

THE BOATHOUSE

RAW BAR

KATAMA OYSTERS* 18

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

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

SIGNATURE STARTERS

NEW ENGLAND CHOWDER 9

Traditional fisherman's soup, served with oyster crackers

FRIED BABY ARTICHOKES* 16

Tempura fried, served with a caper aioli and spicy tomato sauce

BISTRO FARE

BOATHOUSE BURGER* 15

Certified Angus Beef with choice of cheddar, bleu or Swiss cheese

MARGHERITA FLAT BREAD 13

Fresh mozzarella, tomato sauce and basil

BOATHOUSE FLAT BREAD 15

Fresh mozzarella cheese, Yukon Gold potatoes, broccoli rabe and shaved grana padano

*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* 35

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

ORA KING SALMON* 34

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

PAN SEARED LOCAL STRIPED BASS 36

Braised fennel, heirloom beans, Spanish chorizo, gremolata

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

ORANGE GLAZED HUDSON VALLEY DUCK BREAST* 38

Roasted endive, maitake mushrooms, sunchokes, chestnut purée, natural jus

SOY BRAISED SHORT RIB* 45

Savoy cabbage, local baby turnips, prawn cake, watercress

MURRAY'S FARM CHICKEN* 28

Shaved Brussels sprouts, lardons, mushrooms, spätzle, jus gras

FROM THE GARDEN

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*

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