

APPETIZERS

Hummus Platter

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

11

Vegetable Quesadilla

mixed veggies, smoked gouda, sliced scallions,
whole wheat flour tortilla, creamy garlic

10

Short Rib Mac & Cheese

braised short ribs with smoked gouda cream
sauce and caramelized onions, sautéed
mushrooms, roasted tomatoes

12

Roasted Brussels Sprouts

applewood smoked bacon, roasted garlic aioli,
shaved parmesan, pecorino, and asiago cheeses

9

Jumbo Lump Crab Cake

chipotle remoulade and mesclun greens
lightly dressed in balsamic vinaigrette

12

Fried Pickles

with creamy garlic

6

Mussels

P.E.I. mussels steamed in white wine and garlic
OR in Mystic Bridge IPA with hot peppers

10

Baked Burrata

fresh creamy mozzarella with our housemade
marinara, fresh basil, balsamic reduction,
and toast points

12

Wings

baked with our house rub and then fried
with your choice of buffalo or thai chili sauce

10

Scallop Dip

fresh chopped scallops baked with
smoked gouda and spinach, and served
with warm pita

13

Coconut Crusted Shrimp

shrimp marinated in coconut milk then
fried with a panko coconut crust

14

BBQ Pork Shank "Wings"

crispy pork shanks in our smoky
mustard barbeque sauce

12

Garlic Parmesan Fries

french fries tossed in a garlic parmesan sauce

6

Calamari

lightly fried with hot cherry peppers and
served with marinara or thai chili sauce

10

RAW BAR

all raw bar served with our Boathouse cocktail sauce

Shrimp Cocktail

jumbo shrimp in a citrus marinade
2.75/each

Littlenecks

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 and mesclun greens with a raspberry vinaigrette

11

Grilled Romaine

grape tomatoes, applewood smoked bacon and crumbled blue cheese topped with creamy blue cheese dressing and a balsamic reduction

11

Caesar Salad

crisp romaine in caesar dressing with focaccia croutons and shaved parmesan cheese

10

Garden Salad

mesclun greens, cucumbers, and grape tomatoes with your choice of dressing

7

Roasted Beet Salad

sliced roasted beets with crumbled goat cheese, grape tomatoes, and mesclun greens in our balsamic vinaigrette

10

Tuscan Salad

fresh mozzarella, kalamata olives, grape tomatoes, focaccia croutons, and mesclun greens in our balsamic vinaigrette

10

SALAD ADDITIONS

Chicken 6

Lobster 12

Scallops 8

Shrimp 6

Salmon 7

PIZZAS

Buffalo Chicken

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

14

Bacon Margherita

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

15

Goat Cheese

spinach, fig jam, and caramelized onions

14

Cheese

marinara, mozzarella, parmesan

11

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 sriracha sour cream, diced tomatoes, pickled red cabbage

15

Crab Cake

jumbo lump crab cake with chipotle remoulade, lettuce, and red onion

16

Tomato Mozz

fresh mozzarella and sliced tomatoes with roasted red peppers and pesto on warm herbed flatbread

10

Chicken Focaccia

roasted red peppers, melted provolone, and parmesan peppercorn on toasted focaccia

14

Turkey Stirato

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

14

Hummus Wrap

housemade hummus, kalamata olives, feta cheese, pesto, grape tomatoes, cucumbers, and lettuce in a sun-dried tomato wrap

12

Lobster Salad Roll

lobster meat lightly dressed with mayo in a toasted roll and topped with scallions

market price

Boathouse Big Mac

grilled *Certified Angus Beef*® burger with thousand island, caramelized onions, bacon, and swiss cheese

12

Boathouse Burger

grilled *Certified Angus Beef*® burger with our house rub

10

Buffalo Chicken Wrap

crispy chicken in our spicy buffalo sauce with lettuce, tomato, three-cheese blend, creamy blue cheese dressing

12

Chicken Spinach Burger

chicken, spinach, and applewood smoked bacon served with our curry aioli

11

B.L.T.

applewood smoked bacon, crisp lettuce, and sliced tomato with pesto mayo on herbed flatbread

10

Seafood Roll

chilled lobster, crab, calamari, and shrimp lightly tossed in a fresh herb vinaigrette and served in a toasted roll

22

Warm Lobster Roll

lobster meat poached in drawn butter in a toasted roll

market price

ENTRÉES

Seafood Fra Diavolo

linguine with shrimp, mussels, calamari,
and garlic in a spicy marinara

22

Hanger Steak

Certified Angus Beef® grilled and sliced,
served with french fries

22

New York Strip

grilled 10 oz. *Certified Angus Beef*® steak
with sweet potato mash, green beans,
and a bourbon-brown sugar demi glace

28

Slow-Braised Short Ribs

sweet potato mash, green beans

25

Cajun Chicken Penne

grilled chicken and garlic roasted tomatoes
in a cajun cream sauce

18

Baked Stuffed Lobster

with sea scallop stuffing, red bliss potatoes,
seasonal vegetables, drawn butter
market price

New England Lobster Dinner

boiled lobster with red bliss potatoes,
seasonal vegetables, and drawn butter
market price

Panko Chicken

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

17

Fish & Chips

beer-battered cod with your choice of
french fries or chips

15

Honey Pecan Salmon

salmon baked with whole-grain honey
mustard and toasted pecans, and served with
sweet potato mash and seasonal vegetables

22

Broiled Cod

scallop stuffing and creamy vegetable risotto

18

Chicken Parmesan

panko-crusted chicken with our housemade
marinara and melted cheese over linguine

17

Fisherman's Platter

fried cod, fried scallops, and fried shrimp
served with your choice of fries or chips

29

Stonington Bomster Scallops

pan-seared local scallops in a citrus sauce,
served with caramelized onion and
smoked gouda risotto

28



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.