

BOATHOUSE *Bistro*
Tapas Bar & Restaurant

DAMARISCOTTA OYSTERS

OYSTERS ON THE ½ SHELL*

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

FRIED OYSTERS

Buttermilk breaded local oysters, fried green tomato, green pepper aioli | 4.25 each (Min. order of 3)

SEAFOOD TAPAS

LOBSTER GAZPACHO Tarragon butter poached lobster meat, cold cucumber gazpacho (cucumber, yogurt, lemon zest, sour cream, lemon juice, tarragon, salt, pepper) 26 (GF)

APPLE SCALLOPS Three large pan-seared scallops, crispy cornbread, apple gastrique (apple cider, sugar, apple cider vinegar, calvados, thyme, chicken stock) 20

MANGO CHILI SHRIMP Three Grilled jumbo shrimp basted with a sweet and spicy mango sauce, served over coconut rice and sprinkled with toasted coconut and scallions 18 (GF)

MUSSELS Lemongrass ginger broth (ginger, lemongrass, coriander, garlic, onions, carrots, turmeric, cayenne pepper, white wine, vegetable stock) 20 (GF)

TUNA CARPACCIO* Blackened seared bluefin tuna, coconut rice, dehydrated pineapple, ginger pineapple dipping sauce 22 (GF)

SHRIMP & GRITS Three blackened jumbo shrimp, fried balls of chorizo grits, smoky tomato sauce 21

TRUFFLE SCALLOPS Three large pan-seared scallops, crispy truffled fingerling potatoes, chive truffle crème fraîche, topped with fried shallots 21

MEAT TAPAS

PORK & BISCUIT Homemade buttermilk biscuit, thinly sliced slow roasted pork loin, blue cheese, blueberry caramelized onions 19

LOLLIPOP LAMB CHOPS* Spice grilled lamb chops served in a pool of spinach basil pesto and oven roasted tomatoes 24 (GF)

CHEESE TAPAS

SUMMER BURATTA Fresh Buratta, homemade strawberry balsamic jam, fresh strawberries, torn basil leaves 17 (GF,V)

GOAT CHEESE & BLUEBERRIES Maine blueberries and Barter’s Island Bees honey whipped Goat cheese served with crusty grilled bread 17 (V)

VEGETARIAN & VEGAN TAPAS

STICKY TOFU Tofu sticks fried golden brown, tossed in a mix of tamari sauce, rice vinegar, garlic, lemongrass, red pepper flakes, ginger, vinegar, cornstarch, sprinkled with scallions and sesame seeds 17 (GF, VG)

SWEET POTATO STACK Slow baked sweet potato rounds, whipped goat cheese, drizzled with spicy honey 17 (GF, V)

CORN FLAUTAS Spiced corn (fresh corn, black mustard seed, curry leaves, cumin, coriander, cayenne, garlic, turmeric) with fresh ginger, lime juice, queso fresco and cilantro in a fried flour tortilla, served with spicy green sauce 17 (V)

BUFFALO QUINOA CAKES Two cakes (puréed white beans mixed with quinoa, garlic, hot sauce, smoked paprika, salt, pepper and chickpea flour) seared golden brown and served with roasted garlic tahini sauce 16 (VG, GF)

SUMMER SQUASH FRITTERS Smashed summer squash mixed with onions, garlic, shredded cheddar cheese, cornmeal, baking powder, salt, pepper and eggs, fried golden brown and served with lemon basil aioli and preserved lemon 17 (GF, V)

HERBED TOFU RICOTTA DIP Tofu dip (tofu, lemon juice, garlic powder, onion powder, yeast, salt and pepper) served with crunchy vegetables and pita bread 17 (VG, V)

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

LOBSTER BISQUE

Maine lobster, lobster stock, heavy cream, onions, carrots, celery, tarragon, tomato paste, paprika, sherry, rice (GF)

CUP 14 | BOWL 20

SALADS

GARDEN SALAD Mixed greens, tomatoes, carrots, cucumber, red onion, balsamic vinaigrette 12 (VG, 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, shaved fennel, Parmesan cheese, grilled portobello mushroom, balsamic vinaigrette 15 (GF, V)

SPINACH & CHICKEN Spinach, grilled chicken, strawberries toasted almonds, strawberry vinaigrette 26

SHRIMP & ROMAINE Chopped Romaine, roasted corn, blackened shrimp, tomatoes, cucumber and cilantro lime ranch 28

FLAME GRILLED OR BLACKENED SALAD TOPPERS

CHICKEN 10 / SALMON 14/ HADDOCK 12 / TOFU 8 GULF SHRIMP 12/ SCALLOPS 17/ LOBSTER TAIL 22

BREADED AND DEEP-FRIED SEAFOOD

SERVED WITH BISTRO FRIES, COLESLAW AND CHIPOTLE MAYO

HADDOCK 24 GULF SHRIMP 27 SCALLOPS 32

BISTRO SIDES

BISTRO FRIES 7 / SWEET POTATO FRIES 7 / COLESLAW 4 / FINGERLING POTATOES 7 / RICE 6 / BROCCOLI 6

*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

V= Vegetarian VG = Vegan
GF = Gluten Free

FROM THE SEA

LOBSTER PASTA | Fettuccine, rich lobster cream sauce, basil, cherry tomatoes, fresh Maine lobster meat 45
HADDOCK & LEEK | Pan seared haddock, lemon, basil leek sauce, rice and broccoli 29 (GF)
SCALLOPS & QUINOA | Pan seared scallops, quinoa cakes, roasted garlic tahini sauce, broccoli 38 (GF)
HALIBUT BOUILLABAISSE | Seared halibut sitting in a traditional bouillabaisse broth (fennel, onion, garlic, saffron, white wine, Pernod, fire roasted tomatoes, fish stock, thyme, bay leaves, potatoes) topped with garlic rouille (potatoes, roasted red peppers, garlic, mayonnaise, lemon juice, paprika, cayenne, salt) 38 (GF)
MAINE LOBSTER | 1 ½ LB steamed Maine lobster, drawn butter, roasted fingerling potatoes and broccoli Market (GF)
SALMON & ORZO | Grilled salmon atop creamy sundried tomato orzo served with broccoli 32
SHRIMP & GRITS | Blackened shrimp, smoked Gouda grits, over easy egg and garlic green beans 32 (GF)
***TUNA & NOODLES** - Grilled tuna steak atop mushroom ginger noodles (ginger, tamari, sesame seeds, lemongrass, cornstarch) and sesame seared bok choy 38

RISOTTO

THE FOLLOWING ARE SERVED OVER CHEF KARIN'S FAMOUS CHEESE RISOTTO

SEAFOOD RISOTTO | Shrimp, scallops, lobster, sautéed in herbed garlic butter 45 (GF)
CHICKEN RISOTTO | Grilled chicken, green tomato glaze, oven roasted tomatoes 28 (GF)
SCALLOP RISOTTO | Pan seared scallops topped with bubbly goat cheese and fried leeks 38
SALMON RISOTTO | Grilled salmon topped with spinach basil pesto and sundried tomatoes 34 (GF)
PORK RISOTTO | Grilled pork tenderloin, caramelized onions, chipotle tomato butter, crispy bacon 30 (GF)
SHRIMP RISOTTO | Blackened shrimp, roasted corn, cherry tomatoes, lemon basil sauce 34 (GF)
HANGOVER RISOTTO | Bacon, fried green tomatoes, over easy egg, Gouda crisp, fried Shallots 26
LOBSTER RISOTTO | Grilled lobster tail, dollop of ricotta cheese, preserved lemon peel, torn basil leaves 48 (GF)
MUSHROOM RISOTTO | Truffled mushrooms, arugula, goat cheese 24 (GF)
HADDOCK RISOTTO | Pan seared haddock, smoky tomato sauce, sautéed spinach 31 (GF)

VEGAN & VEGETARIAN

TOFU JORIM Seared tofu tossed in Jalfrezi sauce (garlic, onions, gochujang paste, tamari, sesame oil, scallions) served over coconut rice and sesame oil seared Bok Choy 26 (GF, VG)
MOROCCAN TOFU Tofu and sweet potatoes are tossed in Moroccan spices (cumin, turmeric, cinnamon, mint, smoked paprika, salt,cayenne) baked and served with cilantro lime sauce. 26 (VG, GF)
VEGETABLE STIR FRY Sautéed mushrooms, peppers, carrots, snow peas, green onions, garlic, tossed in ramen noodles with stir fry sauce (tamari, ginger, lemongrass, red pepper flakes, cornstarch, sesame oil, vegetable stock) 24 (VG)
SUMMER VEGGIE PASTA Garlic, onions, snow peas, corn, cherry tomatoes, torn basil, olive oil, tossed in fettuccine and sprinkled with Parmesan cheese 24 (V)
SPINACH PASTA Fettuccine tossed in a spinach basil lemon pesto topped with Buratta and Parmesan cheese 24 (V)
TUSCAN ORZO Orzo pasta, vegetable stock, spinach, mushrooms, lemon zest, basil 24 (VG)
STICKY TOFU BOWL Seared tofu tossed in chili garlic sauce (garlic, onion, red pepper flakes, chili pepper, smoked paprika, red pepper tamari sauce, corn starch) served with snow peas and mushrooms over coconut rice 26 (GF, VG)

FROM THE LAND

PORK & CORNBREAD | Green tomato glazed grilled pork tenderloin, crispy honey butter corn bread, garlic green beans 32
DUCK & GRITS | Southern spiced duck breast (onion powder, garlic powder, ground yellow mustard, smoked paprika, cayenne) served over creamy grits and drizzled with chipotle tomato butter, green beans (GF) 36
RIBEYE | Grilled ribeye, truffled fingerling potatoes, bacon chive butter, broccoli and a side of chive truffle crema 54 (GF)
LAMB CHOPS | Chili and cumin spiced grilled lamb chops, sweet potato, goat cheese, garlic green beans 49 (GF)
BUTTERMILK CHICKEN | Buttermilk breaded fried chicken breast, squash fritter, buttermilk biscuit and bacon gravy served with garlic green beans 30

SANDWICHES

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

LOBSTER GRILLER | Fresh Maine lobster meat, herb mayonnaise, stuffed in grilled flatbread 38
HADDOCK SANDWICH | Choose blackened, grilled or breaded and fried served on toasted challah bun with chipotle mayo 18
ITALIAN PLT | Mozzarella, oven roasted tomatoes, spinach pesto on sourdough (V) 17
PORTABELLA PITA | Pita pocket stuffed with grilled marinated portabella mushroom, lettuce, tomato, roasted garlic basil mayo 16 (V)
HADDOCK REUBEN GRILLER | Grilled, blackened or breaded and fried haddock, Swiss, thousand island, coleslaw, stuffed in grilled flatbread 21
LOBSTER SANDWICH | Grilled open faced sourdough, topped with lemon tossed fresh Maine lobster meat and mascarpone 38
CHICKEN GRILLER | Grilled chicken, garlic basil mayo, provolone cheese, bacon, stuffed in grilled flatbread 19
TOFU PITA | Seared marinated tofu, stuffed in pita bread with lettuce and tomato, served with a side of gochujang sauce 17 (VG, V)
PORK GRILLER | Slow roasted spiced pork loin, truffle mayo, cheddar cheese stuffed in grilled flatbread 19
FRIED CHICKEN SANDWICH | Buttermilk breaded fried chicken, cheddar, green tomato sauce, sourdough 17
PORK SANDWICH | Tuscan pork loin, mozzarella, arugula, roasted garlic mayonnaise on grilled sourdough 19
STEAK HOUSE BURGER * | Flame grilled 8 oz. burger, bulky challah roll 17
TURKEY BURGER | Flame grilled lean ground turkey patty, bulky challah bun 17

SANDWICH TOPPERS | \$2

Cheddar | Swiss | American | Blue Cheese | Goat Cheese | Provolone
Bacon | Sautéed Onions | Sautéed Mushrooms

Gluten Free Buns Available

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