

# 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*<sup>®</sup> burger with thousand island dressing, caramelized onions, applewood smoked bacon, and cheddar cheese 14

**Boathouse Burger** grilled *Certified Angus Beef*<sup>®</sup> 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.*