

BOATHOUSE *Bistro*

Tapas Bar & Restaurant

DAMARISCOTTA OYSTERS

OYSTERS ON THE ½ SHELL*

Farm-raised Damariscotta oysters,
Strawberry champagne mignonette
3.75 Each (Min. order of 3) (GF)

OYSTERS & CORN SALSA*

Lightly breaded and deep-fried local
oysters, corn salsa, Chimichurri
sauce | 4.25 each (Min. order of 3)

SEAFOOD TAPAS

LOBSTER & CORN PUDDING Savory corn pudding, butter poached lobster tail 26

LOBSTER TACO Grilled corn tortilla, deep-fried lobster meat*, shredded lettuce,
spicy mango salsa, coconut drizzle 26

LEMON BUTTER MUSSELS Farm raised Maine mussels simmered in a lemon
garlic butter cream sauce 18 (GF)

TUNA CARPACCIO* Blackened seared bluefin tuna, sticky rice, orange teriyaki
sauce 20 (GF)

COCONUT SHRIMP | Tempura battered, deep-fried large shrimp, toasted coconut,
fried wontons, orange ginger coconut sauce 18

SCALLOPS ROMESCO | Pan-seared large scallops, fried kale chips, Romesco
sauce (tomatoes, roasted red peppers & toasted almonds) 21

SCALLOPS & STRAWBERRIES | Pan-seared scallops, macerated champagne
strawberries, arugula, balsamic glaze 20 (GF)

VEGETARIAN CHEESE TAPAS

ROSEMARY ALMOND GOAT CHEESE | Baked goat cheese, homemade orange jam and
crusty bread 17

FRIED DOUGH & BURRATA | Italian spiced and deep-fried dough, burrata,
Romesco sauce (tomatoes, roasted red peppers & toasted almonds), balsamic
glaze and EVOO 17

BAKED BRIE | Puff pastry, brie cheese, hot pepper jelly, slivered almonds 18

MEAT TAPAS

STEAK TOSTADA* | Fried corn tortilla, Mexican spice rubbed, grilled filet mignon, corn
salsa, Chimichurri sauce 21 (GF)

MEDITERRANEAN LOLLIPOP LAMB CHOPS* | Twin Mediterranean spice rubbed, flame-
grilled lamb chops, tomato mint jam 22 (GF)

VEGETARIAN & VEGAN TAPAS

BUTTERNUT SQUASH TACOS | Fried corn tortillas, spiced and roasted butternut
squash, goat cheese, pickled red onions, maple Tahini sauce 15 (Vegan, GF)

VEGGIE CAKES | Homemade, pan-fried veggie cakes, (Shredded cabbage, carrots,
kale, flour, s & p, eggs, scallions), orange teriyaki sauce 19 (Vegetarian)

TANDOORI TOFU BITES | Firm tofu, Tikka basted, (Tomato paste, ginger, allspice,
lemongrass, rice wine vinegar, coriander and brown sugar), yogurt sauce 17
(Vegetarian, GF)

CREAMY POLENTA | Creamy polenta, roasted tomatoes and asparagus 17 (Vegan, GF)

SUNDRIED TOMATO FETA TURNOVER | Baked puffed pastry, sun-dried tomatoes,
feta cheese, basil, cream cheese, with arugula pesto 17 (Vegetarian)

*ALL FRIED LOBSTER ITEMS ARE PREPARED USING RAW LOBSTER PRODUCED EXCLUSIVELY IN MAINE BY SHUCKS LOBSTER
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

SOUPS

NEW ENGLAND CLAM CHOWDER

Chopped clams, onions, potatoes, celery, carrots, bacon, clam juice, heavy cream and a gluten free roux(GF)

CUP 10 | BOWL 15

SPANISH SEAFOOD SOUP

Lobster, shrimp, scallops, onions, garlic, chili peppers, tomatoes, oregano, thyme, paprika, white wine, fish stock, lemon juice and EVOO (GF)

CUP 14 | BOWL 20

SALADS

GARDEN SALAD | Mixed greens, tomatoes, carrots, cucumber, red onion, balsamic vinaigrette 12 (*Vegan, GF*)

BISTRO CAESAR | Chopped Romaine lettuce, Caesar dressing Parmesan cheese, white anchovies, croutons 14

ARUGULA SALAD | Arugula, gorgonzola, prosciutto, pears, balsamic dressing 15 (*GF*)

SPINACH SALAD | Spinach, strawberries, feta cheese, slivered almonds, strawberry basil balsamic 15 (*GF, Vegetarian*)

MEXICAN SALAD | Chopped romaine lettuce, cherry tomatoes, red onion, corn salsa, fried corn tortilla strips, spicy ranch dressing 15 (*GF*)

FLAME GRILLED OR BLACKENED BISTRO SALAD TOPPERS

CHICKEN 10 / FILET * 20 / BLUEFIN TUNA * 20 / SALMON 14

HADDOCK 12 / HALIBUT 20 / GULF SHRIMP 12 / SCALLOPS 15 / LOBSTER TAIL 22

ENTRÉE SALADS

FRIED LOBSTER SALAD

Chopped romaine lettuce, cucumbers, cherry tomatoes, mango salsa, sesame ginger dressing, deep-fried lobster meat* 29

PORK BELLY SALAD

Baby spinach, pickled red onions, cucumbers, honey cider vinaigrette, crispy BBQ glazed pork belly 24 (*GF*)

VEGAN & VEGETARIAN

SZECHUAN TOFU | Seared tofu, broccoli, snow peas, rice noodles, Tan Tan sauce, (Chili Oil, Tahini, rice wine vinegar, tamari, szechuan peppers, Chinese Five Spice, vegetable broth, Sambal Oelek) 26 (*Vegan, GF*)

BBQ TOFU | Grilled tofu, chipotle BBQ sauce, corn bread, garlic haricot verts, pickled cucumber onion salad 24 (*Vegetarian*)

CACIO E PEPE POLENTA | Spiced seared tofu, (EVOO, garlic powder, cayenne and paprika), vegan parmesan cheese, polenta and pepper 24 (*Vegan, GF*)

SESAME NOODLE BOWL | Ramen noodles, mushrooms, snow peas, carrots, scallions, broccoli all tossed in an orange miso sauce, sesame seeds 24 (*Vegan*)

GOCHUJANG BUTTER NOODLES | Fettuccine, sautéed onions and garlic, all tossed in Gochujang sauce, (Gochujang paste, rice wine vinegar, sesame oil and maple syrup) 24 (*Vegetarian*)

TOFU MOQUESCA | Seared tofu, butternut squash, haricot verts, peppers, spinach, all tossed in Moqueca sauce (onions, garlic, red chili, ginger, tomatoes, coconut milk, lime juice, vegetable stock, salt and pepper), served over rice 24 (*Vegan, GF*)

PASTA ROJA AL BURRO | Fettuccine, tomato mascarpone cream sauce, fried kale chips 22 (*Vegetarian*)

COAST OF MAINE BREADED AND DEEP-FRIED SEAFOOD

SERVED WITH FRIES AND SLAW, CHOOSE ONE OF THE FOLLOWING:

HADDOCK 24 / MAINE HALIBUT 32 / GULF SHRIMP 27

LARGE SCALLOPS 32 / MAINE LOBSTER MEAT 45

BISTRO SIDES

BISTRO FRIES 7 / SWEET POTATO FRIES 7 / COLESLAW 5

FINGERLING POTATOES, VEGETABLE OF THE DAY 7

FROM THE SEA

STEAMED MAINE LOBSTER | A 1 ½ LB Maine lobster served with drawn butter, fingerling potatoes and vegetable of the day *Market (GF)*

LOBSTER TEMPURA | A tempura battered and deep-fried Maine lobster tail, haricot verts, mango salsa, sticky rice and coconut orange dipping sauce 45

MAINE HALIBUT | Pan-seared Maine halibut, sautéed spinach, sticky rice and a carrot ginger sauce 36 *(GF)*

HADDOCK | Pan-seared haddock, creamy sweet tomato sauce, garlic haricot verts, rice 27 *(GF)*

SCALLOP PASTA | Pan-seared fresh scallops, EVOO, sautéed garlic and mushroom sauce, fettuccini, parmesan cheese, basil, and kale chips 38

TUNA & RAMEN NOODLES * | Locally caught and seared rare Bluefin tuna, Tamari ginger orange ramen noodles and sesame seeds, served with vegetable of the day 38

POLENTA & SHRIMP | Creamy polenta with cheese, seared shrimp, blistered cherry tomatoes, sautéed spinach and crumbled goat cheese 32 *(GF)*

SCALLOP BOWL | Pan-seared scallops, snow peas, onions, peppers, broccoli, spiced carrot coconut sauce, rice and scallions 38 *(GF)*

TAKA TUNA RICE BOWL* | Taka tuna (Flash fried Japanese spiced and panko breadcrumb encrusted Bluefin Toro), sticky rice, Poke sauce, avocado, shredded carrots, cucumbers, scallions, sesame seeds 29

COCONUT SALMON | Grilled salmon, sticky rice, coconut lime sauce, pickled cucumbers, toasted coconut and crystalized ginger 32 *(GF)*

RISOTTO

THE FOLLOWING ARE SERVED OVER CHEF KARIN'S FAMOUS CHEESE RISOTTO (UNLESS OTHERWISE NOTED)

SEAFOOD RISOTTO | Sautéed shrimp, scallops, lobster, garlic, shallots and white wine 45 *(GF)*

LOBSTER RISOTTO | Parmesan risotto, butter poached Maine lobster tail, breaded and deep-fried lobster claws, parmesan crisp and lemon crema 48

SALMON RISOTTO | Parmesan risotto, grilled salmon and asparagus, lemon mascarpone drizzle 30 *(GF)*

SCALLOP RISOTTO | Pan-seared scallops, pea purée, bacon crumbles 36 *(GF)*

SHRIMP RISOTTO | Blackened shrimp, roasted garlic, basil and blistered tomatoes 32 *(GF)*

HADDOCK RISOTTO | Cajun haddock, corn salsa, avocado and fried corn tortilla strips 30 *(GF)*

CHICKEN RISOTTO | Grilled honey BBQ glazed grilled chicken breast, caramelized onions and crumbled blue cheese 28 *(GF)*

PORK RISOTTO | Tuscan spiced grilled pork tenderloin, mushrooms, fried sage and truffle oil 28 *(GF)*

TOFU RISOTTO | Honey roasted tofu and mushrooms 26 *(GF)*

VEGGIE RISOTTO | Roasted mushrooms, asparagus, blistered cherry tomatoes, lemon tossed arugula 24 *(GF)*

FROM THE LAND

ARGENTINIAN FILET MIGNON * | 8 oz. spice rubbed and flame-grilled filet, Chimichurri sauce, blistered tomatoes, fingerling potatoes and vegetable of the day 48 *(GF)*

TUSCAN RIBEYE* | Tuscan spiced grilled 14 oz. choice ribeye steak, Tuscan herb sauce (garlic, thyme, lemon, lemon zest, salt, pepper, and oregano), fingerling potatoes and vegetable of the day 48 *(GF)*

GRILLED TANDOORI LAMB* | 1/2 rack, Citrus couscous salad, yogurt sauce, Naan bread, vegetable of the day 48

TRIO OF PORK & POLENTA | Flame-grilled pork tenderloin, pork cracklings, honey-glazed pork belly strips, creamy cheese polenta and fried sage, vegetable of the day 32 *(GF)*

CHICKEN FETTUCCINE ALFREDO | Flame-grilled chicken served over fettuccine with roasted garlic and asparagus Alfredo sauce and parmesan cheese 28

LAND AND SEA

PORK & SCALLOPS | Moroccan spiced pork tenderloin, pan-seared scallops, orange jam and citrus couscous, vegetable of the day 43

FILET & SHRIMP* | 8 oz. spice rubbed, flame-grilled filet mignon, tempura battered deep-fried shrimp, lobster cream sauce, fingerling potatoes and vegetable of the day 60

LAMB & LOBSTER* | Twin, spice rubbed and flame-grilled lamb chops, herb butter basted and grilled Maine lobster tail, pea purée, fingerling potatoes 55 (GF)

SANDWICHES

SERVED WITH BISTRO FRIES, LETTUCE, TOMATO, ONION & PICKLE SPEAR

HADDOCK SANDWICH | Breaded and deep-fried, grilled or blackened haddock, bulky challah bun, Chipotle mayo 18

GRILLED OR BLACKENED CATCH SANDWICH | Catch of the Day, bulky challah bun, chipotle mayo 21

LOBSTER "THERMIE" SANDWICH | Diced lobster meat, sautéed mushrooms, spinach, Swiss cheese, and mayo on a crusty baguette *Market*

BISTRO CUBANO | Slow roasted pork tenderloin, pickled cucumbers, onions, Swiss cheese, Dijon mayonnaise, crusty baguette 17

BBQ TOFU SANDWICH | Fried tofu, coleslaw, homemade BBQ sauce, challah bun 17

BISTRO STEAK AND CHEESE | Shaved steak, cheddar cheese, fried onions, creamy roasted garlic parsley sauce, crusty baguette 24

BISTRO GRILLERS

SANDWICHES SERVED ON FLATBREAD WITH LETTUCE, TOMATO, ONION AND PICKLE SPEAR, WITH BISTRO FRIES

MAINE LOBSTER GRILLER | Maine lobster meat, savory onion herb aioli, grilled flatbread *Market*

HADDOCK GRILLER | Blackened, grilled or breaded and deep-fried haddock, savory onion herb aioli, grilled flatbread 21

GREEK STYLE TURKEY GRILLER | Spiced ground turkey, feta cheese, tomato, pickled cucumbers and onions, grilled flatbread, Tzatziki dipping sauce 19

CHICKEN GRILLER | Flame-grilled chicken, sharp cheddar, savory onion herb aioli, grilled flatbread 19

ITALIAN VEGGIE GRILLER | Balsamic marinated and grilled portobello mushrooms, roasted asparagus, tomato, Romanesco cream cheese spread, grilled flatbread 17

BURGERS

SERVED WITH BISTRO FRIES, LETTUCE, TOMATO, ONION AND A PICKLE SPEAR

STEAK HOUSE BURGER* | Flame grilled 8 oz. burger, bulky challah roll 17

TURKEY BURGER | Flame grilled lean ground turkey patty, bulky challah bun 17

BURGER TOPPERS | 2 EACH

Cheddar | Swiss | American | Blue Cheese | Goat Cheese | Bacon
Sautéed Onions or Mushrooms | Fried Jalapeños

Gluten Free Buns available for all sandwiches upon request for an extra charge

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