

THE BOATHOUSE

spring menu 2017

THE BOATHOUSE IS A PROUD SUPPORTER OF LOCAL VINEYARD FARMS INCLUDING HONEYSUCKLE OYSTER FARM, MORNING GLORY, THIMBLE & DOWN ISLAND FARM

RAW BAR

HONEYSUCKLE FARM KATAMA OYSTERS * 18
SERVED WITH COCKTAIL & MIGNONETTE SAUCES

JUMBO SHRIMP COCKTAIL * 15
SERVED WITH COCKTAIL SAUCE

APPETIZERS & SALADS

NEW ENGLAND CHOWDER * 9
TRADITIONAL FISHERMAN'S SOUP, SERVED WITH OYSTER CRACKERS

FRIED BABY ARTICHOKES * 15
TEMPURA FRIED, SERVED WITH A CAPER AIOLI & SPICY TOMATO SAUCE

BOATHOUSE SALAD * 11
THIMBLE FARMS BABY GREENS, TOMATOES & CUCUMBERS TOSSED WITH CHOICE OF WHITE BALSAMIC VINAIGRETTE, CITRUS DRESSING OR BUTTERMILK DILL DRESSING

CAESAR SALAD ** 12
BABY ROMAINE HEARTS, PARMESAN CROUTONS, SHAVED PARMESAN, CLASSIC CAESAR DRESSING & OPTIONAL WHITE ANCHOVIES

CAPRESE SALAD * 15
VERMONT MOZZARELLA BURRATA, HEIRLOOM TOMATOES, SALSA VERDE & AGED BALSAMIC REDUCTION

BURGERS & PIZZA

BOATHOUSE BURGER ** 15
CERTIFIED ANGUS BEEF, CHOICE OF CHEESE, ROMAINE, HEIRLOOM TOMATO & RED ONION, SERVED WITH FRIES

BOATHOUSE PIZZA * 15
FRESH MOZZARELLA, TOMATO SAUCE, GOAT CHEESE, BABY ARUGULA & ARTICHOKES

MARGARITA PIZZA * 13
FRESH MOZZARELLA, TOMATO SAUCE & BASIL

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

ENTREES FROM THE SEA

LOBSTER SPAGHETTI * 30
MAINE LOBSTER, SPAGHETTI, SPICY POMODORO

ATLANTIC SWORDFISH * 34
SAUTÉED SWISS CHARD, PORCINI PUREE & TOASTED PINE NUTS WITH BAROLO SAUCE

ORA KING SALMON * 34
BABY TURNIPS, LOCAL PAK CHOI, CHARRED CAULIFLOWER & VADOUVAN CURRY

HALIBUT * 36
EDAMAME, SUGAR SNAP PEAS, WILD MUSHROOMS, CARROT GINGER PUREE, GREMOLATA

ENTREES FROM THE LAND & GARDEN

VEAL MILANESE 37
ROCKET ARUGULA, PICKLED ONIONS, BABY ARTICHOKE, LEMON DRESSING & CAPER REMOULADE

PRIME FILET MIGNON * 42
POMMES MACAIRE, CREAMED SPINACH, CIOPOLLINI ONIONS WITH BORDELAISE SAUCE

MURRAY'S FARMS CHICKEN * 25
3 BEANS FRICASSEE, POMME PUREE & CHICKEN JUS

ROASTED HEIRLOOM CARROTS * 21
ROASTED CARROTS, CHARRED ROMESCO, ALMOND MILK, MARCONA ALMONDS, HOT HONEY

ASK YOUR WAITER ABOUT OUR NIGHTLY SPECIALS!

SIDES

*FRIES
POMME PUREE
TRUFFLE FRIES
CREAMED SPINACH
ROASTED CAULIFLOWER & VADOUVAN CURRY*

*** GLUTEN-FREE**

**** MAY BE PREPARED GLUTEN-FREE**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS.

The Boathouse Executive Chefs, Martin Verano & Christian Bunag