

APPETIZERS

Roasted Brussels Sprouts applewood smoked bacon, roasted garlic aioli, parmesan, pecorino, and asiago cheeses 10

Hummus Platter housemade hummus with feta cheese, pesto, grape tomatoes, kalamata olives, and warm pita 11

Warm Pretzel Bites with honey mustard 7

Fried Pickles with creamy garlic 6

Scallop Dip bay scallops baked with smoked gouda and spinach, and warm pita 14

Fried Calamari hot cherry peppers and served with marinara or thai chili 10

Appetizer Sampler mozzarella sticks, buffalo wings, and fried calamari 16

Jumbo Lump Crab Cake chipotle remoulade and mesclun greens lightly dressed in balsamic vinaigrette 12

Coconut Crusted Shrimp shrimp marinated in coconut milk then fried with a panko coconut crust 14

Mussels P.E.I. mussels steamed in white wine and garlic OR in spicy marinara 10

Boneless Wings all natural white chicken, lightly battered and fried with your choice of sauce 12

Classic Wings baked with our house rub, then fried with your choice of sauce 12

Sauces

buffalo / traditional BBQ / smoky mustard BBQ
parmesan peppercorn / cajun dry rub / thai chili

RAW BAR

all raw bar served with our Boathouse cocktail sauce

Shrimp Cocktail
*jumbo shrimp in
citrus marinade*
2.75/each

Littleneck Clams
*with red wine and
shallot mignonette*
1.50/each

Local Oysters
*with red wine and
shallot mignonette*
2.50/each

SOUP

French Onion Soup
7/crock

**New England
Clam Chowder**
5/cup 7/bowl

Soup of the Day
5/cup 7/bowl

SALADS

Boathouse Salad strawberries, mandarin oranges, toasted pecans, crumbled blue cheese, mesclun greens in raspberry vinaigrette 12

Caesar Salad crisp romaine in our house caesar dressing with focaccia croutons and shaved parmesan cheese 10

Garden Salad mesclun greens, cucumbers, carrots, red onion and grape tomatoes with your choice of dressing 8

Roasted Beet Salad sliced roasted beets with crumbled goat cheese, grape tomatoes, and mesclun greens in balsamic vinaigrette 11

Quinoa Salad mesclun greens, tri-colored quinoa, english cucumbers, grape tomatoes, crumbled feta, balsamic vinaigrette 11

SALAD ADDITIONS

Chicken (6) Lobster (12) Scallops (8)
Shrimp (6) Salmon (7)

SANDWICHES & BURGERS

*all sandwiches are served with french fries or potato chips
sweet potato fries or a side salad are available for \$1 extra*

Beer-Battered Fish Taco cod lightly battered in Blue Point Toasted Lager, in a flour tortilla with mango pico de gallo, sriracha sour cream, diced tomatoes, and shredded lettuce 16

Boathouse Big Mac grilled *Certified Angus Beef*[®] burger with thousand island dressing, caramelized onions, applewood smoked bacon, and cheddar cheese 14

Boathouse Burger grilled *Certified Angus Beef*[®] burger with our house rub 11

Chicken Spinach Burger chicken, spinach, and applewood smoked bacon served with our curry aioli 12

Crab Salad Club chilled crab salad, applewood smoked bacon, lettuce, and sliced tomato on wheat toast 16

B.L.T. applewood smoked bacon, crisp lettuce, and sliced tomato with pesto mayo 10

Buffalo Chicken Wrap crispy chicken in our spicy buffalo sauce with lettuce, tomato, three-cheese blend, creamy blue cheese dressing in a sun-dried tomato wrap 12

Turkey Stirato oven roasted turkey, applewood smoked bacon, caramelized onions, swiss cheese, housemade thousand island on a toasted stirato roll 14

Grilled Cheese smoked gouda, sliced tomato, baby spinach 11

Chicken Parmesan Sandwich lightly breaded and fried chicken breast with our housemade marinara and melted cheese 16

Lobster Salad Roll lobster meat lightly dressed with mayo in a toasted roll and topped with scallions *market price*

Warm Lobster Roll lobster meat with drawn butter in a toasted roll *market price*

PIZZAS

Buffalo Chicken

grilled chicken breast, caramelized onions, creamy garlic, buffalo sauce, mozzarella 15

Goat Cheese

spinach, fig jam, and caramelized onions 14

Bacon Margherita

sliced tomatoes, fresh mozzarella, crumbled bacon, basil, balsamic reduction 15

Cheese

marinara, mozzarella, parmesan 12

ENTRÉES

Slow-Braised Short Ribs roasted garlic mashed potatoes, sautéed mixed vegetables 25

New York Strip grilled 10 oz. *Certified Angus Beef*® steak with sweet potato mash, roasted zucchini, and a burgundy reduction 28

Hanger Steak *Certified Angus Beef*® grilled and sliced, with a gorgonzola-caramelized onion reduction and truffle salted fries 24

Chicken Parmesan panko-crust chicken with our housemade marinara and melted cheese over linguine 17

Fish & Chips beer-battered cod with your choice of french fries or chips 15

Short Rib Mac & Cheese braised short ribs with smoked gouda cream sauce, caramelized onions, sautéed mushrooms, and roasted tomatoes 18

Broiled Cod scallop stuffing and creamy vegetable risotto 18

Stonington Bomster Scallops pan-seared local scallops in a citrus sauce over smoked gouda and caramelized onion risotto 28

Shrimp Scampi linguine with sautéed shrimp, fresh garlic, diced tomatoes, white wine, and fresh parmesan 22

Panko Chicken roasted garlic mashed potatoes, green beans, and an herbed mushroom sauce 17

Fisherman's Platter fried cod, fried scallops, and fried shrimp 29

Pan-Seared Salmon citrus-rubbed salmon over warm quinoa salad with roasted red peppers and baby spinach and a scallion butter 23

Please inform your server of any allergies prior to ordering.

A 20% service charge may be added to parties of 8 or more.

No more than 6 separate checks per table, please.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are proud to serve Certified Angus Beef® steaks and burgers, the tastiest, juiciest beef available.