

ON ICE



OYSTERS MP

east and west coast

LITTLENECK CLAMS 22

on the half shell or steamed

SHRIMP COCKTAIL 17.5

5 jumbo wild caught shrimp

all served with horseradish, cocktail sauce + lemon

CREW MESS

FAMOUS FRENCH ONION 10

FRESH FRUIT 10

honey, lime juice, zest

SMOKED SALMON 16

lemon dill cream cheese, capers, pickled onions, crostini

CAULIFLOWER PIZZA 18

fig jam, fresh mozz, goat cheese, arugula, beets, aged balsamic

FRIED CALAMARI 18

cherry peppers, remoulade

JUMBO CHICKEN WINGS 18

bbq, buffalo, garlic parmesan or garlic soy

SESAME TUNA NACHOS 20

sesame seared tuna, diced onions, cukes, peppers, wontons chips, eel sauce, spicy mayo

GOAT CHEESE FRITTERS 15

arrabiata sauce, torn basil

BRUSCHETTA 2 WAYS 15

striato roll, marinated tomato, stracciatella, eggplant caponata, balsamic reduction

THE BOATHOUSE

GOOD MORNING!

BRUNCHY

CHALLAH HOLLA 16 - grand marnier custard, powdered sugar, warm maple syrup, berries

THE FULL BELLY 18 - 3 poached farm eggs, house made corned beef hash, charred asparagus, hollandaise

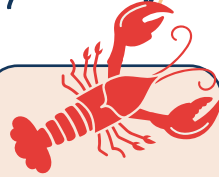
YOUR WAY 15 - 3 eggs how you like 'em, bacon, sausage or ham, boathouse potatoes, pick your toast

FLAP JACKS 16 - plain, blueberry, chocolate chip, or banana, warm maple syrup + butter

THE McLOVIN 18 - toasted english muffin, canadian bacon, poached farm eggs, chives, hollandaise, boathouse potatoes

BREAKFAST SAMMIE 15 - toasted striato roll, 2 fried eggs, cheddar cheese, avocado, chipotle aioli, bacon or sausage, dressed mixed greens

Captains fave!



LOBSTAH ROLL

buttered brioche, with all the goods

\$32

GET A GRIP

CREW BURGER 18 - leaf lettuce, vine ripe tomato, shaved onion, cheddar cheese, applewood bacon, brioche bun +\$2 fried egg

WAYGU BEEF HOT DOG 16 - toasted brioche roll, house made hot pepper relish, caramelized onions

FISH TACOS 22 - blackened cod, cabbage, mango salsa, pickled red onion, spicy aioli, corn tortilla

THE GOOD STUFF

HORSERADISH & PANKO SALMON 32 wild caught, rice pilaf, sauteed spinach

USDA PRIME NEW YORK STRIP 42 cafe de paris, baked potato

HALF CRISPY DUCK 32 citrus soy glaze, sweet potato fries

BARBECUE BABY BACK RIBS 26/32 house made bbq, fresh cut fries, cole slaw, pickle half rack or full rack

GRILLED FILET MIGNON 50 8oz filet, herbed garlic butter, beef demi glacé, baked potato

BRUNCH HOURS

SUNDAYS

11AM-3PM

SALADS

BLT WEDGE 16

iceberg, tri-color tomatoes, applewood smoked bacon, farm egg crumbled bleu cheese dressing

CLASSIC CAESAR 15

romaine hearts, garlic croutons, shaved parmesan

BEET + APPLE 18

baby arugula, warm almond crusted goats cheese, craisins, pickled onions, honey ginger vinaigrette

THE STEAK FRITES 25

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

THE HOUSE 12

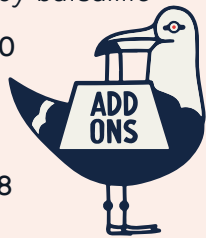
mixed spring greens, cucumbers tomato, onion + honey balsamic

GRILLED CHICKEN 10

GRILLED STEAK 16

GRILLED SALMON 18

GRILLED SHRIMP 15 (4 shrimp)



Lake Snack!

CHEFS ARTISINAL CHEESE SELECTION 18

fig jam, imported greek honey crostinis

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