BOATHOUSE BISTRO

TAPAS

Homemade Herb Focaccia served warm with Muhammara (roasted red pepper dip) and Skordalia (garlic potato spread) (V) 16

Wings of the Day fried wings tossed in our chef's sauce of the day (GF) 18

Baked Camembert baked in puff pastry, topped with candied pecans and apple chutney (V) 16

Fried Dough deep fried dough topped with roasted tomato, basil pesto and mozzarella, drizzled with olive oil and balsamic glaze (V) 14

Honey BBQ Shrimp 3 grilled shrimp basted with honey BBQ sauce, served with Mexican slaw (GF) 16

Mushroom & Puff Pastry roasted mushrooms, fresh herbs and goat cheese in puff pastry topped with arugula, drizzled with truffle oil and balsamic glaze (V) 15

Scallops & Butternut* 3 pan-seared scallops served atop butternut squash hash and finished with maple ricotta (GF) 18

Sweet Potato Wedges crispy fried sweet potato wedges tossed in ginger lemon grass spice mix and served with miso honey dipping sauce (V) (GF) 12

Shrimp & Grits grilled shrimp, bacon, peppers, garlic, scallions, white wine, Cajun seasoning, cheese grits. (GF) 16

Tofu Bites crispy fried tofu tossed in sweet and spicy tamari sauce, coated with sesame seeds and served with quick pickled cucumbers (VG) 14

Asian Tuna* seared tuna, ginger, lemongrass, miso drizzle, seaweed salad, fried wontons 20

Pomegranate Scallops* 3 pan-seared scallops served on a bed of wilted spinach and finished with pomegranate sauce (GF) 18

SOUPS AND SALAD

Soup of the Day
CUP | 7 **BOWL** | 11

Caesar Salad chopped romaine lettuce, Caesar dressing, Parmesan cheese, white anchovies, croutons 14

Garden Salad mixed greens, tomatoes, cucumber, red onion, balsamic dressing (GF) (VG) 12

Spinach Salad spinach, roasted butternut squash, candied pecans, blue cheese crumbles, balsamic dressing (GF) (V) 15

Arugula Salad arugula, tomato, mozzarella, balsamic dressing (GF) (V) 15

SALAD TOPPERS

(Choose Grilled or Blackened)

Chicken | 12 **Haddock** | 15 **Shrimp** | 13 **Scallops*** | 20

Tuna | 21 **Tofu** | 10 **Lobster Meat** (hot or cold) | ***Market***

RISOTTOS

(The following creations are served over cheese risotto)

Seafood Risotto* scallops, shrimp, lobster, sautéed in herb butter (GF) 45

Scallop Risotto* pan-seared scallops, crispy prosciutto, basil pesto (GF) 43

Shrimp Risotto blackened shrimp, sweet and spicy green pepper sauce, fried tortilla strips 37

Pork Risotto grilled pork tenderloin, mascarpone crema, fried sage leaves, dried cranberries (GF) 29

Chicken Risotto grilled chicken, pesto, mozzarella (GF) 29

Butternut Squash Risotto roasted butternut, pumpkin seeds, spiced pecans, maple ricotta (GF) (V) 25

BLT Risotto crispy prosciutto, arugula, roasted tomatoes, fried onions, drizzled with balsamic glaze 24

Mushroom Risotto mushrooms, arugula, truffle oil (GF) (V) 25

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

Steak of the Day* served with potato of the day and broccoli Market
Grilled Tuna* seaweed salad, tamari glaze, sesame seeds, rice and broccoli (GF) 38
Wiener Schnitzel thinly pounded breaded and fried veal, served with cranberry sauce, maple carrots and potato 34
Hunter Schnitzel thinly pounded pork tenderloin simmered in a bacon mushroom cream sauce, potato and broccoli (GF) 31
Chicken Broccoli Alfredo grilled chicken, broccoli and Alfredo served over fettucini 26
Scallop Scampi* pan seared scallops, lemon, olive oil, garlic, fresh herbs, finished with Parmesan 34
Yuzu Chicken Bowl grilled chicken strips tossed in yuzu sauce, served with rice, baby carrots, quick pickled cucumbers (GF) 29
Honey BBQ Pork honey BBQ basted pork tenderloin served over creamy grits with baby carrots (GF) 29
Shrimp & Grits pan seared shrimp, creamy bacon grits, over easy egg, fried onions 30
Haddock & Tomato pan-seared haddock topped with roasted tomato herb butter, served with crispy sweet potato wedges and broccoli (GF) 32
Tofu Korma grilled tofu tossed in Korma sauce (cashews, white onions, tomato paste, garlic, ginger, tumeric, graham masala, cumin, coriander, coconut milk, vegetable stock, salt and pepper) with spinach, served over rice (GF) (VG) 25
Sesame Tofu Bowl grilled tofu and broccoli tossed in sweet tamari sauce, served over rice and finished with sesame seeds (GF) (VG) 25
Squash Pasta roasted spiced butternut, fettuccini, ricotta, sage, olive oil (V) 25

Haddock / 28 **Shrimp** / 27 **Scallops** / 34
(Choose Blackened, Breaded and Fried or Grilled) served with fries and coleslaw

TACOS & SUCH

(served on flour tortillas)

Haddock Tacos blackened, grilled or breaded and fried haddock, Mexican slaw, lettuce, drizzled with cilantro crema 18
Pork Tacos thinly sliced pork tenderloin, chipotle honey sauce, lettuce, cilantro crema, queso Chihuahua 17
Beef Tacos Mexican spiced ground beef, lettuce, tomato, jalapeño, avocado, queso Chihuahua 18
Chicken Tacos breaded and fried chicken strips tossed in firecracker sauce (sriracha, brown sugar, vinegar, cinnamon, ginger, allspice) lettuce, avocado, jack cheddar 17
Butternut Squash Quesadilla roasted spiced squash, mozzarella, ricotta, sauteed spinach, honey drizzle 18 (V)
Chicken Quesadilla grilled chicken, Camembert, spinach, sliced pears 18
Beef Chimichanga ground beef, jack cheddar, jalapeños, tomato, deep fried and served with cilantro crema and spicy green pepper sauce 18

SANDWICHES

(All sandwiches served with lettuce, tomato, onion, pickle spear and fries, gluten-free buns available)

Hot or Cold Lobster Roll fresh Maine lobster tossed in mayo served on a sub Market
Haddock Sandwich blackened, grilled or bread and fried haddock served on toasted challah bun with chipotle mayo 21
Haddock Reuben blackened, grilled or breaded and fried haddock, cole slaw, swiss, thousand island dressing, on rye 21
Pastrami Sandwich sliced pastrami, swiss, mustard, caramelized onions, served on rye 22
Chicken Sandwich open-faced grilled chicken, roasted tomatoes, pesto and mozzarella on focaccia 18
Pork Sandwich rosemary roasted pork loin, apple chutney and cheddar served on focaccia 18
Aztec Stromboli baked pizza dough stuffed with savory ground beef, pickles, jack cheddar, served with bold and tangy Aztec sauce (mustard, ketchup, Worcestershire, ancho chili, cumin, and cilantro) 18
Jalapeño Popper Grilled Chees hearty sourdough, cheddar cheese, cream cheese, sliced jalapeños, served with sweet and spicy jalapeño sauce 17 (V)
Italian BLT prosciutto, mozzarella, pesto, arugula, tomato, on sourdough 17
Steakhouse Burger* 8oz flame grilled burger, toasted challah bun 18

SANDWICH TOPPERS

$2 each
Cheddar | Swiss | American | Blue cheese | Goat cheese
Bacon | Sautéed Mushrooms | Sautéed Onions | Jalapeños

SIDES

French Fries 6 | **Sweet Potato Fries** 6 | **Potato of the Day** 6
Rice 5 | **Broccoli** 6 | **Coleslaw** 5

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