



THE BOATHOUSE
Edgartown

RAW BAR

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

JUMBO SHRIMP COCKTAIL * 18
Cocktail sauce & grated horseradish

SALADS

BOATHOUSE * 13
*Thimble Farms lettuces, shaved carrots,
radish, hearts of palm, cherry tomatoes
& white balsamic vinaigrette*

PEAR, ARUGULA & BLUE CHEESE * 16
*Poached pear, baby arugula, MV bluebird blue cheese,
hazelnuts, raspberry vinaigrette*

CAPRESE 17
*Vermont mozzarella cheese burrata, heirloom tomatoes,
baby arugula, pesto, puff pastry, aged balsamic*

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

SIGNATURE STARTERS

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

BABY ARTICHOKE TEMPURA * 16
Caper aioli & tomato compote

CACIO E PEPE * 18
*Thick spaghetti, pecorino romano cheese,
cracked black pepper, extra virgin olive oil*

BISTRO FARE

MARGARITA FLATBREAD 14
*Vermont mozzarella burrata,
tomato sauce, basil pesto purée, grated parmesan*

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

* 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.

FALL 2019

ENTRÉES

FROM THE SEA

LOBSTER SPAGHETTI 32
Maine lobster, basil, spicy pomodoro

TAGLIOLINI GAMBERI E LIMONE 26
Homemade fresh tagliolini, shrimp, asparagus, prosciutto di Parma, baby heirloom tomato, lemon zest

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

GRILLED SWORDFISH* 35
Charred broccolini, poached fennel, maitake mushrooms, tomato & olive confit, lemon gremolata

FROM THE LAND

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

PRIME FILET MIGNON* 42
Pommes macaire, creamed spinach, roasted cipollini onions, sauce bordelaise

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

COLORADO LAMB CHOPS IN PISTACHIO CRUST* 42
Pan seared lamb chops, mint & pea purée, roasted fingerling potatoes, red onion marmalade, lamb jus

FROM THE GARDEN

GLUTEN FREE PASTA PRIMAVERA* 22
Seasonal vegetables, gaeta mixed olives, baby heirloom tomatoes, ricotta salata, extra virgin olive oil

EGGPLANT TIMBALLO* 24
Baked vegetable lasagna style casserole, San Marzano tomato sauce, fresh basil, parmigiano reggiano

SIDES 10

*Steak fries
Pomme purée
Charred broccolini
Garlic sautéed spinach*

The Boathouse Executive Chef, Christian Sbordi

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