

## RAW & CHILLED

### 1 DOZEN BOATHOUSE OYSTERS\*

one dozen raw oysters, house-made cocktail sauce, mignonette, hot sauce, lemon 30

### 1/2 DOZEN BOATHOUSE OYSTERS\*

1/2 dozen raw oysters, house-made cocktail sauce, mignonette, hot sauce, lemon 15

### JUMBO SHRIMP COCKTAIL 🍷

house-made cocktail sauce, horseradish 16

### CHILLED SEAFOOD TRAY\* ★

1 1/4 lb lobster, 4 jumbo shrimp, 1/2 dozen raw oysters, 1 lb marinated mussels, house-made cocktail sauce, mignonette, hot sauce, lemon \*please allow 20 minutes for item 75

## STARTERS

### CRAB & ARTICHOKE DIP

toasted baguette 14

### ROCKEFELLER ROASTED OYSTERS 🍷

1/2 dozen roasted oysters, creamy spinach, parmesan, pernod, smoked bacon 18

### FRIED OYSTERS

fried chesapeake bay oysters, slaw, housemade pickles, chipotle aioli 18

### CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

### CRISPY BRUSSELS SPROUTS 🍷♥

calabrian chile, balsamic glaze 9

### CORN AND JALAPEÑO HUSH PUPPIES ♥

honey sriracha butter 9

### PEEL & EAT SHRIMP 🍷

old bay, house-made cocktail sauce, drawn butter, lemon 16

### SPICY MUSSELS

calabrian chile, cherry tomato, garlic, white wine, parsley, grilled ciabatta bread 16

## SOUPS & SALADS

### ROASTED BEET AND ARUGULA SALAD ♥

pomegranate vinaigrette, toasted walnuts, crispy goat cheese 14

### BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola blue cheese, buttermilk ranch, smoked bacon, parmesan crostino, heirloom tomato 11

### NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 7.5

### NICE LITTLE TOSSED SALAD 🍷♥

mixed greens, tomato, cucumber, carrot, balsamic vinaigrette 7.5

### CLASSIC CAESAR\*

hearts of romaine, garlic crostino, parmesan, white anchovies, house-made caesar dressing 9

# HOUSE SPECIALTIES

## BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade 36

## APPLE CIDER GLAZED SALMON 🍷

butternut squash puree, brussels sprouts, apple cider glaze 26

## PAN SEARED ROCKFISH

celery root puree, charred oyster mushrooms, potato chip, sage brown butter 32

## BEER BATTERED FISH & CHIPS

fresh icelandic cod, french fries, country slaw, tartar sauce 28

## FRIED SHRIMP

1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon 26

## SHRIMP & GRITS 🍷

surry sausage, cherry tomato, cajun cream, byrd mill cheddar grits 32

## BROILED SEAFOOD COMBINATION

crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, house-made cocktail sauce 45

## CABERNET BRAISED BONELESS BEEF RIB ★

yukon gold mashed potatoes, garlic broccolini, crispy onions 37

## 6 OZ FILET OSCAR\* 🍷

jumbo lump crab, yukon gold mashed potatoes, grilled asparagus, bearnaise 42

## 8 OZ FILET MIGNON\* 🍷

yukon gold mashed potatoes, grilled asparagus, bordelaise 44

## 12 OZ NY STRIP\* 🍷

parmesan truffle fries, grilled asparagus, bearnaise 46

## GRILLED CHICKEN BREAST 🍷

celery root puree, caramelized brussels sprouts, charred oyster mushrooms, chicken jus 22

## HARVEST GRAIN BOWL 🍷🌱

warm quinoa, roasted butternut squash, brussels sprouts, squash puree, roasted broccolini 20

## WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

### ENTREE ENHANCEMENTS

add crab cake +15

add shrimp 🍷 +11

## HANDHELDS

### CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche bun, old bay chips 19

### BOATHOUSE BURGER\*

7 hills beef, smoked bacon, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche bun, old bay chips 16

### DYNAMITE SHRIMP TACOS

crispy fried shrimp, flour tortillas, pineapple salsa, avocado, dynamite sauce 17

### CRISPY "HOT" CHICKEN SANDWICH

buttermilk fried chicken breast, country slaw, gorgonzola blue cheese, house-made pickles, buttered brioche bun, old bay chips, buttermilk ranch dressing 14

## SIDES

### GRILLED ASPARAGUS 🍷

olive oil 10

### MASHED POTATOES 🍷

yukon gold, whipped butter, chives 8

### SAUTEED BABY SPINACH 🍷

garlic, olive oil 8

### BROCCOLINI

roasted garlic herb butter 8

### FRENCH FRIES

ketchup 6

### PARMESAN TRUFFLE FRIES

garlic aioli, ketchup 8

# SIMPLY PREPARED

lightly seasoned and cooked to perfection. served with yukon gold mashed potatoes and grilled asparagus

<b>ATLANTIC SALMON</b> 🍷	<b>24</b>
<b>JUMBO SHRIMP</b> 🍷	<b>24</b>
<b>CHICKEN BREAST</b> 🍷	<b>18</b>

## KIDS MENU

### POPCORN SHRIMP

choice of side 10

### CHICKEN FINGERS

choice of side 10

### FRENCH TOAST STICKS

choice of side 9

### MAC & CHEESE

choice of side 9

## DESSERTS

### APPLE CRISP 🍷

caramelized cinnamon apples, oatmeal cookie crust, vanilla ice cream 9

### PUMPKIN BREAD PUDDING ★

salted caramel sauce, vanilla ice cream 10

### CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce 9

### CREME BRULEE 🍷

vanilla custard, caramelized sugar, mixed berries 9

### VANILLA ICE CREAM 🍷 3

Vegetarian 🍷 Gluten Free ★ Featured