



BOATHOUSE

Bistro

Tapas Bar & Restaurant





WINES

ROSE ROSE

LE CHARMEL	France	9 Glass 27 Bottle
HECHT & BANNIER	France	12 Glass 36 Bottle
KIM CRAWFORD	New Zealand	9 Glass 27 Bottle

BUBBLES

YULUPA, SPARKLING	California	9 Glass 27 Bottle
TIAMO, PROSECCO	Italy	9 Glass 27 Bottle
SUMOROCCA, "YA", CAVA	Spain	9 Glass 27 Bottle

CHARDONNAY

J LOHR	California	8 Glass 24 Bottle
SMOOKING LOON, "STEEL BIRD"	California	8 Glass 24 Bottle
SPELLBOUND	California	8 Glass 24 Bottle
RODNEY STRONG	California	9 Glass 27 Bottle
KIM CRAWFORD	New Zealand	9 Glass 27 Bottle
MacRosti	California	12 Glass 36 Bottle

SAUVIGNON BLANC

OYSTER BAY	New Zealand	8 Glass 24 Bottle
DOMAINE PAUL CHERRIER	France	12 Glass 36 Bottle
KIM CRAWFORD	New Zealand	9 Glass 27 Bottle

ALBERINO

RAMON BALBAO	Spain	9 Glass 27 Bottle
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WINES

RIESLING

BUTTERFLY	Germany	8 Glass 27 Bottle
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PINOT GRIGGIO

SPASSO	Italy	8 Glass 24 Bottle
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PINOT NOIR

ANGELINE	California	8 Glass 24 Bottle
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FIRESTEED	Oregon	10 Glass 30 Bottle
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MERLOT

DELOACH	California	8 Glass 24 Bottle
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EMMOLO	California	12 Glass 36 Bottle
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MALBEC

NIETO	Argentina	8 Glass 24 Bottle
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CATENA, "VISTA FLORES"	Argentina	10 Glass 30 Bottle
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CABERNET

CHATEAU SOUVERAIN	California	8 Glass 24 Bottle
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JUST RIGHT	California	9 Glass 27 Bottle
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MOSBACK	California	12 Glass 36 Bottle
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RIOJA

FAUSTINO	Spain	10 Glass 30 Bottle
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By the Bottle at a great Price!

WHITE WINES

20% off these prices

Roederer Estate "Brut" (Sparkling)	Alexander Valley, California – 40
Pouilly Fuisse "Vincent"	Burgundy, France – 40
Domaine Christian Moreau Chablis (Chardonnay)	Chablis, France – 50
Groth (Chardonnay)	Napa, California – 60
Mersault (Chardonnay)	Joseph Faiveley, Burgundy, France – 85
Puligny-Montrachet (Chardonnay)	Burgundy, France – 80
St Aubin (Chardonnay)	Burgundy, France – 70
Pascal Jolivet (Sancerre)	France – 50
Domaine De Rome (Sancerre)	France – 40
Animo (Sauvignon Blanc)	Napa Valley, California – 85

RED WINES

Lot 94, 90+ (Cabernet Sauvignon)	Napa, California – 45
Justin (Cabernet)	Central Coast, California – 50
Kenwood, "Jack London" (Cabernet)	Sonoma Valley, California – 45
Groth (Cabernet)	Napa Valley, California – 75
Stag's Leap (Cabernet)	Napa Valley, Cabernet – 75
Adelsheim (Pinot Noir)	Elizabeth's Reserve, Oregon – 80
Adelsheim (Pinot Noir)	Boulder Bluff, Oregon – 80
Lismore (Syrah)	South Africa – 70
St. Supry (Merlot)	"Dollarhide Ranch", Napa, California – 70





TAPAS

GLIDDEN POINT OYSTERS ON THE HALF SHELL 3.25 each • 18 ½ dozen • 32 dozen

(3) BAKED OYSTERS ROCKEFELLER Glidden Point select, cream spinach, bacon, Swiss cheese, Sambuca – 12

BACON SCALLOPS 3 large scallops wrapped in bacon and deep-fried, honey mustard dipping sauce – 12

GARLIC SHRIMP 4 large shrimp, garlic, EVO, onions, peppers, jalapenos, white wine and fresh herbs – 12

(8) WINGS BBQ or roasted garlic hot sauce – 9

WILD MUSHROOM RAGOUT Sautéed mushrooms, cream, parmesan cheese and crispy polenta – 9

(2) EMPANADA OF THE DAY Crispy fried empanadas stuffed with a different filling daily – 9

QUESADILLA Mexican spiced, chicken, cheese, onion, tomatoes, passion fruit hot sauce and poblano crema – 9

CREAMY POLENTA & ROOT VEGETABLES Creamy polenta, root vegetables of the day, pecans and goat cheese – 10

MANCHURIAN VEGETABLES OF THE DAY Today's featured vegetable tossed in Manchurian sauce (onion, garlic, ketchup, tamari sauce, green chilies, red chili sauce, white vinegar, water and cornstarch) and deep-fried – 10





SOUP

CHOWDER OF THE DAY Cup – 7 • Bowl – 9

SOUP OF THE DAY Cup – 5 • Bowl – 7

SOUP AND SALAD COMBO

Choice of chowder or soup of the day
and one of the following salads – 12

SALAD

CLASSIC CAESAR Entrée salad size – 9 • Side salad size – 6

WEDGE SALAD Iceberg lettuce, crispy prosciutto, tomatoes, roasted sharp cheddar and cilantro,
lime dressing – 8

CHOPPED SALAD Romaine, cucumbers, tomatoes, onions, pine nuts, basil, peppers, feta and
Italian dressing – 8

ROOT VEGETABLES & SPINACH Roasted root vegetables, spinach, goat cheese and
herb balsamic dressing – 10





SANDWICHES

Served with fries, lettuce, tomato and pickle

HADDOCK SANDWICH Panko encrusted and deep-fried – 11

HADDOCK REUBEN Panko encrusted and deep-fried or grilled haddock, Swiss, cole slaw and Thousand Island – 12

BUFFALO BURGER Flame-grilled Mexican spiced buffalo burger topped with sharp cheddar and fried onions – 12

BISTRO BURGER Ground beef patty is flame grilled, topped with aged cheddar, bacon jam and sweet onion relish – 12

FRENCH DIP Shaved prime rib of beef, crusty roll and au jus for dipping – 15

CHICKEN CLUB Grilled or Panko encrusted breast of chicken, bacon, lettuce, tomato, cilantro lime sauce – 12

GRILLED PASTRAMI SANDWICH Pastrami, Swiss cheese, rye and Thousand Island dressing – 12

BISTRO GRILLED CHEESE 3 Cheeses (cheddar, Swiss and American), bacon, tomato and grilled 3 cheese bread – 12

OPEN FACE MEATLOAF SANDWICH Meatloaf, grilled 3 cheese bread, sautéed peppers, onions and mushrooms – 12





TRADITIONAL SEASIDE FARE

Served with a choice of potato, rice or fries and a choice of vegetable of the day or Cole Slaw

STEAMED 1 ½ LB. MAINE LOBSTER – Market

FISH & CHIPS Panko encrusted and deep-fried haddock, fries & slaw – 17

BLACKENED HADDOCK Haddock, Cajun spices, white hot iron skillet seared – 17

GULF SHRIMP Fried, grilled or blackened large shrimp – 21

SCALLOPS Grilled, seared, broiled or deep-fried large scallops – 24

CATCH OF THE DAY Grilled or blackened – 21

STUFFED BREAD BOWLS

CHICKEN PARMESAN Breast of chicken dipped in flour, egg and parmesan breadcrumbs, pan-fried, served sliced and stuffed in a baked bread bowl with marinara and parmesan cheese – 16

BEEF STEW Pan-seared beef medallions, mushrooms, onions, carrots, creamy tarragon sauce, stuffed in a bread bowl with sharp cheddar – 16





ENTREES

Served with a choice of potato, rice or fries and a choice of vegetable of the day or cole slaw unless otherwise specified

BUTTERNUT SQUASH RAVIOLI

Ravioli of the day atop roasted butternut squash with sage brown butter – 20

STUFFED PORK TENDERLOIN

Pork tenderloin, apples, spinach, sharp cheddar and herb au jus – 21

MEATLOAF

Ground beef, veal, pork, onions, peppers, garlic, fresh herbs, egg, breadcrumbs and mushroom gravy – 15

ZWIEBELROSTBRATEN

Pan-fried sirloin steak, pan prepared gravy (paprika, dry mustard, onions, beef stock and cream), fried onions – 18

DUCK MANCHURIAN

Duck breast is dipped in Manchurian batter, (onion, garlic, ketchup, tamari sauce, green chilies, red chili sauce, white vinegar, water and cornstarch), and deep-fried – 24

PROSCIUTTO WRAPPED HADDOCK

Pan-seared haddock, prosciutto, mushroom tomato butter – 21

STEAK AND SAUCE OF THE DAY Market

VEGETABLE PAD THAI Stir fried vegetable of the day – 16

KABOBS Beef, pork, peppers, onions, peppercorn demi-glaze – 21





RISOTTO

SEAFOOD RISOTTO

Sautéed catch of the day, shrimp, scallops risotto of the day – 29

DUCK & BUTTERNUT SQUASH RISOTTO

Grilled duck breast, butternut squash, risotto of the day – 27

SPICY SHRIMP RISOTTO

Shrimp, Cajun seasoning, peppers, onions, garlic, risotto of the day – 24

HADDOCK & PROSCIUTTO RISOTTO

Pan-seared haddock, crispy prosciutto, blistered tomatoes, risotto of the day and balsamic glaze – 24

CHICKEN RISOTTO

Grilled chicken, basil, tomato, spinach and risotto of the day – 21

PORK & MUSHROOM RISOTTO

Grilled pork tenderloin, sautéed mushrooms, risotto of the day – 24

VEGETABLE RISOTTO

Sautéed vegetables of the day atop risotto of the day – 19

RISOTTO OF THE DAY – 15

