

# appetizers

calamari \$12

tartar sauce | cocktail sauce

pomme frites \$5

garlic aioli | chipotle aioli

coconut prawns \$12

coconut breaded | golden fried | asian slaw

ceviche \$10

whitefish & shrimp | traditional lime marinated | tortilla chips

bay shrimp cocktail \$8

bay shrimp | zesty cocktail sauce

chips & salsa \$5

fresh tortilla chips | house salsa

roasted garlic & almond crusted brie \$13

blueberry lavender jam | seasonal fresh fruit selection

roasted garlic | crostinis

chilled prawn cocktail \$10

jumbo prawns | zesty cocktail sauce

crab & cheddar jalapeño poppers \$7

crab | cheddar cheese | jalapeños | deep fried

# soup & salad

side salad \$6 | side caesar salad \$7

new england clam chowder cup \$6 | bowl \$8

mixed greens & gorgonzola \$11

mixed greens | gorgonzola | candied walnuts

green apple | balsamic vinaigrette

asian chicken salad \$16

mixed greens | oranges | scallions | cucumbers

wonton crisps | oriental dressing

seared ahi & soba noodle salad \$17

rare blackened ahi tuna | cabbage | bell peppers | oriental dressing

hanger steak salad \$18

5 ounce trimmed | mixed greens | corn & black bean salsa

avocado | jicama | jalapeño lime vinaigrette

# lunch menu

## Boathouse Weekly Specials

**Monday Night  
Seafood Cioppino**

**\$11.99**  
after 5pm

**Wednesday Night  
1lb. Maine Lobster**

**\$11.99**  
after 5pm

**Friday Night  
Slow Roast Prime Rib**

**\$11.99**  
after 5pm

**Sunday Brunch  
9am-3pm**

**Menu starts at \$8.95**

**\$7 Free Flowing  
Champagne or Mimosas  
with entree purchase**

# burgers & sandwiches

## hand formed burger \$9

wheat bun | spring mix | tomato | onion | garlic aioli | seasoned fries  
add cheese \$1 | add bacon \$2 | add avocado \$3

## chipotle chicken sandwich \$12

cibatta roll | fried chicken | baby greens | chipotle aioli  
tomato | onion | avocado | jack cheese | seasoned fries

## cheesesteak sandwich \$13

cibatta roll | ribeye | onions | bellpeppers | jack cheese  
garlic aioli | seasoned fries

## blackened tilapia sandwich \$14

ciabatta bun | spring mix | tomato | onion | garlic aioli | seasoned fries

## seafood melt \$12

sourdough | shrimp & crab meat salad | jack cheese | mixed greens

## albacore melt \$9

sourdough | albacore tuna salad | cheddar cheese | mixed greens

# lunch entrees

## mahi mahi fish & chips \$14

breaded mahi mahi | french fries | tartar sauce | cocktail sauce

## calamari & fries \$13

breaded tender calamari | french fries | tartar sauce | cocktail sauce

## mahi mahi fish tacos \$12

grilled mahi mahi | cabbage | diced tomatoes  
jalapeño ranch | refried beans

## macadamia encrusted mahi mahi \$14

pan grilled | roasted coconut & macadamia crust  
fresh rosemary butter | mixed greens

## pan seared salmon \$15

soy glaze | cucumber & onion salad | seasonal vegetables

## vegetarian penne \$13

kalamata olives | artichokes | basil | spicy tomato sauce

## Boathouse Wine Menu

### WHITE WINE

	G	B
Cakebread Chardonnay		75
Sonoma Cutrer Chardonnay		52
La Crema Chardonnay	11	44
Sanford Chardonnay	10	40
Kendall Jackson Chardonnay	9	36
Hess Chardonnay	8	32
Toad Hollow Chardonnay	9	36
Bel Arbor Chardonnay	7	28
St. Supéry Sauvignon Blanc	11	44
Hess Sauvignon Blanc	9	36
Casa La Postolle Sauvignon Blanc	8	32
Sycamore Lane Pinot Grigio	7	28
Mezzacorona Pinot Grigio	8	32
Fess Parker Riesling	8	32
Beringer White Zinfandel	7	28

### RED WINE

Beaulieu Vineyard Tapestry		75
Rodney Strong Cabernet Sauvignon		54
Sterling Napa Cabernet Sauvignon	10	40
Kendall Jackson Cabernet Sauvignon	11	44
Robert Mondavi Cabernet Sauvignon	9	36
Chalone Cabernet Sauvignon	8	32
Bel Arbor Cabernet Sauvignon	7	28
Provenance Merlot	11	44
J Lohr Merlot	9	36
Bel Arbor Merlot	7	28
La Crema Pinot Noir		54
Chalone Pinot Noir	9	36
'A' by Acacia Pinot Noir	11	44
Rosenblum Zinfandel	8	32
Rosenblum Syrah	8	32

18% gratuity added to parties of 6 or more  
and to all entertainment card discounts & coupons.

Split plate charge \$2.50

Please present all coupons to your server when ordering.

Please no separate checks