

BOATHOUSE

Bistro

Tapas Bar & Restaurant



Dine In • Dine Open-Air • Curbside TOGO

207-633-0400

COLD TAPAS

OYSTERS ON THE HALF SHELL

– 3.50 each

Served with white peach champagne mignonette

BLACKENED TUNA CARPACCIO – 18

Blackened rare and sliced thin local tuna, sticky rice, spicy mango drizzle

WARM GOAT CHEESE TART – 12

Warm goat cheese filled tart, prosciutto, caramelized onions, thyme infusion honey

HUMMUS AND GARDEN VEGETABLES

– 11 

Hummus, garden vegetables and grilled naan bread

BURRATA AND HEIRLOOM TOMATOES

– 12 

Burrata, aged balsamic tossed heirloom tomatoes, fresh basil and grilled bread

NEW ENGLAND CHEESE BOARD

– 20

An array of New England boutique cheeses served with fresh fruit and grilled bread

STROUDWATER TOMME “FIRM CHEESE”

(Silver Moon Creamery, Me.)

CRANBERRY FOXTROT “SEMI FIRM”

(Silver Moon Creamery, Me.)

CAMEMBERT “SOFT”

(Westfield Farm, Ma.)

GREAT HILL BLUE “BLUE”

(Great Hill Dairy, Ma.)

OLIVE PLATTER – 12

A trio of olives served with candied nuts and grilled bread: Jalapeño stuffed olives, garlic stuffed olives, Nicoise olives

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

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

HOT TAPAS

FRIED OYSTERS AND VICHYSOISE

(Minimum order of 3) – 4 each
Breaded and deep fried Damariscotta oyster, warm vichyssoise, truffle pearls

TEX MEX MUSSELS – 15

Spicy tomato broth, chorizo, cilantro, roasted corn, onions and peppers

SHRIMP AND COCONUT – 12

Blackened shrimp, coconut honey lime sauce, lemongrass and ginger infused cucumbers

SCALLOPS AND TOMATO – 12

Pan-seared scallops, heirloom tomatoes served bathing in a warm tomato lime mint broth

SCALLOPS AND PANCETTA – 12

Pan-seared medium rare scallops, sweet corn purée, crispy pancetta and fried leeks

BISTRO LOBSTER NEWBURG – 18

Flash-fried potato boats stuffed with Bistros' lobster Newburg (lobster, shallots, garlic, cognac, cream, cayenne and Gruyere)

ASIAN LOBSTER AND CRAB CREPES – 18

Twin Asian crepes (Maine crab and lobster meat, ginger, lemongrass and mascarpone), topped with a lemongrass ginger coconut sauce

SHRIMP AND GRITS – 12

Shrimp, garlic, bacon, peppers, scallions, Cajun seasoning, Gruyere cheese creamy grits

CRISPY FRIED CALAMARI – 12

Buttermilk-soaked, breaded and deep-fried calamari, pink lemonade chili dipping sauce

GRUYERE BUTTERMILK BISCUIT AND

SMOKED DUCK – 18

Homemade biscuit, smoked duck, cherry thyme mascarpone crema, drizzled with Thyme infused honey

POLENTA AND SMOKED DUCK – 14

Creamy ricotta polenta, smoked duck, fried leeks, port wine reduction

MOJITO CHICKEN WINGS – 12

Crispy fried chicken wings tossed in spicy mojito sauce, (orange and lime juice, fresh mint, honey, brown sugar, cumin, dark rum, chipotle peppers), served with pickled cucumbers

GRILLED LAMB CHOPS – 18

Harissa spiced grilled lamb chops, tikka baste, cucumber yogurt sauce

ROAST PORK BELLY – 15

Crispy pork belly, orange BBQ sauce, pickled red onions and grilled bread

VEGETABLE AND GOAT CHEESE

STUFFED POTATOES – 10

Fried potato halves, goat cheese, sautéed vegetables, and goat cheese sauce vegetarian

POLENTA AND MUSHROOM – 10

Creamy cheesy porcini polenta, sautéed mushrooms, arugula and porcini oil


MANCHURIAN CAULIFLOWER – 12

Fried cauliflower florets, Manchurian sauce (onion, garlic, ketchup, tamari sauce, green chilies, red chilies, white vinegar, water cornstarch)

BAKED BRIE – 15

Puff pastry wrapped Brie cheese baked golden brown served atop arugula and orange basil marmalade

SOUPS

CLAM CHOWDER – Cup 8 • Bowl 12 

Chopped clams, clam juice, cream, potatoes, onions, carrots, celery, bacon, gluten free flour



BUTTERNUT SQUASH COCONUT LOBSTER SOUP – Cup 10 • Bowl 15 

Lobster meat, lobster stock, butternut squash, coconut milk, onions, garlic, celery, cream

SALADS

GARDEN SALAD – 8  

Mixed greens, cherry tomatoes, red onion, cucumbers, peppers, balsamic dressing

KALE AND APPLE SALAD – 10  

Fresh kale, red onions, avocado, apples, cherry tomatoes, lemon

ARUGULA SALAD – 10  

Arugula, fresh strawberries, goat cheese, almond slices, balsamic dressing

SPINACH SALAD – 10 

Baby spinach, mushrooms, blue cheese, sautéed onions and balsamic dressing

BISTRO CAESAR – 10 

Chopped romaine, Caesar dressing, Parmesan cheese, homemade croutons, white anchovies

ENTREE SALADS

SPINACH AND PORK BELLY – 16

Crispy pork belly, poke sauce, spinach, pickled cucumbers and red onions, sesame ginger dressing

ROMAINE AND SHRIMP – 21 

Blackened shrimp, romaine, mango, cucumbers, cherry tomatoes, yogurt mint dressing

KALE & SALMON – 21

Chopped kale, grilled salmon, avocado, tomatoes, pickled onions, balsamic dressing

Salad Grilled or Blackened Toppers:

CHICKEN BREAST 8 • **FILET MIGNON** 15 • **SHRIMP** 12 • **SCALLOPS** 14 • **HADDOCK** 8

CATCH OF THE DAY 14 • **SALMON** 12 • **SWORDFISH** 14 • **BLUEFIN TUNA** 15

SEAFOOD ENTREES

COCONUT CURRY HALIBUT – 33

Coconut curry broth poached Halibut, jasmine rice and sautéed spinach

TUNA AND POMEGRANATE – 29

Grilled yellowfin tuna, pomegranate coconut sauce, pickled lemongrass cucumbers, sticky rice and bok choy

SWORD FISH AND BLOOD ORANGE BBQ – 27

Grilled swordfish, homemade orange BBQ, orange mint cabbage slaw, jasmine rice and vegetables

SALMON AND PANCETTA – 24

Grilled salmon, pancetta sage butter, creamy polenta and vegetables

ITALIAN SEAFOOD STEW – 34

Scallops, haddock, shrimp, lobster meat, fire roasted tomato broth, (fire roasted tomatoes, onions, garlic, basil, oregano, lobster stock)

FRIED HADDOCK OR SHRIMP

– **Haddock** 21 • **Shrimp** 24

Choose between shrimp or haddock fried in seasoned flour, served with fries and slaw

CAJUN SHRIMP AND GRITS – 26

Cheesy chorizo grits, blackened shrimp, fried onions and vegetables of the day

PAN SEARED HADDOCK – 21

Pan-seared haddock, sweet corn purée, rice, vegetables, crispy prosciutto and fried leeks

SCALLOPS AND MANGO – 28

Blackened scallops, sautéed spinach, sticky rice, mango and nori

SCALLOP FETTUCCINE ALFREDO - 28

Sautéed scallops and mushrooms, creamy Alfredo sauce, fettuccine, fresh herbs, Parmesan cheese

LOBSTER, LOBSTER & MORE LOBSTER



BISTRO STYLE LOBSTER

AND BEEF WELLINGTON – 45

(3 oz.) Flame grilled beef tenderloin and lobster tail, puff pastry, mushroom goat cheese duxelle, port wine demi glaze, vegetables of the day



STEAMED LOBSTER – Market

1 ½ pound steamed lobster, potatoes, vegetables, melted butter and lemon



PORK AND LOBSTER – 36

Grilled pork tenderloin, butter poached lobster tail, truffled fingerling potatoes, roasted mushrooms and vegetables



LOBSTER AND POLENTA – 36

Fried lobster tail, creamy polenta, mushroom demi, arugula and porcini oil



COCONUT CURRY LOBSTER – 36

Coconut curry poached Maine lobster tail, sticky rice and seared bok choy



BISTRO LOBSTER THERMIDOR – Market

Maine lobster stuffed with lobster, spinach and mushroom stuffing, topped with a creamy gruyere Mornay cheese sauce

MEATS

Served with potato and vegetable of the day

THE GOOD OLD HOT ROCK – Market

Chef's steak of the day is seared extra rare and served on a 1200 degree volcanic stone. You are the chef, prepare your feast right in front of your eyes, just the way you like it!

BOURBON RIBEYE – 32

Brown sugar spice rubbed and flame grilled (12 oz.) ribeye steak, bourbon brown sugar glaze, sautéed onions

VEAL CHOP AND MUSHROOMS – 36

Grilled veal chop, creamy porcini polenta, port wine demi

PORK AND PEACH BBQ – 24

Grilled pork tenderloin, homemade peach BBQ sauce, cheese grits, buttermilk biscuit

GREEK STYLE LAMBCHOPS – 36

(3) 4 oz. lamb chops are seasoned with oregano salt and grilled, served with a warm olive and orange salad and yogurt sauce

TWIN PETIT FILETS – 27

(2) 3 oz. Flame grilled filet mignons, served with truffled fingerlings, blue cheese bacon butter and roasted mushrooms

PORK AND PASTA – 21

Creamy Alfredo with roasted corn, pancetta, fettuccine, grilled pork tenderloin

PEPPER STEAK – 27

A coarse pepper encrusted (10 oz.) Flame grilled NY strip sirloin steak, cognac cream sauce

VEGAN & VEGETARIAN

TANDOORI TOFU – 21

Tofu is basted with tikka sauce (red curry paste, tomato paste, gram masala, brown sugar, ginger vinegar) baked and served with rice and vegetables

VEGETABLE PAD THAI – 21

Sautéed onions, peppers, carrots, snow peas, green beans tossed in pad Thai sauce (sesame oil, garlic, tamarind paste, sweet chili sauce, cilantro brown sugar) Tossed in rice noodles

TOFU AND MANGO – 21

Seared tofu, onions, peppers green beans and fresh mango served in a spicy mango orange tamari sauce, served over sticky rice

PASTA AND SPINACH – 18

Fettuccine pasta is tossed in olive oil with spinach, mushrooms, onions, roasted red tomatoes and basil, finished with Parmesan cheese and a balsamic drizzle

KALE AND TOMATO PASTA – 18

Fettuccine pasta tossed in olive oil, with heirloom tomatoes, chopped kale, basil and garlic drizzled with lemon juice

TOFU KUNG PAO – 18

Snow peas, bok choy, mushrooms and tofu are tossed in Kung pao sauce (vegetable broth, tamari sauce, lime juice, sesame oil, red pepper flakes), jasmine rice

VEGETABLE COCONUT CURRRY – 18

Snow peas, green beans, peppers, onions, bok choy, carrots in a coconut curry sauce served atop jasmine rice and grilled naan bread

MANCHURIAN TOFU – 18

Fried tofu is tossed in Manchurian sauce, served with sticky rice, seared bok choy and Tahini sauce

RISOTTOS

SEAFOOD RISOTTO – 32

Sautéed shrimp, scallops, lobster, garlic, shallots, white wine, risotto of the day

DUCK RISOTTO – 26

Crispy fried duck tenders, Manchurian sauce, cheesy risotto and fried leeks

SPICY SHRIMP RISOTTO – 26

Shrimp, onions, peppers, scallions, Tasso ham, white wine, Cajun seasoning, risotto of the day



LOBSTER RISOTTO – 36

Creamy asparagus risotto, truffle butter poached lobster tail, truffle pearls

VEGETABLE RISOTTO – 20

Pan-seared tofu, peppers, onions, carrots, snow peas, green beans, risotto of the day

PORK RISOTTO – 23

Creamy chorizo risotto, grilled pork tenderloin, bourbon brown sugar glaze, onion rings

SCALLOP RISOTTO – 26

Goat cheese and mushroom risotto, pan-seared scallops, arugula and truffle oil

RISOTTO OF THE DAY – 15

Something different everyday

CHICKEN RISOTTO – 22

Roasted corn and Tasso risotto, grilled chicken breast, fried onion rings

SALMON RISOTTO – 24

Poke sauce basted grilled salmon, cheesy risotto, nori (seaweed) and fresh mango

BLT RISOTTO – 21

3 Cheese risotto, crispy prosciutto, roasted tomatoes, arugula, fried onion, and balsamic glaze

HADDOCK RISOTTO – 23

Goat cheese and basil risotto, pan-seared haddock, sautéed spinach, crispy prosciutto and balsamic glaze

SANDWICHES

All sandwiches are served on a brioche bun unless otherwise noted and with fries, tomato, onion and a pickle.
Gluten free rolls are available upon request for \$2 extra

BUILD A BURGER – 13

(8 oz.) flamed grilled burger

ADD any of the following for an additional charge of \$2 each

Sautéed Mushroom

Sautéed Onions

Bacon

Swiss

Cheddar

American

Blue Cheese

Fried Jalapeños

Fried Pickles

BISON BURGER – 17

Grilled (8 oz.) bison burger topped with cheddar, bacon, fried onion rings and BBQ sauce

HADDOCK SANDWICH (FRIED OR BLACKENED) – 14

GRILLED OR BLACKENED CATCH SANDWICH – 16

A different catch daily, served with cucumber wasabi sauce and cole slaw

THE IMPOSSIBLE VEGAN BURGER – 16

Served on focaccia bread with a side of tahini sauce (tahini, water, garlic, cilantro, lime juice)

LOBSTER AND NAAN – Market

Lobster meat is tossed with Thai basil, mayonnaise, mango and lemon zest, served on toasted naan bread



Bistro's Famous GRILLERS

All grillers are served with fries on grilled flatbread with our own griller sauce, (red onion, garlic, spinach, sherry vinegar, sugar, mayonnaise, salt and pepper) unless otherwise noted



LOBSTER GRILLER – Market

Maine lobster, griller sauce

CHICKEN GRILLER – 16

Grilled chicken, griller sauce, bacon, cheddar cheese

HADDOCK GRILLER – 18

Blackened or fried haddock, griller sauce

PORK GRILLER – 16

Pork tenderloin, peach BBQ, cheddar cheese and caramelized onions

SMOKED TURKEY GRILLER – 16

House smoke turkey, cranberry mayonnaise, bacon and Swiss cheese

BISON GRILLER – 18

Spicy bison, goat cheese, pickled onions, avocado

TOFU GRILLER – 16

Fried tofu, pickled cucumbers, pickled onions and BBQ sauce