

BOATHOUSE BISTRO

~TAPAS~

OYSTERS ON THE HALF SHELL* farm-raised Damariscotta oysters served with blueberry ginger mignonette

3.75 each (minimum of 3) **GF**

FRIED OYSTERS breaded and fried local oyster, homemade potato chip, topped with French remoulade (mayonnaise, Dijon mustard, tarragon, gherkins) | 4.50 each (Minimum of 3)

SAFFRON SCALLOPS* 3 scallops seared medium rare, served in a pool of saffron corn cream sauce, crispy cornbread, topped with crispy prosciutto | 22

TUNA CARPACCIO* seared rare blue fin tuna, sliced thin and served with crispy rice cake and tamari sauce, drizzled with avocado crema | 22 **GF**

TOMATO BURRATA fresh burrata, tomato gel (vine ripened tomatoes, sea salt, agar-agar, lemon juice, balsamic) arugula, drizzled with basil oil | 18 **GF V**

TOASTY SWEET POTATOES roasted sweet potato topped with vegan ricotta, toasted walnuts, drizzled with pomegranate glaze | 17 **VG/GF**

PISTACHIO GOAT CHEESE goat cheese encrusted with toasted pistachios, accompanied with blueberry thyme jam and Barter's Island Bees honey, served with crostinis | 18 **V**

GOCHUJANG SHRIMP 3 large shrimp glazed with gochujang sauce (gochujang paste, rice wine vinegar, maple syrup, ginger, brown sugar, lemon grass) served over crispy rice cake, drizzled with avocado crema and topped with avocado slices | 19 **GF**

MISO SCALLOPS* 3 miso glazed scallops seared medium rare, served with sticky rice, topped with yuzu ginger foam (yuzu puree, agar-agar, ginger, honey) | 22 **GF**

MINI BBQ bbq spice roasted pork loin sliced thin, served with buttery crunchy cornbread and jalapeño jam | 19

MUSSELS 1 lb of local mussels simmered in a white wine garlic herb sauce and finished with a splash of heavy cream and Parmesan | 22 **GF**

BUTTERNUT TARTLET spice roasted butternut squash and ricotta cheese baked in a pie crust, topped with fig chutney, drizzled with fig balsamic | 17 **V**

SUMMER WATERMELON pickled watermelon, whipped vegan feta, drizzled with balsamic | 16 **VG/GF**

PROSCIUTTO CROSTINIS 3 crostinis topped with prosciutto and Camembert cheese, drizzled with Barter's Island Bees honey and balsamic | 16

LAMB CHOPS* 2 Moroccan spiced grilled lamb chops, served with mango salsa | 25 **GF**

~SOUPS AND SALAD~

GREEN CHILI LOBSTER BISQUE Maine lobster, potato, celery, onions, lobster stock, jalapeño, poblano, green pepper, heavy cream, cumin **GF**

CUP | 14 **BOWL** | 19

NEW ENGLAND CLAM CHOWDER potatoes, onions, carrots, celery, bacon, chopped clams, clam juice, heavy cream, gluten free flour **GF**

CUP | 10 **BOWL** | 15

GARDEN SALAD mixed greens, tomatoes, carrots, cucumbers, red onions, balsamic vinaigrette | 15 **VG/GF**

BISTRO CAESAR chopped romaine tossed in Caesar dressing, Parmesan cheese, white anchovies and croutons | 17

ARUGULA SALAD fresh arugula topped with diced watermelon, vegan feta cheese and balsamic dressing | 16 **VG/GF**

SPINACH SALAD fresh baby spinach, blueberries, crumbled blue cheese and balsamic dressing | 16 **V/GF**

ROMAINE AND SHRIMP chopped romaine, grilled shrimp, blueberries, roasted corn, avocado and balsamic dressing | 28 **GF**

ARUGULA AND CHICKEN fresh arugula, grilled chicken, Parmesan cheese, red onion, cherry tomatoes, toasted pine nuts, citrus dressing | 27 **GF**

~SALAD TOPPERS~

(Choose Grilled or Blackened)

Chicken | 12 **Haddock** | 15 **Shrimp** | 13 **Scallops*** | 20 **Salmon** | 18 **Tofu** | 10

Bluefin Tuna* | 21 **Lobster Meat** (hot or cold) | **Market**

~RISOTTOS~

(The following creations are served over Parmesean risotto)

SEAFOOD RISOTTO* fresh lobster meat, scallops and shrimp sautéed in herb butter | 48 **GF**

LOBSTER RISOTTO butter poached lobster tail flambéed with cognac, topped with roasted shallots and tarragon | **Market GF**

SCALLOP RISOTTO* pan seared scallops, crispy prosciutto, roasted red tomatoes and basil leaves | 42 **GF**

SHRIMP RISOTTO blackened shrimp, Mexican corn elote, cilantro lime crema, fried tortilla strips | 37

SALMON RISOTTO grilled salmon, jalapeño jam, fried tortillas and cilantro leaves | 34

PORK RISOTTO grilled spiced pork tenderloin, fried sage, drizzled with ricotta crema and spicy Barter's Island Bees honey | 30 **GF**

CHICKEN RISOTTO honey bbq glazed chicken breast, roasted shallots | 29 **GF**

BUTTERNUT SQUASH RISOTTO spiced roasted butternut squash, crispy bacon, toasted pumpkin seeds, drizzled with ricotta crema | 26 **GF**

BURRATA RISOTTO fresh burrata, sautéed spinach, roasted red tomatoes, balsamic glaze | 26 **GF V**

V-Vegetarian / VG-Vegan / GF-Gluten

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

~ENTREÈS~

- MAINE LOBSTER** 1 1/2lb steamed Maine lobster, drawn butter, chili and cumin spiced potatoes, garlicky green beans | *Market* **GF**
- MANGO TUNA*** grilled bluefin tuna, mango salsa, sticky rice, broccoli | 38 **GF**
- SCALLOPS & FETTUCCINE*** fettuccine tossed in extra virgin olive oil, garlic, roasted red tomatoes and spinach, topped with pan seared scallops, crispy prosciutto and basil leaves | 39
- SHRIMP & ORZO** pan seared shrimp over creamy roasted tomato orzo pasta, served with broccoli | 33
- SALMON** pepita crusted pan seared salmon served with chili lime roasted potatoes, Mexican corn elote, fried tortilla strips | 34
- SAFFRON HADDOCK** pan seared haddock served with saffron corn cream sauce, green beans and sticky rice | 33 **GF**
- HALIBUT & ORZO** pan seared halibut served over lemony orzo and honey glazed carrots | 40
- HANGER STEAK*** grilled 12 oz citrus rubbed hanger steak served with chili and cumin roasted potatoes, green beans and chimichurri sauce | 43 **GF**
- GREEK LAMB CHOPS*** grilled lamb chops, tirokafteri (jalapeños, feta, yogurt, lemon juice) served with citrus orzo and charred broccoli | 50
- PORK & CORNBREAD** rosemary spiced grilled pork tenderloin, apple onion chutney, honey butter cornbread, garlicky green beans | 32
- YUZO CHICKEN** yuzu glazed grilled chicken breast, grilled orange, with sticky rice and green beans | 31 **GF**
- SPICY CHICKEN PASTA** fettuccine, creamy shallot chili Alfredo, topped with grilled chicken breast | 32

~VEGAN VEGETARIAN~

- JERK TOFU BOWL** jerk spiced seared tofu, sticky rice, mango salsa, pickled red onions, avocado and cilantro leaves | 27 **GF/VG**
- SWEET POTATO KORMA** sweet potato, green beans and spinach tossed in Korma sauce (cashews, white onions, tomato paste, garlic, ginger, tumeric, graham masala, cumin, coriander, coconut milk, vegetable stock) served with sticky rice | 25 **VG/GF**
- SPINACH ORZO** orzo pasta, spinach, vegetable stock, roasted red tomatoes, lemon zest, Parmesan cheese | 25 **V**
- MASALA TOFU** grilled tofu simmered in Masala sauce (clove, cardamom, bay leaf, red chili peppers, cinnamon, coriander, cumin, ginger, red onion, diced tomatoes, tumeric, coconut milk, vegetable stock) served over sticky rice | 26 **VG/GF**
- GOCHUJANG TOFU** seared tofu tossed in gochujang sauce (gochujang paste, rice wine vinegar, maple syrup, agave, water) served with sticky rice, sliced cucumbers, pickled carrots and avocado | 26 **VG/GF**
- BUTTERNUT FETTUCCINE** roasted butternut squash, spinach, extra virgin olive oil, garlic, basil, tossed in fettuccine, sprinkled with toasted pine nuts and Parmesan cheese | 25 **V**
- WILD RICE RISOTTO** wild rice, vegetable stock, coconut milk, maple glazed carrots, roasted butternut squash, toasted pumpkin seeds | 26 **VG/GF**

~TRADITIONAL FARE~

Served with French Fries and Coleslaw / Choose Fried, Grilled or Blackened

HADDOCK | 28

SHRIMP | 28

SCALLOPS* 34

~SANDWICHES~

(Served with fries, lettuce, tomato, onion and pickle spear)

- LOBSTER GRILLER** fresh picked lobster meat stuffed in flatbread with griller sauce (red onion, garlic, sugar, spinach, mayo, red wine vinegar, salt and pepper) | *Market*
- HADDOCK GRILLER** grilled, blackened or fried haddock, stuffed in flatbread with griller sauce | 21
- CHICKEN GRILLER** grilled chicken stuffed in flatbread, with griller sauce and cheddar | 19
- PORK SANDWICH** sliced spice rubbed pork tenderloin on toasted baguette with cheddar cheese, pickled red onions and jalapeño jam | 20
- HADDOCK SANDWICH** choose blackened, grilled or fried served on toasted challah bun with chipotle mayo | 21
- LOBSTER SANDWICH** chimichurri mayo tossed lobster meat, avocado on toasted baguette | *Market*
- SPICY TOFU SANDWICH** fried gochujang tofu, avocado, challah bun, with side of cilantro lime crema | 19 **V**
- CHICKEN SANDWICH** grilled chicken breast, arugula, roasted red tomatoes, goat cheese, on toasted baguette | 19
- CATCH OF THE DAY*** grilled or blackened on toasted challah bun | *Market*
- PROSCIUTTO & FIG** prosciutto on toasted baguette with fig jam, goat cheese and arugula | 21
- SQUASH SANDWICH** roasted spiced butternut squash, pickled onions, arugula, Barter's Island Bees honey on toasted baguette | 17 **V**
- STEAK HOUSE BURGER*** 8oz flame grilled burger on toasted challah bun | 19

SANDWICH TOPPERS

\$2 each

Cheddar | Swiss | American | Blue cheese | Goat cheese | Bacon | Sautéed Onions | Jalapeños

Gluten-free buns available

~SIDES~

French Fries 7 / **Sweet Potato Fries** 7 / **Coleslaw** 4 / **Chili Lime Potatoes** 7

Sticky Rice 6 / **Garlic Green Beans** 6 / **Broccoli** 6

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