

STARTERS

Baked Brie

with a berry marmalade served with fresh fruit and crackers 12

Cheese Stuffed Poblano Pepper

fried and topped with a sweet onion chutney 9

Calamari

dusted in a seasoned flour, served with a sweet chili sauce 9

Colossal Clam Strips

served with tartar sauce 9

Pan Seared Day Boat Scallops

served with prosciutto wrapped asparagus 14

P.E.I. Mussels

served in your choice of a sweet vermouth marinara or a sweet & spicy thai sauce 11

Bacon Wrapped Dates

served with a honey garlic glaze 9

SALADS

Beet Salad

mixed greens, candied walnuts & bleu cheese crumbles, tossed with our house vinaigrette 9

Berry Salad

mixed greens, fresh berries, slivered almonds & goat cheese, served with a citrus vinaigrette dressing 9

Classic Caesar Salad

with grilled ciabatta bread 7 | Chicken 12 | Shrimp 13

Filet Salad

mixed greens, cherry tomatoes, red onion, bleu cheese crumbles & potato wedges served with a Riviera dressing 14

Wedge Salad

ice berg lettuce, cherry tomatoes, red onions, bacon, bleu cheese crumbles & creamy blue cheese, finished with a reduced balsamic 6

SOUPS

Boat House Chowder 6

Soup of the Day 4

ENTREES

Javanese Roasted Salmon

with sautéed bok choy topped with mango salsa 19

Ahi Tuna

pan seared rare, served with a cucumber wasabi aioli & Chinese salad 21

Fish Fry

*beer battered or broiled, served with coleslaw & fries 14
{Fridays only, 9.50} Panko crust +1*

Lobster 4

fresh lobster in a orange-cilantro cream sauce served over fettuccini pasta 21

Seafood Pasta

shrimp, scallops & mussels in a fennel butter sauce served over fettuccini pasta 24

Thai Primavera

Asian noodles tossed with fresh vegetables in a sweet & spicy coconut sauce 16 | Chicken 19 | Shrimp 21

Mesquite Chicken

chipotle honey glaze half chicken served with sweet potato wedges 19

Beef Short Rib

braised in a pineapple-jalapeno sauce served over creamy mashed potatoes 23

Grilled Hanger Steak

topped with chimichurri sauce served with parmesan truffle potato wedges 19

8 oz. Filet

served over sautéed wild mushrooms topped with bleu cheese finished with a port wine sauce 34

12 oz. NY Strip

served with roasted potatoes & a warm roasted garlic bean salad 29

12 oz. Pork Chop

served over roasted potatoes topped with sautéed field greens and fresh peaches finished with a balsamic glaze 20

SIDES

Mashed Potatoes 4

Roasted Potatoes 4

Sweet Potato Wedges 4

Sautéed Wild Mushrooms 5

Grilled Fresh Vegetables 5



**ask server for
daily desserts**