

# BOATHOUSE *Bistro* Tapas Bar & Restaurant

## COLD TAPAS

-  **Select Damariscotta Oyster** Served with an orange shallot mignonette - 3.50 each
-  **Burrata & Orange Pistachio Marmalade** Fresh burrata, crostini and orange pistachio marmalade - 12
-  **Hummus & Garden Vegetables** Hummus, fresh garden veggies and Naan bread - 10
- Goat Cheese Tart with Smoked Salmon** Warm goat cheese, arugula, smoked salmon, caramelized onions, caper berries - 12

\*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## SHELLFISH

-  **Beer & Tasso Mussels** Maine mussels, local beer, Tasso ham, cherry tomatoes and onion - 18
- Shellfish of the Day** Ask your server - Market

## SOUPS

-  **Clam Chowder** Yukon gold potatoes, bacon, celery, carrots, onions, clams, cream, gluten free flour Cup 8 • Bowl 10
-  **Lobster Corn Chowder** Lobster, Yukon gold potatoes, sweet potatoes, onions, corn, leeks, lobster stock, lobster meat, cream, gluten free flour Cup 10 • Bowl 15

## SALADS

-  **Garden Salad** Mixed greens, tomatoes, carrots, cucumbers, red onion, balsamic vinaigrette - 10
-  **Avocado Feta Caesar** Chopped romaine, avocado, cherry tomatoes, feta cheese, Caesar dressing - 12
-  **Kale & Apple Salad** Chopped kale, apple slices, avocado, cherry tomatoes, red onion, lemon - 12
-  **Arugula & Grapefruit** Arugula, grapefruit, crumbled goat cheese, candied almonds and citrus dressing - 12
-  **Spinach & Peach** - Baby spinach, Grand Marnier infused peaches, raspberries and poppy seed dressing - 12

## SALAD TOPPERS

(For an additional charge)

**Chicken 8 • Swordfish 15 • Salmon 12 • Shrimp 12**  
**Scallops 15 • Haddock 10 • Hanger Steak 15**

## HOT TAPAS

-  **Shrimp & Grits** Shrimp, bacon, peppers, garlic, scallions, white wine, Cajun seasoning, Gruyere cheese grits - 15
- Fried Oyster** Crispy fried oyster, warm vichyssoise, topped with truffle pearls - 4 each (minimum order of three)
-  **Blueberry Scallops** Pan-seared scallops served in a pool of ginger blueberry sauce - 15
- Crispy Fried Calamari** Calamari, buttermilk, breading, pink lemonade chili dipping sauce - 12
-  **Mojito Ginger Wings** Fried chicken wings, spicy mojito sauce, mint infused pickled carrots and cucumbers - 12
-  **Baked Brie** Brie cheese, puff pastry, arugula, pomegranate sauce, pomegranate honey - 14
-  **Polenta and Mushroom** Cheesy pan-fried polenta, truffle infused mushrooms and crumbled goat cheese - 12
-  **Tempura Carrots & Beans** Flash-fried carrots and beans, ginger orange dipping sauce - 10
-  **Madagascar Beef Skewers** Seared beef tenderloin tips, crushed black peppercorns, cognac cream sauce - 16
-  **Bistro's Lobster Newburg** Warm puff pastry shell, Maine lobster Newburg - 21

## GRILLERS

(Grilled Flatbread Sandwiches)

-  **Maine Lobster Flatbread** Lobster meat and savory onion herb aioli - Market
- Haddock Flatbread** Fried or blackened haddock, Swiss, Thousand Island, cole slaw - 15
- Chicken Flatbread** Chicken, bacon, sharp cheddar, savory onion herb aioli - 14
-  **Tofu Flatbread** Golden brown tofu, pickled onions and cucumbers, ginger barbecue - 14
- Cuban Pork Flatbread** Slow roasted pork tenderloin, Swiss, pickled onions, pickles, Cuban sauce - 16
- Bison Flatbread** Ground seasoned bison, cheddar, spicy ketchup, caramelized onions - 18

## 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, bacon, arugula, cheddar, three cheese bread - Market
- Haddock Sandwich** Deep-fried haddock, bulky challah bun, served with a side of chipotle mayo - 15
- Grilled or Blackened Catch Sandwich** Catch of the day, bulky challah bun, served with a side of chipotle mayo - 16
- Flame Grilled Bison Burger** 8oz bison burger on a bulky challah bun - 14

**Steakhouse Burger** Flame grilled 8oz ground beef burger on a bulky challah bun - 12

## BURGER TOPPERS

**Cheddar • Swiss, American • Blue Cheese**  
**Goat Cheese • Bacon • Sautéed Onions**  
**Sautéed Mushrooms • Fried Jalapenos \$2 each**

## RISOTTO



### Seafood Risotto

Lobster meat, shrimp, scallops, garlic, shallots, white wine, risotto of the day - 35



### Scallop Risotto

Pan-seared scallops, basil, citrus risotto, drizzled with ginger grapefruit sauce - 33



### Spicy Shrimp Risotto

Shrimp, garlic, peppers, onions, Tasso ham, Cajun seasoning, scallions, risotto of the day - 30



### Lobster Risotto

Truffle butter poached lobster tail, asparagus risotto, fried onions, truffle pearls - 36

### Smoked Salmon Risotto

Orange basil risotto, smoked salmon, pickled red onions, fried caper berries - 28



### Pork Risotto

Grilled pork tenderloin, mushroom herb risotto, arugula, finished with truffle oil - 27



### Chicken Risotto

Flame grilled chicken breast, roasted tomato basil risotto, caramelized onions - 24

### BLT Risotto

Three cheese risotto, prosciutto, roasted red tomatoes, fried onions, arugula, and balsamic glaze - 21



### Vegetarian Risotto

Roasted tomato basil risotto, arugula, burrata cheese, balsamic drizzle - 21

### Chef's Risotto of the Day - 15

## MEATS

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



### Steak of the Day

Coffee and chili rubbed steak of the day (8 oz.) topped with caramelized onions and bacon bourbon jam - 36



### Seared Peppercorn Hanger Steak

(10 oz.) hanger steak, coarse black pepper, cognac and cream infused demi-glace - 30

### Pork & Polenta

Pork tenderloin pounded thin, Hunter's sauce (bacon, mushroom, caramelized onions, demi-glace, cream, and herbs) and served with crispy pan seared cheesy polenta - 26

### Chicken Fettuccine

Flame grilled chicken breast, leek and mushroom Alfredo sauce, served over fettuccine - 22



### Bistro Style Beef & Lobster Wellington

Filet mignon of beef, butter poached Maine lobster tail, puff pastry, wild mushroom and goat cheese duxelle, brandy, demi-glace - 45



### Pork & Scallops

Grilled pork tenderloin and pan-seared scallops, creamy cheesy grits, bacon bourbon marmalade - 32

## SEAFOOD ENTREES

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



### Steamed 1½ lb. Hard Shell Maine Lobster

Market



### Baked Lobster Thermidor

Maine lobster, mushrooms, garlic, shallots, spinach, sherry, cream, Gruyere cheese - Market



### Lobster & Polenta

Deep fried lobster tail, crispy cheesy polenta, creamy mushroom sauce, truffle oil - Market



### Asian Seafood Stew

Lobster, shrimp, mussels, and scallops simmered in a Thai style coconut broth - 32



### Grilled Coconut Tuna

Grilled Tuna, coconut lime sauce, ginger mint infused pickled cucumbers and carrots - 28



### Pomegranate Salmon

Grilled salmon, pomegranate sauce and orange salsa - 26

### Swordfish & Grapefruit

Grilled swordfish, ginger grapefruit sauce, grapefruit pearls and coconut rice - 27

### Pan Seared Haddock

Haddock, roasted tomato herb butter balsamic drizzle - 21

### Beer Batter Haddock or Gulf Shrimp

Haddock or gulf shrimp, saffron beer batter, cole slaw and fries **Haddock** 19 • **Shrimp** 21

## VEGAN & VEGETARIAN



### Tandori Tikka Tofu

Baked tofu basted with Tikka sauce (red curry paste, tomato paste, Garam Masala, brown sugar, vinegar) and served with rice and Naan bread - 18



### Firecracker Tofu

Golden brown fried tofu, sweet spicy chili sauce (apple cider vinegar, ginger, brown sugar, lemongrass, hot sauce) and served with coconut rice - 18



### Vegetable Pad Thai

stir-fried carrots, snow peas, green beans, peppers, onions tossed in Pad Thai sauce (sesame oil, garlic, tamarind paste, tamari, sweet chili sauce, cilantro, brown sugar) - 18



### Pasta & Spinach

Fettuccini pasta, EVOO, garlic, spinach, roasted red tomatoes, basil, mushrooms and finished with Parmesan and balsamic glaze - 18

## BISTRO SIDES

**Fries** 7

**Sweet Potato Fries** 7

**Onion Rings** 7

**Potato of the day** 5

**Rice of the day** 5

**Vegetable of the day** 6