

APPETIZERS

Fried Oysters
with chipotle remoulade
13

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

Baked Brie
served warm with fig jam
and herbed flatbread
11

Calamari
lightly fried with hot cherry peppers and
served with marinara or thai chili sauce
10

Mussels
P.E.I. mussels steamed in white wine and garlic
OR in Mystic Bridge IPA with hot peppers
10

Curry Fries
a basket of french fries served with curry aioli
5

Wings
baked with our house rub and then fried with
your choice of buffalo or thai chili sauce
10

Applewood Smoked Bacon
strips of thick cut bacon served with three
dipping sauces: chipotle creamy garlic,
smoky BBQ mustard, and spicy peanut
10

Scallop Dip
bay scallops baked with smoked gouda
and spinach, and served with warm pita
11

Fried Artichokes
with lemon aioli
6

Fried Green Beans
with lemon aioli
6

Fried Pickles
with creamy garlic
6

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

BBQ Pork Shank "Wings"
crispy pork shanks in our smoky
mustard barbeque sauce
12

SOUP

French Onion Soup
7/crock

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

Soup of the Day
5/cup 7/bowl

RAW BAR

Shrimp Cocktail
2.50/each

Littlenecks
1.50/each

Blue Point Oysters
2.50/each

SALADS

Boathouse Salad

strawberries, mandarin oranges, toasted pecans, crumbled blue cheese and mesclun greens with a raspberry vinaigrette

11

Caesar Salad

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

10

Garden Salad

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

7

Grilled Romaine

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

11

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 EXTRAS

Chicken 6

Lobster 12

Scallops 8

Shrimp 6

Salmon 7

PIZZAS

Goat Cheese

spinach, fig jam, and caramelized onions

14

Cheese

mozzarella, marinara, parmesan

11

Margherita

fresh mozzarella, garlic, sliced tomatoes, basil

14

Italian Sausage

sliced Italian sausage, roasted red peppers, marinara, mozzarella, parmesan

14

BBQ Pulled Pork

our housemade pulled pork with marinara, three-cheeses, and scallions

14

KIDS \$7

Fish Sticks

with french fries

All Natural Chicken Tenders

with french fries

Grilled Cheese

with french fries

Pasta

marinara or butter and cheese

Cheese Pizza

7 inch personal pie

Hamburger

with french fries

SANDWICHES

*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

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

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

Hummus Wrap

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

12

B.L.T.

with pesto mayo on herbed flatbread

10

Lobster B.L.T.

lobster meat on herbed flatbread with applewood smoked bacon, lettuce, sliced tomato, and mayo

20

Warm Lobster Roll

lobster meat with drawn butter in a toasted roll

19

Lobster Salad Roll

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

19

BURGERS

Boathouse Burger

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

10

Chicken Spinach Burger

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

11

Veggie Burger

grilled black bean burger

10

BURGER EXTRAS

\$1/each

Cheese

Applewood Smoked Bacon

Sautéed Mushrooms

Caramelized Onions

Please inform your server of any allergies prior to ordering.

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

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

ENTRÉES

Panko Chicken

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

17

Chicken & Sausage Penne

with baby spinach in a creamy tomato sauce
and topped with shaved parmesan

17

Honey Pecan Salmon

salmon baked with whole-grain mustard
and toasted pecans, and served with
rice and vegetables

22

Broiled Cod

with sea scallop stuffing, roasted garlic mashed
potatoes, and sautéed mixed vegetables

17

Chicken Parmesan

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

17

Seafood Fra Diavolo

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

22

Stonington Bomster Scallops

pan-seared local scallops served with
herbed rice and sautéed mixed vegetables

24

STEAKS



*Our steaks are the Certified Angus Beef®
brand, the tastiest, juiciest beef available.*

Hanger Steak

grilled and sliced, served with french fries

22

New York Strip

grilled 10 ounce steak with roasted garlic
mashed potatoes, green beans, and a
red wine demi glace

28

LOBSTER

New England Lobster Dinner

with red bliss potatoes, sautéed mixed
vegetables, and drawn butter

market price

Baked Stuffed Lobster

with scallop stuffing, red bliss potatoes,
sautéed vegetables, and drawn butter

market price

FROM THE FRYER

Fish & Chips

14

Fried Scallops

24

Fried Shrimp

17

Fried Oysters

17

Fisherman's Platter

fried cod, fried scallops, and fried shrimp

29