



## APPETIZERS

### ***Hollander & De Koning Mussels\****

Our famous house specialty with spinach, tomatoes, smoked bacon with a decadent white wine butter sauce. **12.25**

### ***Chargrilled Octopus***

Succulent chargrilled octopus served a top a bed of Bermuda onion, lemon wheels, arugula and fragrant smoked paprika aioli. **16.25**

### ***Sesame Seared Blue Fin Tuna***

Seared rare, thinly sliced and served with wasabi, ponzo and Srirachi sauce. **14.75**

### ***Savory Chicken Wings***

Fried a crispy golden brown and served with our four signature sauces. **10.75**

### ***Asian Pork Drummies***

Our unique mini pork drumettes are deep- fried to a crispy golden brown and tossed in our sweet and spicy chili sauce. **12.50**

### ***Tender Gulf Shrimp\****

Chilled jumbo cocktail shrimp (4) or a half- pound of simple peel and eat. **12.75**

### ***Baked Cape Cod Clams Casino***

Casino-style with peppers, onions, bacon, Caesar and parmesan. **11.25**

### ***Broiled Bacon-Wrapped Sea Scallops***

Our generously sized scallops are fully wrapped in crispy delectable bacon and broiled to perfection. **14.25**

### ***Four Fried Cheeses***

A buttery and indulgent blend of Mozzarella, Asiago, Romano, Parmesan and Fontina cheeses, deep fried and served with marinara and garlic sauces. **10.75**

### ***Coconut Fried Shrimp***

Jumbo shrimp, perfectly crunchy and terribly addictive. **12.25**

### ***Smoked Salmon Carpaccio\****

Our beautiful smoked salmon is dressed with imported extra virgin olive oil, delicate sweet onions, tangy caper berries and crisp flat bread. **13.50**

### ***Mama's Famous Italian Meatballs***

Our traditional Italian meatballs served with classic marinara and shaved Parmesan cheese. **9.50**

### ***Short Rib Ravioli***

Zesty ravioli with seasoned spinach, mushroom and onion served with a fragrant yogurt-based curry drizzle **9.50**

### ***Crab Encrusted Artichokes***

Lightly breaded, filled with succulent crab and served with our signature white wine sauce. **13.75**

### ***Delectable Oysters***

Rockefeller with creamed spinach and smoked bacon. **2.75**

Oregonatta with garlicky crumbs & Grana Padano cheese. **2.50**

## SOUPS

### ***Lobster Bisque***

Cup **7.50** // Bowl **10.50**

### ***New England Clam Chowder (Made to order)***

Cup **6.95** // Bowl **9.95**

## LOBSTER TAILS & CRAB LEGS

All meals include fresh bread and choices of fresh fruit, fresh seasonal vegetables, house or Caesar salad, and a choice of baked potato, rice pilaf, mashed potatoes, sweet potatoes, coleslaw, linguine or whole wheat pasta marinara. Sweet potato fries and French fries available upon request.

### ***14-16 oz. Maine Tail\****

*Market Price*

### ***10-12 oz. Brazilian Tail\****

**44.25**

### ***Lobster Mac & Cheese***

Succulent Maine lobster baked with macaroni and a rich variety of cheeses and topped with a light breading. **30.50**

### ***Alaskan King\****

Decadent Colossal Alaskan King Crab. **54.25**

### ***Canadian Snow\****

Large Canadian Snow Crab. **34.50**

### ***Pacific Dungeness\****

Succulent Pacific Dungeness Cluster. **32.50**

### ***Hemingway's Crab Cakes***

Classic local favorite. Lite **24.75** // Regular **36.15**

### ***Crab Lovers Combo***

Combo of Dungeness Crab, Snow Crab and crab cake **46.50**

**EXTRA SIDES:** Loaded baked potato **4.95** // Grilled jumbo asparagus spears with hollandaise sauce **5.15**  
Loaded White Cheddar Mac & Cheese **6.15** // Half Pound Snow Crab **15** // Five Ounce Lobster Tail **18**

## LAND HO

All meals include fresh bread and choices of fresh fruit, fresh seasonal vegetables, house or Caesar salad, and a choice of baked potato, rice pilaf, mashed potatoes, sweet potatoes, coleslaw, linguine or whole wheat pasta marinara. Sweet potato fries and French fries available upon request. MEDIUM AND WELL DONE ONLY.

### ***Prime Top Sirloin\****

8 oz **24.25**

### ***Lamb Shank Provencal***

Pan braised and slow simmered to perfection with fresh garlic, pear tomatoes, celery, onions and rosemary **26.50**

### ***Filet Mignon\****

6 oz **30.25** // 10 oz **35.50**

### ***New York Strip\****

8 oz **28.25**

### ***Barbecue Baby Back Pork Ribs***

Slow-roasted until fork-tender, basted with our signature gochujang barbecue sauce.

16 oz **18.25** // 24 oz **25.95**

**EXTRA SIDES:** Loaded baked potato **4.95** // Grilled jumbo asparagus spears with hollandaise sauce **5.15**  
Loaded White Cheddar Mac & Cheese **6.15** // Half Pound Snow Crab **15** // Five Ounce Lobster Tail **18**

# BOATHOUSE FAVORITES

All meals include fresh bread and choice of either fresh fruit, fresh seasonal vegetables, house or Caesar salad, baked potato, rice pilaf, mashed potatoes, sweet potatoes, coleslaw, linguine or whole wheat pasta marinara. Sweet potato fries and French fries available upon request.

## ***Lobster, Scallop & Gulf Shrimp Sautee***

Half a Maine lobster, jumbo shrimp and scallops sautéed with diced tomato, green onion, arugula and herbed garlic butter. Served with linguine or whole wheat pasta. Choice of garlic, butter, Alfredo or marinara. **29.75**

## ***Old World Mediterranean Linguine***

Decadent artichokes, caper berries, hearts of palm, kalamata olives, spinach, tomato and garlic, tossed with white wine, Italian olive oil and whole wheat linguine. **22.95**

Add Fresh Catch **32.50**

Add grilled chicken **28.45**

## ***Asian Stir Fry***

Fragrant pan seared blend of broccoli, pea pods, carrots, baby corn, onion, bamboo shoots, water chestnuts, sprouts, purple cabbage and kale served with gluten free Thai Pad noodles and sesame ginger sauce. **19.50**

Add shrimp **28.95** // Add chicken **24.50** // Add steak **26.25** // Add tuna **28.25**

## ***Paella***

Classic Spanish paella of rich yellow rice loaded with Andouille sausage, lobster, shrimp, clams, octopus and mussels. **33.25**

## ***Island Coconut Shrimp***

Huge tender shrimp marinated and dredged in our signature coconut batter and quickly fried to a beautiful golden brown and served with a luscious berry dipping sauce. **28.95**

## ***Stuffed Flounder***

Beautiful fresh filet of flounder, overflowing with savory lump crabmeat stuffing. Lite **23.15** // Regular **29.95**

## ***Stuffed Gulf Shrimp***

Large succulent shrimp, overstuffed with lump crab meat and baked to perfection. Lite **23.15** // Regular **29.95**

## ***The California Grilled Veggie Kabob***

Garden fresh bell peppers, sweet onion, tomato, mushroom, zucchini, and squash with our fruity balsamic glaze reduction. **18.25**

Add shrimp **26.95** // Add chicken **24.25**

Add steak **28.95**

# SEAFOOD

## ***Boathouse Combo Platter***

Fresh grouper, prepared as you wish, served with our ultimate crab cake and a side of fried shrimp or shrimp scampi. **34.25**

## ***Lite Broiled Platter\****

The perfect trio of succulent shrimp, scallops and flounder. **24.25**

## ***Boardwalk Clam Bake***

Delectable choice of lobster tail or snow crab served with bbq pork ribs and old bay infused shrimp, clams and mussels. **31.75**

**EXTRA SIDES:** Loaded baked potato **4.95** // Grilled jumbo asparagus spears with hollandaise sauce **5.15**  
Loaded White Cheddar Mac & Cheese **6.15** // Half Pound Snow Crab **15** // Five Ounce Lobster Tail **18**

# FRESH CATCH

All meals include fresh bread and choices of fresh fruit, fresh seasonal vegetables, house or Caesar salad, and a choice of baked potato, rice pilaf, mashed potatoes, sweet potatoes, coleslaw, linguine or whole wheat pasta marinara. Sweet potato fries and French fries available upon request.

***Grouper*** 26

***Parrot Fish*** 21

***Salmon*** 24

***Trigger Fish*** 21

***Flounder*** 21

Broiled in lemon butter, Cajun blackened, flame grilled, Panko fried, Caribbean jerk spice, beer battered or Siciliano style – baked with fresh garlic, oregano, Italian bread crumb and extra virgin olive oil.

Signature sauces for your catch: Yogurt-based lime and cilantro aioli, Lemon caper cream sauce, lobster and Sherry cream sauce or soy scallion reduction.

# SIGNATURE ENTRÉE SALADS

## ***Block Island Chopped Salad\****

Garden fresh mixed greens, Maytag blue cheese, crisp granny smith apples, sweet pecans, hickory-smoked bacon and dried cranberries tossed with our tangy honey- lime vinaigrette. **14.95**

Add shrimp **20.95** // Add chicken **18.25**

With any cup of soup **16.95**

## ***Classic Caesar***

Crisp romaine hearts, garlic toasted croutons, with homemade Caesar dressing, topped with shaved Romano cheese.

**13.95**

Add shrimp **19.95** // Add chicken **17.95**

With any cup of soup **15.95**

## ***The Boathouse Cobb Salad\****

Old Bay infused shrimp, scallops and crab served over fresh mixed greens with sweet corn relish, crispy bacon and rich smoked gouda cheese served with a tangy pineapple mango vinaigrette. **19.25**

## ***Taco Salad***

Crisp shredded lettuce, Monterey jack cheese, vine ripe tomatoes, sour cream, guacamole with soft flour tortillas.

**13.25**

Add chicken **17.25** // Add shrimp **19.25**

Add steak **21.25**

With Beef Chili **17.25**

# BURGERS & SANDWICHES

All meals include fresh bread and choice of either fresh fruit, fresh seasonal vegetables, house or Caesar salad, baked potato, rice pilaf, mashed potatoes, sweet potatoes, coleslaw, linguine or whole wheat pasta marinara. Sweet potato fries and French fries available upon request. MEDIUM AND WELL DONE ONLY.

## ***Beyond Meat®Burger***

Beyond Meat ®patty topped with wilted spinach and caramelized red onion served on an ancient grain bun. **16.25**

## ***Lump Crab Melt***

Luscious crab, tomato, crisp bacon and melted Swiss cheese. **17.25**

## ***Classic French Dip***

Thinly sliced roast beef with au jus on garlic toasted French baguette. **16.25**

## ***Boathouse Burger***

Our signature sirloin and short rib meat burger inspired by Food Networks famous chef Pat Lafieda. Medium & well done only. **14.95**

### ***Traditional Club Sandwich***

Ham, turkey, bacon, lettuce, tomato and mayonnaise. **15.75**

### ***Our Famous Grouper***

Select your preparation: char-broiled, panko fried, blackened, jerk spice or beer battered. **Market Price**

### ***Ultimate Crab Cake Sandwich***

Our famous crab cake served with homemade tartar sauce. **18.25**

### ***Famous Eddie's Lobster Roll***

Chunks of chilled lobster meat with chopped celery, tossed in a lite dressing and served on a fresh baked baguette.

**Market Price**

### ***Vinny's Meatball Sub***

Classic Italian meatballs, drenched in marinara and dripping with provolone cheese on a crisp toasted garlic baguette.

**15.25**

### ***Grilled Chicken Caprese***

The Boathouse favorite is topped with fresh spinach, tomato, nutty basil pesto, mozzarella and aged balsamic drizzle.

**14.25**

### ***Mediterranean Cauliflower Pizza***

Seasoned cauliflower pizza crust topped with garden fresh tomatoes, red onion, arugula, Kalamata olives and crumbled feta. Vegan option/no cheese. **14 // Add shrimp 20 // Add chicken 18 // Add chorizo 17**

### ***Extra toppings for burgers and sandwiches. 1 each***

Cheddar, Swiss, American, pepper jack, blue cheese, bacon, spinach, grilled onions, sautéed onions, sautéed mushrooms, fried egg, fried onion rings, rich béarnaise or fresh guacamole.

# BEVERAGES

## NON-ALCOHOLIC

- 16 oz San Pellegrino Sparkling** 3.75
- 16 oz Acqua Panna Spring Water** 3
- 8 oz Perrier Pink Grapefruit** 2.25
- 12 oz San Pellegrino Blood Orange** 2.75
- 12 oz San Pellegrino Limonata** 2.75
- Soft Drinks (cans only)** 2.95
  - Coke, Diet Coke, Root Beer, Sprite, Ginger Ale*

## DOMESTICS BEER

- Bud Light** Light Lager 4.75
- Budweiser** Lager 4.75
- Coors Light** Light Lager 4.75
- Michelob Ultra** Light Lager 5.75
- Miller Light** Light Lager 4.75
- Yuengling** Lager 5.75

## CRAFT BEER

- Blue Moon** Belgian White Wheat Beer 6.25
- Sculpin Premium** India Pale Ale 6.50

## IMPORT BEER

- Buckler** Non-Alcoholic 5.25
- Corona** Lager 5.75
- Corona Light** Light Lager 5.75
- Guinness** Stout 6.25
- Heineken** Pale Ale 6.25

# WINE

## CHARDONNAY

### *BR Cohn (Carneros, California)*

Rich and concentrated with aromas of tropical fruit, pear and apricot. Nice bouquet of toasty oak and vanilla. 54.95

### *Cuvaison (Carneros, California)*

Clove spice, decadent white peach, apricot, nectarine and lime zest. Wine enthusiast 91 points. 51.25

### *Cakebread (Napa Valley, California)*

Exquisite fruit flavors and aromas with subtle vanilla and discreet oak. 74.95

### *Chalk Hill (Sonoma, California)*

Expressive fruit aromas of yellow apple and lemon curd with classic oak expression. 48.25

### *Duckhorn (Napa Valley, California)*

Rich and silky, flavors of pear, peach, chai, hints of French Oak, long and mineral-driven finish. 59.95

### *Rombauer (Carneros, California)*

Creamy rich palate, aromas of vanilla, peach, melon with a long, smooth finish marked by mouthwatering acidity. 74.25

### *Shafer, Red Shoulder Ranch (Carneros, California)*

Elegant aromas of melon, honeysuckle, pineapple and citrus zest, completed with bright acidity, seamless balance, long finish. 89.95

## PINOT GRIGIO

### *Santa Margherita (Alto Adige, Italy)*

Clean, crisp and dry, medium acidity, well balanced. 49.95

## INTERESTING UNIQUE WHITES

### *Masianco, Masi (Italy)*

Pinot Grigio and Verduzzo grapes are blended for this complex aromatic wine. Fresh flowers and ripe fruit lend itself perfectly to all seafood options. 36.25

# CHAMPAGNE & SPARKLING WINES

## *Domaine Carneros by Taittinger (Napa, California)*

Floral nose with undertones of vanilla, toasted hazelnut, pear and spice. 59.95

## *Domaine Carneros by Taittinger Brut Rose (Napa, California)*

Impeccable balance and fruit and fruit driven, with a lovely mix of fresh cherries. 71.95

## *Veuve Clicquot Brut Yellow Label (Reims, France)*

Dry, medium acidity, well-balanced, bright and beautiful ripe fruit with a medium finish 104.25

# SAUVIGNON BLANC

## *Flora Springs (Napa Valley, California)*

Fruit flavors of grapefruit, passion fruit, and mandarin orange with a spicy finish. 52.95

## *Kim Crawford (New Zealand)*

Crisp bouquet of citrus and tropical fruits with fresh zesty finish 49.95

## *Meritage, Cosentino, "The Novelist" (Napa Valley, California)*

Sauvignon Blanc and Semillon grapes blend to create this fresh melon, lemon, fig and quince delicacy. 39.95

## *Duckhorn (Napa Valley, California)*

Hints of grapefruit, melon and lime, natural acidity, streak of minerality, long focused finish. 66.25

## *Honig, Rutherford (Napa Valley, California)*

Bright, crisp and fresh, hints of peaches, ripe pear, lime and grapefruit, Medium-bodied with a lengthy finish. 51.95

# PINOT NOIR

## *MacMurray Ranch (California)*

Dark cherry, pomegranate and subtle hints of oak. 39.95

## *Twomey by Silver Oak (Russian River, California)*

Fruity, fleshy mid-palate and notes of blond tobacco and coffee bean on the long and slightly tannic finish. 81.25

## *Ponzi (Willamette Valley, Oregon)*

Notes of hickory, white pepper and blackberry nose, aromas of lavender and dark chocolate leading to a lush mouth of dark cherry and velvety soft tannins balanced with fruity acidity. 74.25

### *Domaine Serene, Yamhill Cuvee (Willamette Valley, Oregon)*

Dark ruby color with heavenly aromas of pomegranate, clove, cocoa and star anise. Tannins lead to a long lingering finish. **91.95**

## SUPER TUSCAN

### *Antinori, Il Bruciato, Guado al Tasso (Tuscany, Italy)*

Aromas of ripe red berry, fruit and sweet, spikes the palate, is well structured in its fruity finish. **62.25**

## INTERESTING UNIQUE REDS

### *Campofiorin, Masi (Italy)*

A wonderful blend of Corvina, Rondirella and Molinara grapes. Smooth and complex, with dried-fruit flavors and berry fruit preserves. Mellow and silky. **39.95**

### *Shiraz, Robert Oatley Signature Series (McLaren Vale)*

Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence. **36.25**

## CABERNET SAUVIGNON

### *Concannon Founder's Reserve (Paso Robles, California)*

Intense cherry, ripe plum and black currant with hints of cocoa, vanilla and spice. **36.25**

### *St. Supery (Napa Valley, California )*

Blackberry, plum, oak and vanilla aromas, tannins and a pepper finish. **62.25**

### *Starmont by Merryvale (Napa Valley, California)*

A beautiful collection of blueberry, vanilla, cinnamon, ripe plum, lavender and bramble on the nose. Sweet, soft tannins are framed with Flavors of ripe plum and chocolate on the finish. **49.95**

### *Jordan (Alexander Valley, California)*

This wine is most remarkable for its structure and gracefulness on the palate, aromas of blackberries, black currant and cherries with fine tannins from new French oak barrels. **94.25**

### *Rombauer (Napa Valley, California)*

Aromas of cherries, blackberries, plums, rosemary, medium to full-bodied wine with supple tannins. **114.25**

### *Caymus (Napa Valley, California)*

Dark red color with powerful aromas of sweet ripe cabernet grapes. Wine is balanced, rich and impressively complex with finely grained cacao tannin. 129.95

## MERLOT

### *Duckhorn (Napa Valley, California)*

Intense aromas of dark cherry, cedar, sweet spices with hints of sweet oak and nutmeg and well-integrated tannins. 86.25

## DESSERTS

### *Crème Brulée Cheesecake*

The marriage of two great classics: crème brulée layered and a-mingle with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel. 6.25

### *Salted Caramel Vanilla Crunch Cake*

Our super naturally light but buttery vanilla-flecked cake has waves of caramel cake with a salted caramel crunch layer, a creamy custard layer and a caramel finish. 7.50

### *Caramel Apple Granny®*

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-the-mouth shortbread crust. 6.25

### *Molten Chocolate Cake*

Our moist dark chocolate cake enrobed with dark chocolate...filled with a dark chocolate truffle that melts out. 6.25

### *Toffee Blondie*

A buttery blondie studded with creamy white chocolate chunks, semi-sweet chocolate and chewy pieces of Heath® toffee. 6.50

### *Key Lime Pie*

Authentic Florida Key Lime...tartly refreshing in a granola'd crust. 6.75

### *Gluten-Free Dark & White Chocolate Cake\**

With a generous layer of fine Belgian white chocolate mousse between two layers of dark chocolate sponge cake topped with chocolate ganache, you won't believe its gluten-free! 6.50