



APPETIZERS

MAPLE BACON BRUSSELS SPROUTS

walnuts, dried cranberries, goat cheese, applewood smoked bacon 10

CALAMARI fried with banana peppers and shallots, tossed in a garlic and white balsamic vinaigrette 12

WARM PRETZEL BITES choice of honey mustard or beer cheese 8

COCONUT SHRIMP served with thai chili sauce 14

ROASTED BEET HUMMUS served with feta cheese, fresh vegetables, basil pesto, pita bread 11

WINGS (Boneless or Traditional) 12 with your choice of sauce: buffalo | BBQ | smoky mustard BBQ | thai chili | parmesan peppercorn | cajun dry rub

MUSSELS steamed in white wine and garlic 10

SOUP

NEW ENGLAND CLAM CHOWDER

cup 5 / bowl 7

FRENCH ONION 7/crock

SOUP OF THE DAY cup 5 / bowl 7

SALADS

BOATHOUSE strawberries, mandarin oranges, toasted pecans, crumbled blue cheese, mesclun greens, raspberry vinaigrette 12

ROASTED BEET goat cheese, grape tomatoes, mesclun greens, balsamic vinaigrette 11

QUINOA baby spinach, tri-colored quinoa, english cucumbers, grape tomatoes, crumbled feta, lemon garlic vinaigrette 11

CAESAR crisp romaine, shaved parmesan, croutons, housemade caesar dressing 10

GARDEN mesclun greens, english cucumbers, carrots, red onion, grape tomatoes, your choice of dressing 9

SALAD ADDITIONS

Chicken (6) Shrimp (6) Salmon(8)
Beyond Meat™ (8)

BURGERS

CHOOSE YOUR PATTY:

Certified Angus Beef® *Not all beef is created equal! Our beef burgers meet the highest standards of quality*

Beyond Meat™ *Plant-based burger, 100% vegan, gluten-free and soy-free, non-GMO*

Chicken Spinach *Our popular housemade chicken burger ground with applewood smoked bacon and spinach*

CHOOSE YOUR TOPPINGS:

Classic – lettuce, tomato, onion 12

Boathouse Big Mac – caramelized onions, bacon, thousand island dressing, cheddar cheese 14

Black & Blue – cajun rub and gorgonzola crumbles 14

Philly – roasted red peppers, caramelized onions, sautéed mushrooms, swiss cheese 14

Mojito – cheddar cheese, mango pico de gallo, mojito lime rub 13

Caprese – fresh mozzarella, tomatoes, basil pesto, balsamic reduction 14

TACOS

FISH beer-battered cod, mango pico de gallo, sriracha sour cream, diced tomatoes, shredded lettuce 16

SHRIMP – mojito lime seasoning, shredded lettuce, sriracha sour cream, mango pico de gallo 15

BRISKET – three cheese blend, cole slaw 15

BEYOND MEAT™ – roasted beet hummus, vegan sour cream, pico de gallo 16

ROASTED VEGGIE – mixed vegetables, crumbled feta 15

GRILLED CHICKEN – three cheese blend, shredded lettuce, pico de gallo 15

LOBSTER – lobster salad, shredded lettuce, diced tomatoes 18

ENTRÉES

FRIED CHICKEN roasted brussels sprouts, cheddar scallion mashed potatoes, shallot-black pepper gravy 18

SALMON citrus-rubbed salmon over warm quinoa salad with roasted red peppers, baby spinach, and scallion butter 23

FISH & CHIPS beer-battered cod with your choice of french fries or chips 15

SHRIMP SCAMPI linguine with sautéed shrimp, fresh garlic, diced tomatoes, fresh parmesan 22

HANGER STEAK 10oz *Certified Angus Beef®* grilled and sliced, with caramelized onions and gorgonzola truffle risotto 25

BAKED COD lemon-dill panko, herb-roasted fingerling potatoes, sautéed broccoli, citrus beurre blanc 18

BBQ BRISKET sharp cheddar mac and cheese, homemade barbeque sauce, scallions 24

Please inform your server of any allergies BEFORE placing your order.

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

No more than 4 separate checks per table, please.

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

Need a GLUTEN-FREE menu? Just ask!