

BOATHOUSE

*Bistro*

Tapas Bar & Restaurant



# Cold Tapas

**Glidden Point Oysters** - Served with sweet citrus mignonette 3.25 each 🌾

**Baked Oysters** - Sautéed leeks, prosciutto, sharp cheddar, piquillo pepper basil coulis, potato straws 4.00 each 🌾

**Burrata and Tomato Marmalade** - Burrata, tomato marmalade, crispy crostini 10 ✓

**Hummus & Naan Bread** - Hummus, flour tortilla bowl, fresh vegetables, naan bread 10 ✓

**Crunchy Goat Cheese & Cherry Compote** - Goat cheese, breadcrumbs, warm cherry compote, crostini 10 ✓

**Roasted Red Beet Tartar** - Red beets, red onion, scallions, balsamic vinegar, EVOO, maple syrup, cayenne, salt and pepper, toasted pecans 10 🌾 

**Quinoa Walnut & Goat Cheese Terrine** - Quinoa, fresh herbs, goat cheese, toasted walnuts, baby spinach, walnut basil pesto 10 ✓

**Smoked Duck & Goat Cheese Tart** - Smoked duck, warm goat cheese tart, port marinated pears 11

**Lobster Cocktail** - Lobster meat, coconut puree, mango, lemon curd 16 🌾

# Bistro Sides

**Fries** 5

**Sweet Potato Fries** 6

**Vegetable of the Day** 5

**Onion Rings** 7

**Potato of the Day** 5

**Rice of the Day** 5

 GLUTEN-FREE  VEGAN  VEGETARIAN EVOO - Extra Virgin Olive

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# Hot Tapas

**Asian Wonton Fish Taco** - Fried wontons and haddock, Asian slaw, spicy sriracha honey 12

**Shrimp & Grits** - Shrimp, bacon, peppers, garlic, scallions, white wine, Cajun seasoning, Gruyere cheese grits 12 🌱

**Stuffed Peppadews** - Cream cheese, sharp cheddar, Gruyere, breaded, deep-fried 10 ✓

**Steak Madagascar** - Hanger steak, coarse ground pepper, cognac cream sauce 12 🌱

**Tempura Fried Lobster Tail & Coconut Lobster Broth** - Maine lobster tail, coconut lobster broth (lobster stock, coconut milk, lemongrass, ginger, cilantro, garlic, lime juice) 19

**Corn Cakes with Smoked Duck** - Griddle-fried corn cakes, cold smoked duck and currant vanilla coulis 12

**Crispy Fried Calamari** - Calamari, buttermilk, breading, pink lemonade chili dipping sauce 11

**Shrimp Poutine** - Bistro fries topped with sautéed shrimp, shallots, fresh herbs, shrimp bisque and cheese curds 12

**Miso Scallops** - Seared scallops, miso sake sauce, seaweed salad and fried rice noodles 12 🌱

**Scallops & Orange Mascarpone Crema** - Pan-seared scallops, orange mascarpone crema, crispy prosciutto and basil infused orange oil 12 🌱

**Caramelized Onion & Goat Cheese Tart** - Caramelized onions, mushrooms, goat cheese, arugula and truffle oil 11 ✓

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# Hot Tapas

**Dock Purged Steamers** - Steamers, white wine, garlic, Tasso ham , cherry tomatoes 18 🍷

**Thai Style Mussels** - Mussels, Thai style broth (vegetable broth, dehydrated limes, fresh ginger, lemongrass, basil, garlic and cherry tomatoes) 15 🍷

**Kicking Mussels** - Mussels, spicy creamy tomato sauce (garlic, onion, jalapenos, chili peppers, chopped tomatoes, parsley, cream, white wine, cornstarch) 15 🍷

**Grilled Lamb Chops** - Rosemary, lamb chops (4 bones), tomato marmalade, crispy baked Parmesan cheese 18 🍷

**Spicy Fried Chicken Wings** - Fried chicken wings, tamari miso glaze, Asian slaw 12 🍷

**Cauliflower Manchurian** - Fried cauliflower florets, flour, cornstarch, Manchurian sauce (onion, garlic, ketchup, tamari sauce, green chillies, red chili sauce, white vinegar, water, cornstarch) 11 ♻️

**Quinoa Kale Cakes** - Pan-fried quinoa, mashed potatoes, salt and pepper, garlic, cumin, kale, vegetable stock, tomato basil aioli 10 ♻️

## Soups *Cup 8 • Bowl 12*

**Lobster Bisque** - Maine lobster, lobster stock, cream, onions, carrots, celery, tarragon, tomato paste, paprika, sherry, rice

**Clam Chowder** - Potatoes, bacon, celery, carrots, onion, chopped clams, clam juice, cream

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# Salads

**Garden** - Mixed greens, tomatoes, carrots, cucumber, red onion, balsamic vinaigrette 8  

**Whole Leaf Caesar** - Romaine lettuce, Caesar dressing, croûtons, Parmesan cheese, white anchovies, balsamic marinated cherry tomatoes 9

**Beet Salad** - Boston bib, red beets, crumbled goat cheese, toasted almonds, balsamic dressing 10  

**Arugula & Pear Salad** - Fresh arugula, port marinated pears, blue cheese crumbles, balsamic dressing 12  

**Asian Salad** - Romaine, shredded cabbage, carrots, tomatoes, seaweed salad, sesame seared Bok choy, sesame ginger dressing 15   

**Add any of the following grilled or blackened toppers for an additional charge:**

Chicken 8 • Swordfish 12 • Salmon 10 • Shrimp 12  
Scallops 12 • Hanger Steak 12

**Spinach & Blackened Hanger** - Blackened hanger steak, baby spinach, blue cheese, fried onions, tomatoes, blue cheese dressing 19

**Grilled Swordfish Salad** - Swordfish, Boston bib lettuce, carrots, sesame seared Bok choy, ginger pickled cucumbers, fried rice noodles, sesame ginger dressing 17

**Mexican Chicken Salad** - Mexican spiced grilled chicken, romaine, chopped tomatoes, red onions, fried tortilla chips, cilantro lime dressing 17

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# Risotto

**Scallop Risotto** - Pan-seared scallop, creamy citrus risotto, Myers lemon glaze 27 

**Filet & Ginger Risotto** - Grilled filet mignon, orange ginger risotto, hoisin sauce 32 

**Salmon Risotto** - Grilled salmon, goat cheese and roasted tomato risotto, toasted pumpkin seeds 22 

**Pork & Blue Cheese Risotto** - Grilled pork tenderloin, mushroom and blue cheese risotto, fried onions 22

**Seafood Risotto** - Sautéed shrimp, scallops, lobster meat, garlic, shallots, white wine and risotto of the day 29 

**BLT Risotto** - 3 Cheese risotto, crispy prosciutto, roasted tomatoes, fried shallots, arugula, balsamic glaze 21

**Spicy Shrimp Risotto** - Shrimp, garlic, peppers, onions, Tasso ham, Cajun seasoning, scallions, risotto of the day 26 

**Lobster Risotto** - Truffle butter, lobster tail, asparagus risotto, fried shallots, truffle pearls 29

**Chicken Risotto** - Grilled chicken, roasted corn and bacon risotto, fried shallots, spicy ranch dressing 22

**Vegetarian Risotto** - Roasted tomato and basil risotto, fresh arugula, buratta cheese, balsamic glaze 19  

**Chef's Risotto of the day** 17

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# Land & Sea

*(Served with potatoes and vegetables of the day unless otherwise noted)*

## **Bistro Style Beef & Lobster Wellington -**

Filet mignon of beef, butter poached Maine lobster tail, puff pastry, wild mushroom and goat cheese duxelle, brandy, demi glaze 37

## **Shawarma New York Strip & Shrimp -**

Shawarma seasoned 12 oz. New York strip steak, tempura shrimp, sweet chili dipping sauce 36

## **Pork Tenderloin & Scallops -**

Grilled pork medallions, pan-seared scallops, creamy orzo, citrus chimichurri, sweet potato straws 32 🌱

## **Maine Lobster - (1.5 lb.) Steamed lobster Market 🌱**

## **Baked Lobster Thermidor -**

(1.5 lb.) Maine lobster, EVOO, mushrooms, garlic, shallots, spinach, sherry, cream, Gruyere Market 🌱

## **Baked Lobster & Crispy Prosciutto Mac & Cheese -**

Lobster meat, mornay sauce (Fontina, mascarpone, cream, dehydrated tomatoes), shell pasta, Parmesan cheese, crispy prosciutto, fried basil leaves 25

## **Coconut Red Curry Poached Lobster Tail -**

6 oz. Lobster tail, red curry, coconut broth, coconut jasmine rice, seared Bok choy, toasted coconut 28

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# Meats

*(Served with potatoes and vegetables of the day unless otherwise noted)*

## **Spice Rubbed Hot Rock New York Strip Steak -**

You are the Chef! A 12oz New York strip is seared extra rare, served on a 600-degree volcanic cooking stone. Prepare your dinner and watch as the aromas dance through the dining room 29 🌱

## **Grilled Argentinian Spice Rubbed Filet Mignon -**

(8 oz) Filet mignon of beef, three-herb chimichurri, sweet potato straws 30 🌱

## **Seared Peppercorn Hanger Steak -**

(10 oz) Hanger steak, coarse black pepper, cognac and cream infused demi glaze 26 🌱

## **Spice Rubbed & Flame-Grilled Rib-Eye -**

14 oz. rib-eye steak, blue cheese, fried onions, bacon maple butter 32

**Pork & Grits** - Grilled pork tenderloin, creamy cheese grits, wild mushrooms, port wine demi glaze 22 🌱

**Duck Manchurian** - Deep-fried Duck breast, Manchurian batter, Manchurian sauce, coconut rice, toasted coconut 22

**Grilled Veal Chop** - Spice rubbed 10 oz. veal chop, tomato jam, mascarpone crema 32 🌱

**Lamb Chops** - Grilled lamb chops, sweet potato fries, mustard BBQ sauce, kale chips 32

**Chicken Fettuccine Pasta** - Grilled chicken, wild mushroom Alfredo sauce 20

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# Seafood Entrées

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## **Pan Seared Scallops & Quinoa** -

Pan-seared scallops, herb quinoa salad, truffle scented wild mushroom cream sauce 29 

**Cajun Shrimp & Grits** - Cajun dusted grilled shrimp, creamy bacon grits, over easy egg and fried onion 27

**Tuscan Seafood Stew** - Scallops, haddock, shrimp, mussels and lobster meat served in a Tuscan seafood broth (peppers, garlic, onion, chopped tomatoes, clam juice, parsley, sweet chili) sprinkled with aged Parmesan cheese 28 

**Miso Honey Shrimp Stir Fry** - Sautéed shrimp, garlic, onions, snow peas, shredded carrots, miso honey vegetable broth, Soba noodles 26

**Scallops & Creamy Orzo** - Pan-seared scallops, creamy citrus orzo, Myers lemon sauce 29

**Crispy Beer Batter Haddock or Gulf Shrimp** - Haddock or Gulf shrimp, saffron beer batter, coleslaw, fries 20

**Grilled Tuna & Coconut Lime Sauce** - Yellowfin tuna, coconut lime sauce, ginger infused pickled cucumbers 22 

**Spanish Grilled Salmon** - Spanish paprika dusted salmon, piquillo pepper and green olive relish 22 

**Grilled Swordfish with Ginger Barbecue Sauce** - Grilled swordfish, ginger infused BBQ sauce, sweet potato straws 23

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# Vegan & Vegetarian

**Coconut Red Curry Noodle** - Sautéed cabbage, snow peas, tofu, coconut curry broth, Soba noodles, fresh mint and basil 19  

**Vegetable Pad Thai & Cashews** - Stir fried peppers, carrots, snow peas, Bok choy, garlic, fresh basil, scallions, rice noodles and a vegan stir fry sauce (tamari, brown sugar, vegetable broth, sriracha) toasted cashews 19   

**Mushroom & Whole Wheat Pasta** - Sautéed mushrooms, garlic, onions, red pepper flakes, whole wheat pasta, EVOO, fresh mozzarella, arugula 19 

**Tofu & Coconut Rice** - Pan-seared tofu, snow peas, carrots, Bok choy, ginger, vegetable broth and coconut rice 19  

**Tofu & Roasted Sweet Potato** - Seared firm tofu, roasted sweet potatoes, coconut ginger sauce, grilled Naan bread 19 

**Pasta with Kale** - Fettuccine pasta, pesto sauce, crispy kale, sundried tomatoes, Parmesan cheese, balsamic glaze 19 

**Tofu & Pepper Tempura** - Tempura battered and deep-fried tofu and tri colored peppers, rice of the day, sweet chili dipping sauce 19 

**Hoisin Noodle Bowl** - Sautéed mushrooms, carrots, onions, snow peas, garlic, Hoisin tamari sauce (hoisin, tamari, ginger, garlic, cilantro, honey, sesame oil and lime juice), Soba noodles, ginger infused pickled cucumbers 19  

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# Bistro Sandwiches

*(All sandwiches are served with lettuce, tomato, onion, pickle and fries. Gluten free buns available upon request)*

**Bistro Lobster Gyro** - Pita bread, Maine lobster meat, chopped lettuce, roasted red tomatoes, cucumbers, yogurt, mascarpone and basil *Market*

**Haddock Sandwich** - Deep-fried haddock, bulky challah bun, chipotle mayo *14*

**Grilled or Blackened Catch Sandwich** - Catch of the day, bulky challah bun, chipotle mayo *15*

**Flame Grilled Buffalo Burger** - (8 oz) Buffalo burger, bulky challah bun *16*

**Steakhouse Burger** - Flame grilled 8 oz burger, bulky challah bun *13*

**Burger Toppers** - Cheddar, Swiss, American, Blue Cheese, Goat Cheese, Bacon, Sautéed Onions, Sautéed Mushrooms, Fried Jalapenos *2.00 each*

## It's Just a Griller

**Maine Lobster Griller** - Lobster meat, grilled flat bread, savory onion herb aioli *Market*

**Haddock Griller** - (Blackened or Fried) Haddock, flat bread, savory onion herb aioli *15*

**Chicken Griller** - Chicken, crispy prosciutto, sharp cheddar, flat bread savory onion herb aioli *13*

**Vegetable Griller** - Grilled zucchini, squash, peppers, roasted red tomatoes, flat bread, basil pesto and mozzarella *13*

**Mexican Pork Griller** - Mexican spiced pork, salsa, fried jalapenos, sharp cheddar, flat bread, cilantro lime sauce *15*

**Aztec Griller** - Ground seasoned bison stuffed in a flat bread with sharp cheddar, fried pickles and Aztec sauce (mustard, ketchup, Worcester sauce, ancho chili powder and cumin cilantro) *16*