

BOATHOUSE *Bistro* Tapas Bar & Restaurant

TAPAS

Oysters on the ½ Shell Fresh from the Damariscotta River ~ 3.5 each (Minimum order of 3)

Chef's Baked Oyster of the Day ~ 4.5 each (Minimum order of 3)

Shrimp & Grits Shrimp, bacon, peppers, garlic, scallions, white wine, Cajun seasoning, Gruyere cheese grits ~ 15

BBQ Shrimp & Roasted Corn Salsa Grilled large shrimp, orange chipotle BBQ sauce, roasted corn salsa ~ 15

Bluefin Carpaccio Blackened extra-rare and chilled Bluefin tuna, seaweed salad, cucumber wasabi sauce ~ 18

Scallops & Mushrooms Pan-seared scallops, roasted mushrooms, goat cheese sauce, truffle oil ~ 18

Scallops & Maine Blueberry Sauce Pan-seared scallops, spicy blueberry sauce, homemade Maine potato chip ~ 18

Firecracker Chicken Breaded and deep-fried chicken, Bistro firecracker sauce, pickled carrots, blue cheese dressing ~ 12

Bistro Wings Chef Karin offers a different wing feature daily! Ask your server what today's wing creation is ~ 12

Crispy Gnocchi - Pan-fried gnocchi, mushrooms, onion, garlic, fresh herbs, Parmesan cheese, arugula, truffle oil ~ 15

Polenta & Mushrooms - Cheesy pan-fried polenta, creamy mushroom sauce, crumbled goat cheese ~ 15

Warm Pretzel Served with beer cheese dipping sauce and whole grain mustard ~ 10

Honey Garlic Tofu Seared tofu bites, honey garlic tamari sauce, seaweed salad and pickled carrots ~ 12

SOUP & SALAD

Chowder of the Day Cup ~ 8 • Bowl ~ 12

Soup of the Day Cup & Bowl ~ Market

Garden

Mixed greens, carrots, tomatoes, cucumbers, onions, peppers, balsamic dressing ~ 10 • 6

Caesar

Romaine hearts, Caesar dressing, croutons, Parmesan cheese ~ 12 • 8

Arugula Salad

Arugula, roasted mushrooms, caramelized onions, blue cheese crumbles, balsamic dressing ~ 15

Mexican Salad

Chopped romaine, spicy ranch dressing, roasted corn salsa, fried tortilla strips ~ 15

SALAD TOPPERS:

For an additional charge add any of the following to the above listed salads!

Grilled or Blackened:

Chicken 10 • **Shrimp** 12

Scallops 14 • **Haddock** 10

Catch of the Day ~ Market

Chilled Maine Lobster Meat ~ Market

SANDWICHES & SUCH ~ Served with fries

Hot Lobster Roll Butter poached Maine Lobster meat served in an over-sized buttered and grilled brioche roll ~ Market

Traditional Maine Lobster Roll Lobster, celery, mayonnaise, buttered and grilled brioche New England style roll ~ Market

Haddock Sandwich Served fried or blackened on a bulky roll with lettuce, tomato, and a side of chipotle aioli ~ 16

Haddock Reuben Blackened or fried haddock, Swiss cheese, slaw and spicy thousand island, served on grilled rye ~ 17

Catch Sandwich Served grilled or blackened on a bulky roll with lettuce, tomato, and chipotle aioli ~ Market

Pastrami Sandwich Pastrami, Swiss cheese, mustard, and caramelized onions on grilled rye bread ~ 18

Blackened Chicken Pesto Sandwich Blacken chicken, roasted red pepper, pesto sauce, Swiss cheese, brioche bun ~ 16

Chicken Parmesan Grilled breast of chicken, spicy tomato sauce, Parmesan, tomato, arugula on grilled sourdough ~ 16

Chicken Burrito Fried chicken strips, sweet and spicy chili sauce, cheddar jack cheese, corn salsa, grilled flour tortilla ~ 16

BBQ Pork Burrito Grilled pork tenderloin, BBQ sauce, pineapple salsa and a grilled flour tortilla ~ 17

Crispy Tofu Burrito Golden brown tofu, pickled carrots, pineapple salsa, tamari agave glaze, grilled flour tortilla ~ 16

Bistro Grilled Cheese Cheddar, Swiss, American, bacon, tomato, and arugula on grilled sourdough ~ 15

Steak House Burger 8 oz Lean ground beef patty grilled to perfection and served of a brioche bun ~ 14

BURGER TOPPERS: for an additional \$2 each:

Cheddar • Swiss • American • Blue Cheese • Goat Cheese • Bacon • Sautéed Onions • Sautéed Mushrooms

SIDES: **Fries** 5 • **Sweet Fries** 6 • **Potato, Rice, or Vegetable of the Day** 5

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RISOTTO

🦞 **Lobster Risotto** Butter poached Maine lobster meat served atop risotto of the day ~ Market

🦞 **Seafood Risotto** A medley of lobster, shrimp and scallops are sautéed with extra virgin olive oil, garlic and shallots, served atop risotto of the day ~ Market

Scallop Risotto Pan-seared scallops, mushroom risotto, arugula, and truffle oil ~ 32

Spicy Shrimp Risotto Large shrimp are sautéed with extra virgin olive oil, garlic, peppers, onions, scallions, and Cajun seasonings, served atop risotto of the day ~ 29

Haddock Risotto Pan-seared haddock, sun-dried tomato basil risotto, balsamic drizzle ~ 26

Chicken Risotto Blackened chicken served atop three cheese risotto with caramelized onions and corn salsa ~ 22

Pork Risotto Brown sugar and bourbon glazed pork tenderloin served atop risotto of the day with crumbled blue cheese ~ 26

Veggie Risotto An array of fresh vegetables served atop risotto of the day with grilled tofu ~ 21

Risotto of the Day A different creation daily! ~ 18

PASTA

🦞 **Maine Lobster Alfredo** Butter poached lobster is served over fettuccine with creamy Alfredo sauce and Parmesan cheese ~ Market

🦞 **Seafood Scampi** Lobster, shrimp and scallops are sautéed in extra virgin olive with butter, garlic, fresh herbs, and lemon, served over fettuccine with Parmesan cheese ~ Market

Scallops & Mushroom Alfredo Pan-seared scallops served atop fettuccine with roasted mushroom alfredo sauce ~ 32

Chicken Alfredo Grilled breast of chicken atop fettuccine with classic Alfredo sauce ~ 22

Pasta Primavera

Fettuccine pasta is topped with sautéed mushrooms, onions, tomatoes, peppers, and garlic, finished with Parmesan cheese and fresh herbs ~ 16

Fettuccine & Spicy Ala Vodka Sauce

Fettuccine pasta is topped with spicy ala vodka sauce and Parmesan cheese ~ 16

PASTA & RISOTTO TOPPERS:

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

Chicken 10 • **Shrimp** 12 • **Scallops** 14

Haddock 10 • **Catch** ~ Market

🦞 **Maine Lobster Meat** ~ Market

SEAFOOD, STEAKS & SUCH

Served with Chef's Choice of starch and vegetable of the day unless otherwise specified

🦞 **Maine Lobster** Steamed 1½ lb. Maine Lobster **available Thursday through Sunday and while supplies last** ~ Market

Haddock & Prosciutto Pan-seared haddock topped with creamy corn sauce and crispy prosciutto ~ 26

Catch Feature Chef Karin prepares something unforgettable daily, ask your server about today's catch feature ~ Market

Steak of the Day We feature a different steak and sauce creation daily! Ask your server for today's feature ~ Market

Baby Back Ribs Braised with fruit juices until falling off the bone tender, finished on the grill with homemade BBQ sauce
Full Rack ~ 32 • **½ Rack** ~ 24

Hunter Schnitzel Thinly pounded pork tenderloin served in a bacon and mushroom cream sauce ~ 26

Pork & Grits Brown sugar and bourbon glazed grilled pork tenderloin served with creamy and cheesy bacon grits ~ 26

Honey Garlic Chicken Grilled chicken breast sauced with honey garlic tamari sauce and topped with pickled carrots ~ 22

Gnocchi & Prosciutto Pan-fried crispy gnocchi, creamy alfredo, sun-dried tomatoes, and basil ~ 21

Mediterranean Polenta Crispy polenta served with sautéed mushrooms, onions, tomatoes, garlic, peppers, fresh herbs and an extra virgin olive oil drizzle ~ 21

Firecracker Tofu Golden brown fried tofu is served smothered in sweet and spicy chili sauce, served with rice and vegetable of the day ~ 21

DEEP-FRIED, GRILLED OR BLACKENED!

Served with your choice of 2 of the following: **Fries** • **Rice** • **Potato of the day** • **Vegetable of the day** • **Slaw**

Choose one of the following seafood selections either deep-fried, grilled, or blackened!

Haddock 21 • **Shrimp** 24 • **Scallops** 28 • **Catch of the Day** ~Market • **Chicken Breast** 18

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.