

# APPETIZERS

## P.E.I. Mussels

steamed in white wine, butter, and garlic  
OR steamed in Mystic Bridge I.P.A.  
with garlic and cherry peppers  
10

## Applewood Smoked Bacon

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

## Scallop Dip

smoked gouda, spinach, warm pita  
11

## Baked Brie

with warm fig jam and herbed flatbread  
11

## Fried Pickles

with a side of creamy garlic  
5

## Calamari

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

## Fried Oysters

chipotle remoulade  
12

## Jumbo Lump Crab Cake

chipotle remoulade and mesclun greens  
12

## BBQ Pork Shank "Wings"

crispy pork shanks in a smoky mustard  
barbeque sauce  
12

## Grilled Eggplant Napoleon

fresh mozzarella, grilled eggplant, and plum  
tomatoes with basil and a balsamic reduction  
10

## Fried Green Beans

with lemon aioli  
5

## Hummus Platter

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

## Fried Artichokes

with lemon aioli  
6

## Curry Fries

french fries with a side of curry aioli  
5

## Wings

choice of buffalo or thai chili sauce  
10

## Clams Casino

one dozen littleneck clams with casino butter,  
bacon, and herbed bread crumbs  
12

# SOUP

## French Onion Soup

7/crock

## New England Clam Chowder

5 cup/6 bowl

## Soup of the Day

5 cup/6 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  
10

## Caesar

crisp romaine lettuce, focaccia croutons, parmesan  
9

## Grilled Romaine

grape tomatoes, creamy blue cheese dressing,  
applewood smoked bacon, crumbled blue cheese, balsamic reduction  
10

## Garden

cucumbers, grape tomatoes, mesclun greens  
7

## Roasted Beet

goat cheese, grape tomatoes, and mesclun greens with a balsamic vinaigrette  
10

## Tuscan

fresh mozzarella, grape tomatoes, kalamata olives,  
focaccia croutons, and mesclun greens with a balsamic vinaigrette  
10

## SALAD EXTRAS

Chicken 5 Steak 7 Lobster 12 Scallops 8 Shrimp 5 Salmon 6

# PIZZAS

## BBQ Pulled Pork

our housemade pulled pork with marinara, three-cheeses, and scallions  
14

## Chicken

basil pesto, roasted red peppers, plum tomatoes,  
roasted garlic cloves, crumbled feta cheese  
14

## Cheese

mozzarella, marinara, parmesan  
11

## Goat Cheese

spinach, fig jam, caramelized onions  
14

## Margherita

garlic, tomatoes, basil, fresh mozzarella  
14

# BURGERS

## Boathouse Burger

grilled Certified Angus Beef with our house rub on a potato roll

9

## Chicken Spinach Burger

housemade chicken burger with spinach, applewood smoked bacon, and curry aioli on a potato roll

11

## Veggie Burger

grilled black bean burger on a potato roll

10

## BURGER EXTRAS

cheese, applewood smoked bacon, sautéed mushrooms, caramelized onions  
1/each

# SANDWICHES

## Lobster Salad Roll

with light mayo and scallions on a  
toasted roll

18

## Buffalo Chicken Wrap

lettuce, tomato, three-cheese blend and  
creamy blue cheese dressing in a  
sun-dried tomato wrap

11

## Beer-Battered Fish Taco

sriracha sour cream, tomatoes, and  
pickled red cabbage on a flour tortilla

15

## Warm Lobster Roll

with drawn butter on a toasted roll

18

## Tomato Mozz

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

10

## Crab Cake

jumbo lump crab cake with chipotle  
remoulade, lettuce, tomato, and red  
onion on a potato roll

16

## Chicken Focaccia

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

14

# KIDS

## Cheese Pizza

7

## Chicken Tenders

7

## Fish Sticks

7

## Pasta

7

## Burger

7

## Grilled Cheese

7

# ENTRÉES

## Slow-Braised Short Ribs

roasted garlic mashed potatoes, sautéed green beans, natural jus  
22

## Seafood Fra Diavolo

linguine with shrimp, mussels, calamari and garlic in a spicy marinara  
19

## Cajun Chicken Penne

grilled chicken, slow-roasted plum tomatoes, spicy cajun cream, parmesan  
16

## Hanger Steak

10oz grilled and sliced Certified Angus Beef with a red wine demi-glace, and served with french fries  
20

## Broiled Cod

sea scallop stuffing, garlic mashed potatoes, and sautéed vegetables  
17

## Stonington Bomster Scallops

pan-seared local scallops with rice and mixed vegetables  
22

## Panko Chicken

roasted garlic mashed potatoes, green beans, and an herbed mushroom sauce  
16

## Honey Pecan Salmon

whole-grain honey mustard and toasted pecans with rice and sautéed vegetables  
21

## Chicken Parmesan

panko-crust chicken breast with our housemade marinara and melted three-cheese blend over linguine  
16

## Grilled Pork Tenderloin

sweet potato mash, garlic green beans, mushroom sauce  
17

## New York Strip

grilled 10 oz Certified Angus Beef steak with roasted garlic mashed potatoes, sautéed green beans, red wine demi-glace  
24

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# LOBSTER

## New England Lobster Dinner

with red bliss potatoes, sautéed vegetables, and drawn butter  
market price

## Baked Stuffed Lobster

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

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# FROM THE FRYER

## Fish & Chips

14

## Fried Shrimp

17

## Fried Scallops

22

## Fried Oysters

17