

BOATHOUSE
Bistro
Tapas Bar & Restaurant





Cold Tapas

Select Damariscotta Oyster - Served with a raspberry prosecco mignonette \$3.25 each (minimum order of 3) 🌱

Lobster Martini - Lobster meat, berry jalapeño salad, lime mascarpone drizzle Market 🌱

Burrata and Balsamic Cherries - Fresh burrata, balsamic cherries, basil and crostini \$12 🌱

Hummus and Garden Vegetables - Hummus, fresh garden vegetables, naan bread \$10 🌱

Beet and Blue Cheese Napoleon - Roasted sugar beets, aged blue cheese, caramelized onions, thyme infused honey \$10 🌱

Quinoa Walnut & Goat Cheese Terrine - Quinoa, fresh herbs, goat cheese, toasted walnuts, baby spinach, basil pesto \$10 🌱

Shellfish

Dock Purged Steamers - Steamers, white wine, garlic, Tasso ham, cherry tomatoes, drawn butter \$18 🌱

Beer & Chorizo Mussels - Local beer, Spanish chorizo, Maine mussels, caramelized onions, drawn butter \$15

Coconut Lime Ginger Mussels - Maine mussels, coconut milk, ginger, lemongrass, basil and lime juice \$15 🌱

🌱 GLUTEN-FREE 🌱 VEGAN 🌱 VEGETARIAN EVOO - Extra Virgin Olive

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Hot Tapas



Shrimp & Grits - Shrimp, bacon, peppers, garlic, scallions, white wine, Cajun seasoning, Gruyere cheese grits \$12 🌾



Blackened Shrimp & Chilled Avocado Citrus Soup \$12 🌾



Fried Oyster - Crispy fried oyster, Tasso ham, creamed corn \$4 each (minimum order of 3) 🌾



Crispy Polenta & Smoked Duck - Cheesy pan-fried polenta squares, crumbled goat cheese, smoked duck, sauteed leeks, truffle oil \$12



Crispy Fried Calamari - Calamari, buttermilk, breading, pink lemonade chili dipping sauce \$11



Tempura Fried Lobster - Served with a coconut lime tequila dipping sauce - Market



Lobster Monte Cristo - Lobster meat, Gruyere cheese, French toast, blueberry coulis - Market



Southwestern Scallops - Lightly Cajun seared scallops, creamed corn, Tasso ham, micro greens \$12 🌾



Scallops & Peach Chutney - Pan-seared scallops, peach chutney, arugula, lime mascarpone drizzle \$12 🌾



Charred Carrots & Green Beans - Sesame garlic seared carrots, green beans, honey tamari sauce \$9 🌾🌿



Baked Brie - Brie baked in a puff pastry, peach chutney, arugula, fig balsamic \$10 🌿



Stuffed Peppadews - Sweet and spicy peppadews, cream cheese, sharp cheddar, Gruyere cheese, breading, fry oil \$10 🌿



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Hot Tapas



Smoked Duck & Puff Pastry - Smoked duck, puff pastry, goat cheese, orange marmalade \$12



Steak Madagascar - Hanger steak, coarse ground pepper, cognac cream sauce \$14



Grilled Lamb Chops - Rosemary and seasalt grilled double chops, goat cheese, arugula, orange chutney \$18



Mojito Chicken Wings - Crispy chicken wings, mojito sauce (orange and lime juice, fresh mint, honey, garlic, cumin, dark rum and brown sugar) \$12



Cauliflower Manchurian - Fried cauliflower florets, flour, cornstarch, Manchurian sauce (onion, garlic, ketchup, tamari sauce, green chillies, red chili sauce, white vinegar, water, cornstarch) \$11



Quinoa & Spinach Cakes - Quinoa, mashed potatoes, spinach, garlic, salt and pepper, cumin, vegetable stock, ginger orange dipping sauce \$10



Soups



Clam Chowder - Potatoes, bacon, celery, carrots, onions, chopped clams, clam juice, cream and gluten free flour
Cup 8 • Bowl 12



***Southwestern Lobster Stew** - Lobster meat, lobster stock, Yukon gold potatoes, sweet potatoes, corn, bacon, cumin, paprika cilantro, cream, onion, garlic and celery
Cup 10 • Bowl 15



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Salads

Garden - Mixed greens, tomatoes, carrots, cucumber, red onion, balsamic vinaigrette \$8 

Whole Leaf Caesar - Romaine lettuce, Caesar dressing, croutons, Parmesan cheese, white anchovies, balsamic marinated cherry tomatoes \$9

Beet Salad - Roasted sugar beets, crumbled blue cheese, caramelized shallots, candied almonds, arugula, balsamic dressing \$10 

Arugula & Berries - Arugula, seasonal berries, goat cheese, candied almonds, balsamic dressing \$12 

Raw Kale & Apple Salad - Fresh chopped kale, apple slices, avocado, cherry tomatoes, red onion, squeeze of lemon \$10 

Add any of the following grilled or blackened toppers for an additional charge:

Chicken 8 • Swordfish 12 • Salmon 10 • Shrimp 12
Scallops 12 • Hanger Steak 16 • Haddock 8

Spinach & Swordfish Salad - Fresh baby spinach, berry salsa, grilled citrus glazed swordfish, balsamic dressing \$21 

Romaine & Hanger Steak Salad - Chopped romaine, Cajun grilled hanger steak, roasted corn, avocado, fried onions, spicy chipotle ranch dressing \$23

Arugula & Chicken - Grilled chicken, blueberries, apple slices, goat cheese, arugula, balsamic glaze \$19 

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Risotto

Seafood Risotto - Lobster meat, shrimp, scallops, garlic, shallots, white wine, risotto of the day \$32 

Scallop Risotto - Truffled roasted mushroom risotto, pan-seared scallops, lemon drizzled arugula \$32 

Filet & Ginger Risotto - Grilled filet mignon, orange ginger risotto, hoisin sauce \$32 

Spicy Shrimp Risotto - Shrimp, garlic, peppers, onions, Tasso ham, Cajun seasoning, scallions, risotto of the day \$27 

Lobster Risotto - Truffle butter, lobster tail, asparagus risotto, fried shallots, truffle pearls Market

Salmon Risotto - Orange basil risotto, grilled salmon, fried mozzarella \$24

Pork Risotto - Grilled pork tenderloin medallions, brie risotto, peach chutney, balsamic drizzle. Bam! \$22 

Chicken Risotto - Grilled chicken, roasted red tomato basil risotto, caramelized shallots, arugula \$21 

BLT Risotto - Three cheese risotto, crispy prosciutto, roasted tomatoes, fried shallots, arugula, balsamic glaze \$21

Vegetarian Risotto - Roasted tomato and basil risotto, fresh arugula, burrata cheese, balsamic glaze \$19  

Haddock Risotto - Roasted red tomato and basil risotto, pan-seared haddock, crispy prosciutto \$22 

Chef's Risotto of the Day \$17

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Land & Sea

(Served with potatoes and vegetables of the day unless otherwise noted)

Bistro Style Beef & Lobster Wellington - Filet mignon of beef, butter poached Maine lobster tail, puff pastry, wild mushroom and goat cheese duxelle, brandy, demi glaze \$39

New York Strip & Shrimp - Korean barbeque (tamari, brown sugar, garlic, rice wine vinegar, hot sauce, ginger, sesame oil, water and cornstarch), glazed New York Strip steak and tempura fried shrimp \$36

Pork Tenderloin & Scallop - Orange tequila glazed pork tenderloin, seared scallops, creamy orzo, basil crema \$32 🌱

Maine Lobster - 1.5 lb steamed Market 🌱

Baked Lobster Thermidor - (1.5 lb) Maine lobster, EVOO, mushrooms, garlic, shallots, spinach, sherry, cream, Gruyere Market 🌱

Lobster Orzo Mac n Cheese - Maine Lobster tail, creamy and cheesy orzo, asparagus, caramelized shallots - Market

Lobster & Grits - Deep-fried Maine lobster tail, rich and creamy cheese grits, mushroom brandy sauce Market

Bistro Sides

Fries 5

Sweet Potato Fries 6

Vegetable of the Day 5

Onion Rings 7

Potato of the Day 5

Rice of the Day 5

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Meats

(Served with potatoes and vegetables of the day unless otherwise noted)

Spice Rubbed Hot Rock New York Strip Steak

You are the Chef! A 12oz New York strip is seared extra rare, served on a 600-degree volcanic cooking stone, Prepare your dinner and watch as the aromas dance through the dining room \$29 🍷

Grilled Filet Mignon - Rosemary and seasalt seasoned 8oz filet mignon, caramelized shallots, goat cheese sauce, bacon crumbles \$30 🍷

Seared Peppercorn Hanger Steak - (10 oz.) Hanger steak, coarse black pepper, cognac and cream infused demi glaze \$26 🍷

Bourbon Ribeye - (14oz) Ribeye steak, bourbon brown sugar glaze, fried onions \$32

Pork & Grits - Grilled pork tenderloin, creamy cheese grits, chorizo, whiskey glaze \$26

Duck Manchurian - Deep fried duck breast, Manchurian sauce, coconut rice, toasted coconut \$27

Lamb Chops - Double harissa spiced grilled lamb chops, peach chutney, mascarpone crema \$36

Chicken Fettuccine - Grilled chicken breast, leek and mushroom alfredo, fettuccine \$22

Duck & A I 'orange Bistro Style - Five spice seared duck strips, orange sauce, (orange juice, orange segments, sugar, red wine vinegar, Grand Marnier and orange bitters) served with rice \$24 🍷

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Seafood Entrées

(Served with rice and vegetable of the day unless otherwise noted)

Asian Style Seafood Stew - Lobster meat, shrimp, scallops, mussels, coconut lime lemongrass ginger broth \$32 🌱

Cajun Shrimp & Grits - Cajun dusted grilled shrimp, creamy bacon grits, over easy fried egg, onion straws \$27

Grilled Tuna & Coconut Lime Sauce - Yellowfin tuna, coconut lime sauce, ginger infused pickled cucumbers \$27 🌱

Honey Tamari Salmon - Grilled salmon, honey tamari glaze, seared Bok choy \$24 🌱

Citrus Swordfish - Grilled citrus glazed swordfish, creamy citrus orzo \$24

Manchurian Shrimp - Battered and deep-fried shrimp, Manchurian sauce, coconut rice 26

Pan-Seared Haddock - Pan-seared haddock, roasted tomato and leek butter, crispy prosciutto \$22 🌱

Pan-Seared Scallops & Quinoa - Pan-seared scallops, sauteed spinach, quinoa cakes, mushroom cream sauce \$29 🌱

Crispy Beer Batter Haddock or Gulf Shrimp - Haddock or Gulf shrimp, saffron beer batter, coleslaw, fries
Haddock \$20 • Shrimp \$24

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Vegan & Vegetarian

Tandoori Tikka Tofu - Baked tofu basted with Tikka sauce, (red curry paste, tomato paste, Garam Masala, brown sugar, vinegar), rice, Naan bread \$19  

Coconut & Curry Tofu - Pan-seared tofu, garden vegetables, coconut curry broth, rice, cashews \$19  

Vegetable Pad Thai & Cashews - Stir-fried peppers, carrots, green beans, Bok choy, garlic, fresh basil, scallions, rice noodles and a vegan stir fry sauce (tamari, brown sugar, vegetable broth, sriracha) \$19  

Pasta & Kale - Fettuccine, kale, roasted red tomatoes, mushrooms, garlic, herbs, EVOO, Parmesan cheese \$19 

Roasted Cauliflower & Whole Wheat Pasta - Cauliflower, pine nuts, EVOO, breadcrumbs, whole wheat pasta, garlic, spinach, parmesan cheese \$19 

Firecracker Tofu - Golden brown fried tofu, sweet spicy chili sauce (apple cider vinegar, ginger, brown sugar, lemongrass, hot sauce), coconut rice \$19  

Whole Wheat Pasta & Avocado - Whole wheat pasta, EVOO, garlic, red onion, cherry tomatoes, basil, red pepper flakes, avocado \$19 

Vegetable Coconut Noodle Bowl - Garden fresh vegetables, coconut lime sauce, rice noodles, fresh basil \$19  

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Bistro Sandwiches

*All sandwiches are served with lettuce, tomato, onion, pickle and fries.
Exchange fries for homemade onion rings or sweet potato fries for an additional \$2
Gluten free buns available upon request*

Lobster Grilled Cheese - Lobster meat, Brie cheese, scallion, arugula, buttered and grilled bread, side of blueberry coulis Market

Haddock Sandwich - Deep-fried haddock, bulky challah bun, chipotle mayo \$14

Grilled or Blackened Catch Sandwich - Catch of the day, bulky challah bun, chipotle mayo \$15

Flame Grilled Bison Burger - (8 oz.) Bison burger, bulky challah bun \$16

Steakhouse Burger - Flame grilled 8 oz. burger, bulky challah bun \$13

Burger Toppers - Cheddar, Swiss, American, Blue Cheese, Goat Cheese, Bacon, Sauteed Onions, Sauteed Mushrooms, Fried Jalapenos \$2 each

It's Just a Griller

Maine Lobster Griller - Lobster meat, grilled flatbread, savory onion herb aioli. Market

Haddock Griller - Haddock, (blackened or fried), flatbread, savory onion herb aioli \$15

Chicken Griller - Chicken, bacon, sharp cheddar, flatbread, savory onion herb aioli \$13

Vegetable Griller - Grilled zucchini, squash, peppers, roasted red tomatoes, basil pesto mozzarella, flatbread \$13

Mexican Pork Griller - Mexican spiced pork, salsa, fried jalapenos, sharp cheddar, flatbread \$15

Aztec Griller - Ground seasoned bison, flatbread, sharp cheddar, fried pickles, Aztec sauce (mustard, ketchup, Worcester sauce ancho chili powder and cumin and cilantro) \$16