand-cut USDA PRIME T-Bone Steak

and a 5 ounce Maine lobster tail

**BLACKENED HALIBUT \$34**

with pica de gallo

**JUMBO BRAZILIAN LOBSTER TAIL \$MP**

colossal tail broiled with vanilla bourbon butter

**JUMBO WILD CAUGHT STUFFED SHRIMP \$40**

traditional New England crab stuffing served with lobster newburgh sauce

**FRIED WHOLE BELLY PLATTER \$40**

plump and sweet fried bellies with fresh cut fries cole slaw, remoulade and cocktail sauce

**BONELESS BEEF SHORT RIBS \$32**

over garlic mashed potato and seasonal vegetables topped with crispy fried onions

**SLOW ROASTED PRIME RIB \$38/\$42**

Queen cut (16 oz) King cut (22 oz)

Hotel Style +\$1- grilled and topped with garlic butter

English +\$3 - thinly sliced w/ garlic butter, mush, onions