



THE BOATHOUSE  
Edgartown

## RAW BAR

### HONEYSUCKLE FARM KATAMA OYSTERS \* 18

*Cocktail, horseradish & spicy tequila mignonette*

### SHRIMP COCKTAIL \* 16

*Cocktail sauce & grated horseradish*

## SALADS

### BOATHOUSE \* 12

*Thimble Farms lettuces, shaved carrots, radish, hearts of palm, cherry tomatoes & truffle dijon vinaigrette*

### CAESAR \* 12

*Romaine hearts, brioche croutons, shaved parmesan, white anchovies*

### CAPRESE \* 16

*Vermont mozzarella burrata, heirloom tomatoes, shaved bread, sauce vert, white balsamic emulsion*

### RAW & ROASTED BEETS \* 17

*Smoked salmon, endive, walnuts, cara cara orange, dill yogurt*

## SIGNATURE STARTERS

### NEW ENGLAND CHOWDER 10

*Local clams, leeks, potatoes, bacon and oyster crackers*

### BABY ARTICHOKE TEMPURA \* 17

*Caper aioli & spicy tomato compote*

## BISTRO FARE

### BOATHOUSE BURGER \* 17

*Prime angus beef, iceberg lettuce, beefsteak tomatoes, caramelized onions, cheddar cheese, thousand island dressing*

### MARGARITA FLATBREAD \* 14

*Vermont mozzarella burrata, San Marzano tomato, basil purée*

\* 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, basil, spicy pomodoro*

**GRILLED SWORDFISH \*** 36  
*Charred rapini, poached daikon radish, maitake mushrooms, green onion gremolata*

**ORA KING SALMON \*** 34  
*Baby bok choy, shiitake mushrooms, scallions, ginger, toasted peanuts, tamari, sesame oil*

**HALIBUT \*** 37  
*Swiss chard, Chatham mussels, mirepoix, shellfish consommé, chive oil*

### FROM THE LAND

**VEAL FRANCESE** 37  
*Lemon butter, capers, champignon mushrooms, parsley*

**PRIME FILET MIGNON \*** 42  
*Pommes paillasson, creamed spinach, roasted Cipollini onions, sauce bordelaise*

**POULET ROTI \*** 26  
*Organic Free-Range chicken, petit pois, endive, lardons, chicken jus*

### FROM THE GARDEN

**BYALDI PROVENCAL \*** 23  
*Eggplant, zucchini, tomatoes & squash baked with herbs & sauce piperade*

## SIDES

9

*Steak Fries*

*Truffle Steak Fries*

*Sautéed Champignon Mushrooms with Sherry Wine & Parsley*

*Charred Broccolini with Garlic & Red Chili Flakes*

*The Boathouse Executive Chef, Christian Bunag*

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