

# 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

## Fried Green Beans

with lemon aioli

5

## 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

## Applewood Smoked Bacon

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

10

## 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/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

# 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 Caramelized Onions Sautéed Mushrooms Applewood Smoked Bacon  
1.50 each

# SANDWICHES

## Lobster Salad Roll

with light mayo and scallions on a  
toasted roll

18

## Warm Lobster Roll

with drawn butter on a toasted roll

18

## Buffalo Chicken Wrap

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

12

## Tomato Mozz

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

10

## Beer-Battered Fish Taco

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

16

## 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

## Fish Sticks

7

## Burger

7

## Chicken Tenders

7

## Pasta

7

## Grilled Cheese

7

# 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

Grilled Chicken 6

Cold Lobster Salad 12

Pan-seared Salmon 7

Bomster Scallops 8

Certified Angus Beef Hanger Steak 8

Grilled Shrimp 6

# PIZZAS

## BBQ Pulled Pork

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

14

## Roasted Chicken

chicken, pesto, plum tomatoes, mozzarella

14

## Cheese

mozzarella, marinara, parmesan

11

## Goat Cheese

spinach, fig jam, caramelized onions

14

## Margherita

garlic, tomatoes, basil, fresh mozzarella

14

## ENTRÉES

### Honey Pecan Salmon

whole-grain honey mustard and toasted  
pecans with herbed rice and sautéed  
vegetables  
22

### Seafood Fra Diavolo

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

### Hanger Steak

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

### Cajun Chicken Penne

grilled chicken, slow-roasted plum  
tomatoes, spicy cajun cream, parmesan  
17

### Broiled Cod

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

### Stonington Bomster Scallops

pan-seared local scallops with rice and  
mixed vegetables  
24

### New York Strip

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

### Panko Chicken

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

### Chicken Parmesan

panko-crusted 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

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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

all fried entrées come with cole slaw and your choice of french fries or chips

### Fish & Chips

14

### Fried Shrimp

17

### Fried Scallops

24

### Fried Oysters

17

### Fisherman's Platter

fried cod, fried scallops, and fried shrimp  
28