



RAW BAR

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

JUMBO SHRIMP COCKTAIL * 18
Cocktail sauce & grated horseradish

SALADS

BOATHOUSE * 13
*Mixed greens & lettuces, shaved radish,
hearts of palm, carrots, cherry tomatoes
& truffle dijon vinaigrette*

CAESAR * 13
*Romaine hearts, garlic croutons,
shaved parmesan, white anchovies*

CAPRESE * 17
*Vermont mozzarella cheese burrata, heirloom tomatoes,
shaved bread, sauce vert, white balsamic emulsion*

SIGNATURE STARTERS

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

BABY ARTICHOKE TEMPURA * 16
Caper aioli & spicy tomato compote

CACIO E PEPE * 18
Fresh angel hair pasta, olive oil, parmesan cheese, cracked black pepper

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 tomatoes, basil*

* 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

ORA KING SALMON * 35
*Baby bok choy, shiitake mushrooms,
scallions, roasted peanuts, sesame oil*

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

LOBSTER SPAGHETTI 34
Maine lobster, basil, spicy pomodoro

FROM THE LAND

VEAL FRANCESE 38
*Lemon butter, capers,
champignon mushrooms, parsley*

POULET ROTI * 28
*Organic Free-Range chicken,
root vegetable farro "risotto", chicken jus*

PRIME FILET MIGNON * 44
*Pommes paillasson, creamed spinach,
Cipollini onions, sauce bordelaise*

DUCK CONFIT * 37
*Roasted chestnuts, charred radicchio,
butternut squash, sauce diable*

FROM THE GARDEN

GLUTEN FREE PASTA PRIMAVERA * 22
Seasonal vegetables, Kalamata olives, French feta, olive oil

SIDES 10

*Pomme purée
Steak fries
Truffle steak fries
Sautéed Champignon mushrooms with sherry wine & parsley*

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.