

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
10

Fried Pickles

with creamy garlic
6

Fried Green Beans

with lemon aioli
6

Fried Artichokes

with lemon aioli
6

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

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 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

Salmon 7

Scallops 8

Shrimp 6

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
18

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
9

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