



THE BOATHOUSE
Edgartown

RAW BAR

HONEYSUCKLE PETITE OYSTERS * 25
Coconut, cucumber, smoked trout roe

HONEYSUCKLE KATAMA OYSTERS * 18
Cocktail, horseradish & spicy tequila mignonette

LOCAL LITTLENECKS * 16
Cocktail, horseradish & spicy tequila mignonette

JUMBO SHRIMP COCKTAIL * 16
Cocktail sauce & grated horseradish

SALADS

BOATHOUSE * 12
Thimble Farms lettuces, shaved radish, hearts of palm, cherry tomatoes & truffle dijon vinaigrette

CAESAR * 13
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

FRISSE AUX LARDON * 18
Frissse, mustard greens, pickled celery, hardboiled egg, gaufrette potatoes, charred celery dressing

LOBSTER & AVOCADO * 24
Chilled Maine lobster, avocado bavarois, pistachio granola, basil, chili oil, citrus vinaigrette, avocado ash

SIGNATURE STARTERS

FALL RIVER CHOWDER 10
Local clams, leeks, bacon, potatoes & oyster crackers

COLD SUMMER MELON SOUP * 12
Cantaloupe, silken tofu, marcona almond, chives, brioche croutons

HAMACHI CRUDO * 17
Hearts of palm, lychee, cara cara orange, beets, black garlic, carrot ginger vinaigrette

BABY ARTICHOKE TEMPURA * 16
Charred celery aioli & spicy tomato compote

SURF N' TURF TARTARE * 21
Prime beef, Hamachi, confit egg yolk, crispy rice, chives, enoki mushrooms, dashi

ESCARGOT & CHICKEN * 19
Champignon mushrooms, hazelnuts, chicken oysters, garlic chips, parsley purée, puff pastry

BISTRO FARE

BOATHOUSE BURGER * 17
Prime angus beef, iceberg lettuce, beefsteak tomatoes, caramelized onions, cheddar cheese, thousand island dressing

BRASSERIE BURGER * 21
Prime angus beef, thick cut Nueske's bacon, prufrock cheese, tomato compote, arugula, Dijon mustard

BOATHOUSE FLATBREAD * 16
Seasonal vegetables, Kalamata olives, French feta, piperade sauce

MARGARITA FLATBREAD * 14
Vermont mozzarella burrata, San Marzano tomatoes, basil purée

FIG & PROSCIUTTO FLATBREAD * 18
Caramelized onion jam, prufrock cheese, arugula

* 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 *** 35
Charred broccolini, poached daikon radish, maitake mushrooms, green onion gremolata
- ORA KING SALMON *** 34
Baby bok choy, shiitake mushrooms, scallions, ginger, roasted peanuts, sesame oil

- HALIBUT *** 37
Swiss chard, Chatham mussels, mirepoix, shellfish consommé, chive oil
- LOBSTER RAVIOLI & CLAM FRICASEE** 34
Sea beans, shallots, garlic, bottarga bread crumbs
- LOCAL TROUT VERONIQUE *** 35
Shrimp mousseline, roasted grapes, Castelvetrano olives, smoked trout roe, champagne butter

- 2LB LOBSTER A LA BECHAMEL** 49
Leeks, black truffle, herb bread crumbs

FROM THE LAND

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

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

- DUCK CONFIT *** 37
Green olives, dates, baby turnips, Armagnac, natural jus

- PRIME FLAT IRON *** 38
Asparagus, black garlic, miso hollandaise, soy jus, hickory smoke

- COLORADO LAMB RACKS *** 37
Curried farro, roasted peppers, mint, lamb jus

- POULET ROTI *** 27
Organic Free-Range chicken, petit pois, endive, lardons, chicken jus

FROM THE GARDEN

- GLUTEN FREE PASTA PRIMAVERA *** 21
Seasonal vegetables, Kalamata olives, French feta, olive oil

- CAULIFLOWER STEAK & CHICKPEA FRITTER *** 27
Roasted red bell peppers, vadouvan cream, basil, almonds

SIDES 9

- Pomme purée*
Steak fries
Truffle steak fries
Charred broccolini with garlic & red chili flakes
Sautéed Champignon mushrooms with sherry wine & parsley

FOR TWO 19

- Oven baked ratatouille with piperade sauce & balsamic vinegar*

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.