



Dinner



APPETIZERS

EGGPLANT TOWER - Fried eggplant, fresh mozzarella, sliced tomatoes, balsamic glaze, arugula - 12 (V)

BH STUFFED CLAMS - Pecorino Romano & bacon stuffing, lemon wedge - 10 (BH)

TUNA KIMCHEE - Sesame encrusted & seared tuna, Korean slaw - 13

CALAMARI - Lightly dusted in seasoned flour & flash fried; marinara sauce, banana peppers - 12

SHRIMP COCKTAIL - Five jumbo shrimp, zesty cocktail - 12 (GF)

DOZEN STEAMED CLAMS - 13 1 POUND OF MUSSELS - 12 butter or Fra Diavolo (GF)

CRAB DIP PRETZEL BOWL - Creamy crab & roasted bell peppers, toasted pretzel bowl - 13 (BH)

EDAMAME - Santiago olive oil, Himalayan sea salt - 9 (GF) (V)

FALAFEL - Flat bread, Tzatziki, feta, roasted tomatoes, red onion, capers - 12 (V)

CHICKEN WINGS - Dozen wings, bleu cheese, celery sticks (mild, medium, hot, bbq, teriyaki) - 13

QUESADILLAS - Cheese - 8 (V)
Chicken - 11 Prime Rib - 13

NACHOS - BH Chili, tomatoes, onions, jalapenos, cheddar, Monterey jack, sour cream & salsa - 14 (GF)

BAVARIAN PRETZEL STICKS - Craft beer fondue - 11

FRIED GREEN TOMATOES - Cajun Ranch - 9

PORK POTSTICKERS - Sowabi - 11

GRILLED CHICKEN & PESTO FLATBREAD - Mozzarella, sliced tomatoes, balsamic reduction - 13

POTATO SKINS - Bacon, scallions, sour cream, Monterey jack, cheddar - 9 (GF)

STEAMED SHRIMP OR ALASKAN KING CRAB LEGS - steamed, peel & eat old bay seasoned shrimp or king crab legs; drawn butter, lemon wedge - half or full pound - MARKET PRICE

SALADS

GRILLED PEPPER TUNA - Arugula, red onions, tomatoes, watermelon radish, mandarin oranges, sesame seeds, soy-ginger dressing - 17

GRILLED SALMON - Baby spinach, roasted tomatoes, garbanzo beans, feta, marinated artichokes, lemon-dijon dressing - 18 (BH) (GF)

FLAT IRON STEAK - Baby spinach, gorgonzola crumbles, roasted red & yellow peppers, fried green tomatoes, white balsamic & shallot vinaigrette - 18

KIPP ISLAND - Blackened chicken, chimichurri, field greens, tomatoes, roasted red & yellow peppers, red onions, tortilla strips, banana peppers, salsa ranch - 14

EPPLY ISLAND - Crisp romaine lettuce, parmesan, croutons, caesar dressing - 10 Add chicken - 5

WEDGE SALAD - Iceberg lettuce, bacon, gorgonzola crumbles, roasted tomatoes, house dressing, frizzled onions - 12

PARTY COVE - Field greens, walnuts, strawberries, goat cheese, dried cranberries, blueberry-pomegranate vinaigrette - 12 add chicken - 5

SANDWICHES

All served on a Kaiser roll with pickle and choice of French fries, Old Bay fries, housemade coleslaw or housemade macaroni salad. Substitute onion rings - 2.50 Pretzel roll - 1 Onion tangles - 1 GF Bread or Roll - 1

LAKE REGION BURGER - Eight ounce fresh ground burger, lettuce, tomato, onion, choice of cheese - 13; Add bacon - 2 (BH)

SIGNATURE BURGER - Smoked Gouda, bacon, bourbon barbeque sauce, onion rings - 15 (BH)

BLACKBEAN BURGER - Eight ounce housemade bean burger, lettuce, tomato, onion, chimichurri crème fraiche, flatbread - 12 (V)

BUTTERMILK FRIED CHICKEN SANDWICH - Pickle slaw, citrus-garlic aioli - 13

WALLY ROLL - Maine lobster, lump crab, shrimp, shaved romaine, butter toasted New England roll - 19

SOUPS

SOUP DU JOUR Cup - 4; Bowl - 5

SEAFOOD BISQUE Cup - 5; Bowl - 6

FRENCH ONION Crock - 6

GORGONZOLA CHILI Crock - 6 (GF)

SIDES

FRENCH FRIES (regular or Old Bay) - 3.50 Basket - 5.50

SWEET POTATO FRIES - 4 Basket - 6

BREW CITY ONION RINGS - 5 Basket - 7

COLESLAW OR MACARONI SALAD - 2



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chances of contracting foodborne illness.

(GF) GLUTEN FREE

(V) VEGETARIAN

(BH) BOATHOUSE FAVORITE

PASTA

Served with house salad

- ROASTED CRIMINI MUSHROOM & RICOTTA RAVIOLI – Pesto cream, roasted red pepper coulis, frizzled sweet onions - 22
- LINGUINI & WHITE CLAM SAUCE – A pound of little neck clams, garlic, fresh herbs, lemon, white wine - 22
- SHRIMP PAPPARDELLE – Sauteed shrimp, confit tomatoes, capers, garlic, spinach, fresh herbs - 26
- SAUSAGE & MUSSELS FRA DIAVOLO – Spicy housemade marinara, extra virgin olive oil, linguini - 24

ENTREES

Served with house salad and vegetable of the day

- GRILLED SALMON – Teriyaki glaze or wasabi butter, basmati rice - 24
- BLACKENED MAHI-MAHI – Blackbean cake, chimichurri, pico de gallo - 26
- SZECHUAN SEARED TUNA – Sticky rice, Hoison sauce, wakame - 25
- CRAB CAKES – Two Boathouse jumbo lump crab cakes, red pepper coulis, lemon aioli, baked potato - 25 **BH**
- PORK MIGNON – 10 oz. filet, gorgonzola butter, mashed potatoes - 25
- NEW YORK STRIP STEAK – 12 ounce Certified Angus, truffle butter, parmesan garlic & herb steak fries - 36 **BH**
- BRAISED BONELESS SHORT RIBS – Bordelaise, risotto - 26
- FLAT IRON – 8 oz. steak, baked potato - 22 **GF**
- EGGPLANT PARMESAN – Parmesan panko breaded eggplant, marinara, fresh mozzarella, linguini - 20 **V**
- CHICKEN PARMESAN – Panko breaded chicken breast, marinara, fresh mozzarella, linguini - 22
- CHICKEN MADEIRA – Pan seared chicken breasts, mushroom-madeira pan sauce, risotto - 24
- CHICKEN PICCATA – Pan seared chicken breasts, lemon-caper beurre blanc, whipped potatoes - 23
- COUNTRY FRIED BUTTERMILK CHICKEN BREAST – Mashed potatoes, tasso ham gravy, maple-bourbon drizzle - 23



KID'S

Served with beverage & choice of French fries, potato chips, bananas, or strawberries. Add scoop of ice cream - 1
For children 12 & under.

SELECTIONS - 10

- CHICKEN FINGERS
- HAMBURGER
- GRILLED CHICKEN SANDWICH
- PIZZA - cheese or pepperoni
- MOZZARELLA STICKS
- PASTA WITH MARINARA SAUCE
- MAC & CHEESE

SELECTIONS - 9

- HOT DOG
- GRILLED CHEESE
- PEANUT BUTTER & JELLY
- CHEESE QUESADILLA

BEVERAGES

SOFT DRINKS - Free Refills - 2.75
7-UP // Diet 7-UP // Cola // Diet Cola
Ginger Ale // Club Soda // Lemonade
Unsweetened Iced Tea // Raspberry Iced Tea

BOATHOUSE FIRECRACKER
Shirley Temple topped with a blue raspberry slushie served with a novelty toy - 6

SPECIALTY DRINKS
Sparkling Water - 3
Bottled IBC Root Beer - 3.50
Coffee or Hot Tea - 2
Cappuccino - 4.50
Espresso - 3.50



Open for lunch from 11 am to 4 pm daily and dinner Sunday through Thursday 4 pm to 9 pm and Friday and Saturday from 4 pm to 10 pm.
18% gratuity added for parties of 6 or more.

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