

THE BOATHOUSE

RAW BAR

HONEYSUCKLE FARM OYSTERS* 24
Premium "Black Label"
Served with chef's dressing

YELLOWTAIL HAMACHI CRUDO* 18
Hearts of palm, dashi, pickled chili, ponzu,
roasted beets and citrus vinaigrette

KATAMA OYSTERS* 18
Served with cocktail and mignonette sauces

LOCAL LITTLENECKS* 16
Served with cocktail and mignonette sauces

JUMBO SHRIMP COCKTAIL* 16
Served with cocktail sauce

SALADS

BOATHOUSE SALAD* 12
Thimble Farms baby greens, tomatoes and cucumbers
tossed with choice of white balsamic vinaigrette,
citrus dressing or buttermilk dill dressing

FRISSE AUX LARDON* 17
Crispy soft boiled egg, lardons, bibb lettuce,
shaved shallots and sherry vinaigrette

CAPRESE SALAD* 16
Vermont mozzarella burrata, heirloom tomatoes,
salsa verde, cucumbers, and aged balsamic reduction

CAESAR SALAD* 13
Baby romaine hearts, parmesan croutons,
shaved parmesan, classic caesar dressing and
optional white anchovies

GRILLED BABY GEM LETTUCE* 17
Stone fruits, sliced almonds, plum butter,
lime ginger vinaigrette and French feta

SIGNATURE STARTERS

NEW ENGLAND CHOWDER 9
Traditional fisherman's soup
Served with oyster crackers

SALMON TORO TARTARE* 18
Avocado puree, Japanese style aioli, salmon roe,
rice puffs, buckwheat tuile

ARTICHOKE VELOUTE SOUP* 16
Sautéed mushrooms, brioche croutons,
crispy artichokes, chervil cream

FRIED BABY ARTICHOKE* 16
Tempura fried, served with a caper aioli
and spicy tomato sauce

SOY GLAZED ESCARGOT* 19
Charbroiled escargot, smoked miso eggplant, roasted hazelnuts

BISTRO FARE

BOATHOUSE BURGER* 15
Certified Angus Beef with choice of cheddar,
bleu or Swiss cheese

BOATHOUSE FLAT BREAD 15
Fresh mozzarella cheese, Yukon Gold potatoes,
broccoli rabe and shaved grana padano

GOURMET BURGER* 21
Certified Angus Beef with BBQ pulled pork,
red cabbage slaw, cave aged cheddar, pickled jalapeño

MARGHERITA FLAT BREAD 13
Fresh mozzarella, tomato sauce and basil

MAINE LOBSTER & ROASTED GARLIC FLAT BREAD 28
Oscetra caviar, baby arugula, grated eggs

*DENOTES AN ITEM THAT IS GLUTEN-FREE OR MAY BE PREPARED GLUTEN-FREE

Before placing your order, please inform your server if you or a person in your party have a food allergy.

ENTRÉES

FROM THE SEA

LOBSTER SPAGHETTI* 32

Maine lobster, spaghetti and spicy pomodoro sauce

GRILLED SWORDFISH* 34

Sautéed Swiss chard, porcini purée, toasted pine nuts and barolo sauce

BROILED SPLIT 2 LB. LOBSTER 52

Stuffed with lobster sauce “thermidor” style

ORA KING SALMON* 34

Baby turnips, local pak choi, charred cauliflower and vadouvan curry

HALIBUT* 36

Edamame, sugar snap peas, wild mushrooms, carrot ginger puree, almond gremolata

SHRIMP LINGUINI 35

Gulf shrimp, sea beans, arugula, beurre blanc, botarga bread crumbs

RAINBOW TROUT GRENOBLOISE* 34

Romanesco, sunchokes, brown butter, lemon segments, capers, parsley

FROM THE LAND

VEAL MILANESE 32

Rocket arugula, pickled onions, baby artichokes, lemon dressing and caper remoulade

PRIME FILET MIGNON* 42

Pommes macaire, creamed spinach, ciopollini onions and bordelaise sauce

CEDAR WOOD PLANK SKIRT STEAK “CHURRASCO”* 38

Chimichurri, grated tomatoes, broccoli rabe and steak fries topped with fresh herbs and parmesan

COLORADO LAMB CHOPS* 37

Moroccan couscous, golden raisin, tagine peppers, spinach, lamb jus and mint oil

MURRAY’S FARMS CHICKEN* 25

Three bean fricassee, pomme purée, and chicken jus

CENTER-CUT VEAL CHOP* 40

Chickpea fritters, soubise, charred green onion relish, mustard jus

FROM THE GARDEN

ROASTED HEIRLOOM CARROTS* 21

Charred romesco, almond milk, marcona almonds, hot honey

GLUTEN-FREE PENNE PRIMAVERA* 21

Seasonal vegetables, Kalamata olives, French feta cheese and olio frantoia

SIDES 8

*Pomme Purée • Fries • Truffle Fries • Creamed Spinach
Roasted Cauliflower and Vadouvan Curry
Grilled Rapini with Chiles & Citrus Vinaigrette*

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of food borne illness.