Dinner

APPETIZERS

BELGIANO MOZZARELLA & BRUSCHETTA - Parmesan & garlic twists, balsamic glaze, Santiago olive oil - 12

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

TUNA KIMCHIEE - 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

DOZEN STEAMERS - 13

CRAB DIP PRETZEL BOWL - Creamy crab & roasted bell peppers, toasted pretzel bowl - 12

EDAMAME - Santiago olive oil, Himalayan sea salt - 9

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

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

QUESADILLAS - Cheese - 7

Chicken - 9

Prime Rib - 12

NACHOS - BH Chili, tomatoes, onions, jalapenos, cheddar, Monterey jack, sour cream & salsa - 13

BAVARIAN PRETZEL STICKS - Craft beer fondue - 11

PHILLY CHEESESTEAK ROLLS - Cajun Ranch - 12

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

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

ROASTED RED PEPPER HUMMUS - Crutide, grilled flat bread - 8

SALADS

GRILLED PEPPER TUNA - Field greens, red onions, tomatoes, mandarin oranges, sesame seeds, soy-ginger dressing - 17

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

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 - 9

PARTY COVE - Field greens, walnuts, strawberries, goat cheese, dried cranberries, pomegranate-acai vinaigrette - 11

add chicken - 5

SANDWICHES

LAKE REGION BURGER - Eight ounce fresh ground burger, lettuce, tomato, onion, choice of cheese - 13

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

BLACKBEAN BURGER - 8 oz. housemade bean burger, lettuce, tomato, onion, chimichurri crème fraiche, flatbread - 11

BUTTERMILK FRIED CHICKEN SANDWICH - Pickle slaw, citrus garlic aioli - 12

WALLY ROLL - Maine lobster, lump crab, shrimp, shaved romaine, butter toasted New England roll - 18

SOUPS

SOUP DU JOUR Cup - 4

SEAFOOD BISQUE Cup - 5

FRENCH ONION Crock - 6

GORGONZOLA CHILI Crock - 6

SIDES

FRENCH FRIES (regular or Old Bay) - 3 Basket - 4

SWEET POTATO FRIES - 3.50 Basket - 5

BREW CITY ONION RINGS - 4.50 Basket - 6

COLESLAW OR MACARONI SALAD - 2

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

GLUTEN FREE

VEGETARIAN

BOATHOUSE FAVORITE
PASTA  Served with house salad

LOBSTER RAVIOLI – Creamy tomato and crab sauce - 23
LINGUINI & WHITE CLAM SAUCE – A pound of little neck clams, garlic, fresh herbs, lemon, white wine - 22
PASTA PRIMAVERA – Garden fresh vegetables, herbs, garlic, fusilli, extra virgin olive oil - 17  Add chicken - 5
GRILLED CHICKEN CHÈVRE - Fusilli, goat cheese, dried cranberries, sage cream sauce - 22

ENTREES  Served with house salad and vegetable of the day

GRILLED SALMON – Teriyaki glaze or wasabi butter, basmati rice – 24
CHAR-BROILED SWORDFISH – Citrus butter, risotto – 24
CRAB CAKES – Two Boathouse jumbo lump crab cakes, red pepper coulis, lemon aioli, baked potato – 24
BLACKENED SEA SCALLOPS – Chimichurri, basmati rice - 36
PORK MIGNON – 10 oz. filet, gorgonzola butter, mashed potatoes – 24
VEAL CHOP – 14 oz. bone-in chop, mashed potatoes, demi-glace – 32
NEW YORK STRIP STEAK – 12 ounce Certified Angus, truffle butter, parmesan garlic & herb steak fries – 36
BRAISED BONELESS SHORT RIBS – Bordelaise, risotto – 26
FLAT IRON – 8 oz. steak, baked potato – 19
EGGPLANT PARMESAN – Parmesan panko breaded eggplant, marinara, fresh mozzarella, linguini - 20
CHICKEN PARMESAN – Panko breaded chicken breast, marinara, fresh mozzarella, linguini - 21
CHICKEN MADEIRA – Pan seared chicken breasts, mushroom-madeira pan sauce, risotto - 22
CHICKEN PICCATA – Pan seared chicken breasts, lemon-caper beurre blanc, whipped potatoes - 22
ST. LOUIS RIBS - Housemade bbq sauce, baked potato – ½ rack 24  full rack 32

KID'S

Served with beverage & choice of French fries, potato chips, bananas, or strawberries.
For children 12 & under - all selections $9 add scoop of ice cream - $1

CHICKEN FINGERS
HAMBURGER
CORNDOG
GRILLED CHEESE
GRILLED CHICKEN BREAST
PEANUT BUTTER & JELLY
PIZZA - cheese or pepperoni
MOZZARELLA STICKS
PASTA WITH MARINARA SAUCE

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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