

APPETIZERS



Seafood Trio \$18.95

tender fried calamari, whitefish & shrimp ceviche in a traditional lime marinade, sashimi grade raw ahi tuna poke with macadamia nuts, scallions & ponzu

Calamari \$12.95

tender fried calamari, tartar sauce, cocktail sauce

Garlic Bread \$7.95

sliced baguette with roasted garlic butter, parmesan & marinara

Coconut Prawns \$12.95

coconut breaded & golden fried, asian slaw, pineapple sauce

Dirty Fries \$7.95

fries topped with brown onion gravy
top with over easy egg +\$2 | add bleu cheese crumbles +\$2

GF Ceviche \$11.95

whitefish & shrimp, traditional lime marinade, tortilla chips

Ahi Poke \$14.95

sashimi grade ahi tuna, lemon wasabi citrus soy sauce macadamia nuts, cucumber, soba noodles, sunflower spouts, crispy wontons

GF Boathouse Prawn Cocktail \$15.95

prawns, tomato sauce, red onion, cilantro, cucumber
& avocado, tortilla chips

Fresh Oysters / half dozen \$15 / dozen \$28

fresh seasonal oysters & cocktail sauce

SOUP & SALAD

GF Side Salad \$6 Side Caesar Salad \$7

Award Winning New England Clam Chowder

cup \$7 bowl \$9

*Santa Cruz Chowder Cook-Off Peoples Choice 1st Place

GF Mixed Greens Gorgonzola

half \$8 full \$12

mixed greens, gorgonzola, candied walnuts
watermelon, balsamic vinaigrette

DINNER SIDES

GF Grilled Asparagus \$5

GF Garlic Mashed Potatoes \$4

Pomme Frites \$5

GF Seasonal Vegetables \$5

GF Island Rice \$3

(jasmine rice, coconut, cilantro, lime, mint)

New Year's Eve Menu

DINNER SPECIALS

Slow Roasted Prime Rib \$28

12 oz. USDA Choice Slow Roasted Prime Rib served with garlic mashed potatoes and mixed vegetables. Served Medium Rare or Medium.

Whole Live Maine Lobster \$23

16oz-20oz Whole Maine Lobster served in the shell with island rice and mixed vegetables

Specialty Martinis

SEAFOOD

GF Seafood Stew \$27

clams, mussels, prawns, whitefish, tomato seafood broth, linguini, garlic bread

GF Island Blackened Swordfish \$23

cajun spices, citrus cream sauce, mango salsa, island rice, mixed vegetables

Crab Stuffed Fresh Salmon \$27

crab & corn stuffed, citrus cream sauce, chipotle aioli, jicama salad garnish, roasted garlic mashed potatoes

Seafood Captain's Platter \$24

lightly breaded & fried tilapia, calamari, coconut prawns, island rice, mixed vegetable

Scampi Linguini \$22

jumbo shrimp, citrus cream sauce, parsley, capers, parmesan cheese

GF Pan Seared Fresh Salmon \$24

soy glaze, cucumber & onion salad garnish, garlic mashed potatoes, mixed vegetables

STEAK & CHICKEN

GF Blackened New York Steak \$28

12 ounce cajún rubbed angus new york, gorgonzola butter, garlic mashed potatoes & mixed vegetables

Add scampi prawns or coconut prawns \$10

GF Filet Mignon Simply Grilled \$30

6 ounce trimmed, garlic olive oil rubbed, cherry tomatoes, garlic mashed potatoes, grilled asparagus

Add scampi prawns or coconut prawns \$10

Hawaiian Teriyaki Chicken Breast \$20

charbroiled chicken breast with a teriyaki glaze & topped with grilled pineapple, served with island rice & mixed vegetables

Chicken Pesto Penne \$21

grilled chicken breast, creamy pesto sauce, sun dried tomatoes, broccoli, kalamata olives, parmesan cheese

Watermelon Lime Drop

Watermelon flavored vodka, fresh squeezed lime and sugar, triple sec, and a splash of sweet & sour, served in a sugar rimmed glass

Strawberry Ginger Bellini

Stoli vodka, Ginger liqueur & strawberry puree in a sugar rimmed martini glass and topped with champagne

Passion Fruit Lemon Drop

Passion fruit vodka, fresh lemons, sugar, a splash of triple sec, and sweet & sour, served up in a sugar rimmed glass

Dirty Goose Martini

Grey Goose Vodka shaken with olive juice and a splash of dry vermouth, served up

Signature Cocktails

Boathouse Billionaire Margarita

Patron Silver tequila, Cointreau, fresh limes, splash of sweet & sour with a float of Grand Marnier

Sangria | glass or pitcher

traditional sangria made with red wine, peach schnapps, raspberry liqueur, fresh fruit, orange juice and a splash of 7-up

Raspberry Lime-ade

Raspberry vodka with fresh squeezed limes, sweet & sour, and a splash of 7-up

Mojito de Cuba

Fresh mint, light rum, sugar, and fresh lime muddled together and topped with a splash of soda

Watermelon Lemonade

Watermelon flavored vodka, fresh lemon juice, triple sec and a splash of sweet & sour and 7-up

Blueberry Mojito

Fresh mint, light rum, blueberries, sugar and fresh lime muddled together and topped with a splash of soda

Hawaiian Iced Tea

A twist on a traditional favorite. Made with vodka, gin, rum, triple sec, sweet & sour and pineapple juice

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity can be added for parties of 6 or more.

All items subject to availability. | Split plate charge \$4.

\$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.