

# APPETIZERS

## **Hummus Platter**

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

11

## **Vegetable Quesadilla**

mixed veggies, three cheeses, sliced scallions,  
whole wheat flour tortilla, sriracha sour cream

10

## **Short Rib Mac & Cheese**

braised short ribs with smoked gouda cream  
sauce and caramelized onions

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**

bay scallops baked with smoked gouda  
and spinach, and served with warm pita

11

## **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

## **Curry Fries**

a basket of french fries served with curry aioli

5

## **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 our house caesar dressing with focaccia croutons and shaved parmesan cheese

10

### Roasted Beet Salad

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

10

### Garden Salad

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

7

### 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

## **Seafood Roll**

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

*market price*

## **Boathouse Burger**

grilled *Certified Angus Beef*<sup>®</sup> burger with our house rub

10

## **Boathouse Big Mac**

grilled *Certified Angus Beef*<sup>®</sup> burger with thousand island, caramelized onions, bacon, and cheddar cheese

10

## **Chicken Spinach Burger**

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

11

## **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

## **B.L.T.**

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

10

## **Warm Lobster Roll**

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

## **Lobster Salad Roll**

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

# ENTRÉES

## **Fish & Chips**

blah blah blah

15

## **New York Strip**

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

28

## **Hanger Steak**

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

22

## **Slow-Braised Short Ribs**

sweet potato mash, green beans

25

## **Cajun Chicken Penne**

with 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*

## **Stonington Bomster Scallops**

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

28

## **Panko Chicken**

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

17

## **Honey Pecan Salmon**

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

22

## **Seafood Fra Diavolo**

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

22

## **Broiled Cod**

scallop stuffing and creamy vegetable risotto

17

## **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

29



*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.*