APPETIZERS

Applewood Smoked Bacon

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

BBQ Pork Shank "Wings"

crispy pork shanks in our smoky mustard barbeque sauce 12

Scallop Dip

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

11

Calamari

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

Curry Fries

a basket of french fries served with our popular housemade curry aioli 5

Wings

with your choice of buffalo or thai chili

Fried Pickles

with creamy garlic 6

French Onion Soup

7/crock

Fried Green Beans

with lemon aioli 6

SOUP

New England Clam Chowder 5 cup / 7 bowl

RAW BAR

Shrimp Cocktail 2.50/each

Mussels

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

Hummus Platter

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

Baked Brie

served with warm fig jam and herbed flatbread

11

Fried Oysters

served with chipotle remoulade 13

Clams Casino

one dozen littleneck clams baked with casino butter, bacon, and herbed breadcrumbs 12

Jumbo Lump Crab Cake

served with chipotle remoulade and mesclun greens lightly dressed in balsamic vinaigrette 12

Fried Artichokes with lemon aioli

6

Soup of the Day 5 cup / 7 bowl

Blue Point Oysters

2.50/each

Littlenecks 1.50/each

SALADS

Boathouse Salad

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

11

Caesar Salad

crisp romaine lettuce tossed 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 served on the side

7

Grilled Romaine

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

10

Roasted Beet

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

10

Tuscan

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

10

SALAD EXTRAS

Chicken 6 Lobster 12

Scallops 8 Sl

Shrimp 6

Salmon 7

PIZZAS

Goat Cheese

spinach, fig jam, and caramelized onions
14

Cheese

mozzarella, marinara, parmesan 11

Margherita

fresh mozzarella, garlic, tomatoes, and basil 14

Italian Sausage

sliced Italian sausage, roasted red peppers, marinara, mozzarella, parmesan 14

BBQ Pulled Pork

our housemade pulled pork with marinara, three-cheese blend, and scallions

14

KIDS \$7

Cheese Pizza

Chicken Tenders

Grilled Cheese

Pasta

Fish Sticks

Burger

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 with Blue Point Toasted Lager, and served in a flour tortilla with sriracha sour cream, diced tomatoes, and pickled red cabbage

15

Chicken Focaccia

roasted red peppers, melted provolone, and parmesan peppercorn on toasted focaccia
14

Buffalo Chicken Wrap

crispy all-white chicken tossed in our spicy buffalo sauce, wrapped in a sun-dried tomato tortilla with lettuce, tomato, three-cheeses, and creamy blue cheese dressing

11

Lobster Salad Roll

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

Warm Lobster Roll

with drawn butter in a toasted roll 18

Tomato Mozz

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

10

Crab Cake

jumbo lump crab cake with chipotle remoulade, lettuce and red onion 16

BURGERS

Boathouse Burger

grilled Certified Angus Beef with our house rub

Chicken Spinach Burger

chicken, spinach, and applewood smoked bacon served with curry aioli 11 **Veggie Burger**

grilled black bean burger 10

BURGER EXTRAS

\$1/each

cheese applewood smoked bacon sautéed mushrooms caramelized onions



The Mystic Boathouse proudly serves Certified Angus Beef products

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

Please inform your server of any allergies.

ENTRÉES

Stonington Bomster Scallops

pan-seared local scallops served with herbed rice and sautéed mixed vegetables 24

Chicken & Sausage Penne

with baby spinach in a creamy tomato sauce and topped with shaved parmesan 17

Panko Chicken

with roasted garlic mashed potatoes, green beans, and an herbed mushroom sauce 17

Hanger Steak

10 ounce grilled and sliced Certified Angus Beef served with french fries 20

Slow~Braised Short Ribs

roasted garlic mashed potatoes, green beans 24

Honey Pecan Salmon

salmon baked with whole-grain mustard and toasted pecans, served with rice and vegetables 22

Seafood Fra Diavolo

linguine with shrimp, mussels, calamari, and garlic in a spicy marinara 20

Broiled Cod

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

17

New York Strip

grilled 10 ounce Certified Angus Beef steak with roasted garlic mashed potatoes, green beans, and a red wine demi glace 24

Chicken Parmesan

panko-crusted chicken with our housemade marinara and melted cheese over linguine 17

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