The Boathouse
spring menu 2016

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

Salads

Boathouse Salad  11  Thimble Farms Baby Greens, Tomatoes & Cucumbers Tossed with Choice of White Balsamic Vinaigrette, Lemon Dressing or Spicy Cilantro Yogurt 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, Pesto Genovese & Aged Balsamic Reduction

Baby Kale & Golden Beet Salad  16  Labhne Yogurt, Currants, Quinoa, Pine Nuts, Feta, Preserved Lemons & Fresh Lebanese Za‘atar

Appetizers

Tuna Tartare  18  Crushed Avocado, Coriander, Shallots, Korean Spice Vinaigrette, Togarashi Puffed Rice, Picked Cucumber & Seaweed Salad

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

Crab Cake  17  Potato Chip Crust, Sriracha Gastrique, Frisee & Shaved Vegetables

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, Spaghettini & Spicy Pomodoro Sauce

**Scottish Salmon** 32
Fennel & Orange Quinoa Salad with a Carrot & Ginger Glaze with a citrus herb vinaigrette

**Atlantic Swordfish** 34
Lemon Oil, Garlic Crispy Potatoes, Baby Carrots & Side of Gribiche “Tartar” Sauce

**Entrees from the Land**

**Steak Frites** 27
Certified Angus Sirloin “coulotte” steak, salsa verde & truffle fries

**Veal Milanese** 37
Rocket Arugula, Pickled Onions, Baby artichokes, Lemon Dressing & Caper Remoulade

**Prime Filet Mignon** 42
Prufrock Cheese Smashed Potatoes, Wine Braised Cipollinis, Mushrooms & Spinach

**Colorado Lamb Chops** 36
Pomegranate “Anardana” Spice Rub, Potatoes DelMonico, Celery Root Puree, Fresh mint & Herb Salad

**Joyce Farms Chicken** 25
Himalayan Brick Pressed, Summer Bean Salad & Thyme Jus Lie

**Veal Blanket** 37
Prosciutto, Raclette, Potato Gratin & Porcini Cream Sauce

**Burgers & Pizza**

**Boathouse Burger** 15
Certified angus beef, Choice of Cheese, Romaine, Heirloom Tomato & Red Onion. Served with fries.

**Gourmet Burger** 18
Certified angus beef, Grey Barn Farms Prufrock Cheese, Baby Kale, Aioli, Pickled Onions & String Potatoes

**Margherita Pizza** 13
Fresh mozzarella, tomato sauce & Basil

**Ask your waiter about our nightly specials!**

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