



A P P E T I Z E R S

New England Clams or Mussels Milano or Spicy Fradiavlo (GF)

Our famous house specialty with spinach, tomatoes, smoked bacon with a decadent white wine butter sauce. Mussels 14 / Clams 17 / Combo 15.75

Broiled Stuffed Mushroom Caps

With our savory crab stuffing. 14

***Sesame Seared Yellow Fin Tuna**

Seared rare, thinly sliced and served with wasabi, ponzo and sweet red chili sauce. 16.75

Crispy Calamari, Crispy Gator, or Manager's Favorite of Both

Flash-fried and served with marinara, cocktail and sweet red chili sauce. 16

Deep-Fried or Rotisserie Chicken Wings

Served with celery sticks and two dipping sauces. 14.50

Cajun Blackened Shrimp or Chicken Nachos

Layered with salsa creme, lettuce, tomato, avocado, radish, and Mexican cheese 15.25

Steamed Asian Pork Dumplings

Served over sesame cucumber and cabbage kimchi. 13

Tender White Shrimp

Chilled jumbo shrimp (4) or a half-pound of peel and eat or Coconut fried (3). 14.75

Baked Rhode Island Clams Casino

Casino-style with peppers, onions, bacon, Caesar and Parmesan. 14

Broiled Bacon-Wrapped Sea Scallops (GF)

Our generously sized scallops are fully wrapped in crispy delectable bacon and broiled to perfection. 16.25

Tomato Prosciutto Caprese

With vine ripened tomato, fresh mozzarella, prosciutto ham, spinach, nutless pesto, bermuda onion, olive oil, and balsamic drizzle. 14

Baked Shrimp Cargot (GF)

Decadent, buttery and smothered with herbs, Parmesan and Swiss cheese. 14.75

Fried Cheeses

A buttery and indulgent blend of Mozzarella, Asiago, Romano, and Parmesan cheeses, deep fried and served with marinara and garlic sauces. 12.75

Neptune's Extraordinary Conch Fritters

Medium spiced with 2 dipping sauces. 14.25

***Smoked Salmon Carpaccio**

Our beautiful smoked salmon is dressed with imported extra virgin olive oil, delicate sweet onions, tangy caper berries, shredded Asiago and crisp flat bread. 14.50

Chilled Seafood Ceviche (GF)

Fresh from the boat sashimi tuna, tender cooked shrimp, diced avocado and colossal lump crabmeat in our spectacular spiced Bloody Mary-style Pico de Gallo. 16.25

Mama's Famous Italian Meatballs

Our traditional Italian meatballs served with classic marinara and shaved Parmesan cheese. 12.50

Crab Encrusted Artichokes

Lightly breaded, filled with succulent crab, shredded asiago and served with our signature white wine sauce. 16.75

Delectable East or (West Coast Oysters Add.50)

Rockefeller with creamed spinach and smoked bacon. 3.25
Oregonatta with garlicky crumbs & Grana Padano cheese. 3
Raw, fried or steamed in Old Bay. 2.75

Nachman's Native Fish Dip

Grilled romain, sliced tomato, onion, jalapeno, and flatbread crackers. 14.75

***Chilled Cold Water Cherry Stone Clams**

Served raw on half shell with cocktail sauce, horseradish, and crackers. 2.25

***Consumer Advisory:**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

S O U P S • C H O W D E R S • C H I L I

French Onion

Gratineé 11

Lobster Bisque

Cup 9 // Bowl 12

New England Clam Chowder

Cup 9 // Bowl 12

Sweet Corn & Crab Chowder

Cup 8 // Bowl 11

Teddy's Loaded Bar Chili

Shredded cheddar and mild sliced jalapeños
Cup 7 // Bowl 10

Traditional Gumbo

With shrimp, chicken, sausage, and yellow rice 13

B U R G E R S & S A N D W I C H E S

P U B S T Y L E F A V O R I T E S

Seafood Melt

A garlicky blend of lobster, shrimp, crab, tomato, crispy bacon and melted Swiss cheese on a toasted ciabatta roll. 18

Classic French Dip

Thinly sliced roast prime rib with au jus on garlic toasted French baguette. 17

Classic Open Faced Pastrami Reuben

Butter toasted marbled rye layered with lean seasoned sliced pastrami, bigeye Swiss, sauerkraut, and our signature thousand island dressing. 17

Grilled Chicken Caprese

The Boathouse favorite is topped with fresh spinach, tomato, basil pesto, mozzarella and aged balsamic drizzle. 15.75

Steak & Blue Cheese Flatbread

Caramelized onion, arugula, balsamic glaze. 19.25

Traditional Club Wrap

Ham, turkey, bacon, lettuce, tomato and bacon aioli. 15.75

Boathouse Beef Burger

Our signature sirloin and short rib meat burger. 14.75

Our Famous Grouper

Select your preparation: char-broiled, panko fried, blackened, jerk spice or beer battered. Market Price

Famous Eddie's Lobster Roll

Chunks of chilled lobster meat with chopped celery, tossed in a lite dressing and served on a fresh baked baguette. Market Price

Beer Battered Grouper & Chips

Dill tatar and malt vinegar. 16

Prime Rib of Beef Stroganoff

With mushrooms, onions, and linguine. 16

Yolanda's Incredible Chicken Pot Pie

Vegetables, potatoes, and homemade gravy. 16

Quiche Lorraine

With blueberry or cinnamon apple muffin. 16

Corned Beef and Cabbage Platter

With Red Potatoes. 16

*Served 11:30 till 3:00PM

Extra toppings for burgers and sandwiches. 1.25 each

Cheddar, Swiss, American, pepper jack, blue cheese, bacon, spinach, grilled onions, sautéed onions, sautéed mushrooms, fried egg, fried onion rings, rich béarnaise or fresh guacamole.

S I G N A T U R E E N T R E E S A L A D S

Block Island Chopped Salad (GF)

Garden fresh mixed greens, Maytag blue cheese, crisp granny smith apples, sweet pecans, hickory-smoked bacon and dried cranberries tossed with our tangy honey-lime vinaigrette. 18

Add shrimp 24

Add chicken 23

Wharfside Cobb Salad

Scallops, shrimp, smoked fish dip, bacon, corn, avocado, red onion, chick peas, egg, Green Goddess dressing. 24

Taco Salad

Crisp shredded lettuce, yellow cheddar cheese, vine ripe tomatoes, mild cherry peppers, black olives, diced avocado, sour cream on a crisp flour tortilla. 16

Add chicken 21

Add shrimp 22

Add Mexican Chili 20

Classic Caesar

Crisp romaine hearts, garlic toasted croutons, with homemade Caesar dressing, topped with shaved Romano cheese. 16

Add shrimp 22

Add chicken 21

Add smoked salmon 23

18% Gratuity will be automatically added to any parties of 8 people or more.

LAND HO

Center Cut Top Sirloin (GF)
10 oz 34

7-Spiced Roast Prime Rib
Served with a fantastic horseradish cream sauce.
12 oz 39 // 16 oz 46

Grande Sous Vide Herbed Chicken (GF)
Sous Vide half chicken, perfectly seasoned, tender with crisp skin. 30

Twin 6 oz Grilled Garlic & Rosemary Lamb Chops

Cooked to your liking and served with mint jelly and demi-glaze. 41

Polynesian Pork Porterhouse

Basted with sweet chili sauce and grilled pineapple scallion confit. 16 oz 29.75

Center Cut Filet Mignon (GF)
6 oz 35 // 10 oz 42

Center Cut Ribeye (GF)
12 oz 39

Center Cut New York Strip (GF)
12 oz 42

Steaks available Cajun Blackened or Chargrilled and served with Sautéed Spinach and Red Wine Demiglace.

MAKE YOUR ENTREE A COMBO

Select from your favorites below to add to any existing entree and create your perfect custom surf & turf combo.

Savory Crab Stuffing Add 10

8 oz Snow Crab Add 22

Catch of the Day Add 16

Garlic or Fried Shrimp Add 14

Ultimate Crabcake Add 18

Lobster Mac & Cheese Add 19

5 oz Maine Lobster Tail Add 16

8 oz King Crab Market Price

Crab Mac & Cheese Add 17

BOATHOUSE FAVORITES

Lobster, Scallop & Gulf Shrimp Sauté

Lobster tail, jumbo shrimp and scallops sautéed with diced tomato, green onion and arugula. Served with linguine. Choose Herb Garlic Butter or Creamy Alfredo. 36

Asian Stir Fry

Fragrant pan seared blend of pea pods, carrots, baby corn, onion, bamboo shoots, water chestnuts, sprouts and purple cabbage served with Yakisoba noodles and sesame oyster sauce. 25
Add shrimp 31 // Add chicken 30

Chicken Saltimbocca

Francaised breast of chicken, prosciutto ham, fresh sage, hard boiled egg, and demi glaze. 28

Bourbon Street Sea Bass Oscar (GF)

Beautiful sea bass seared with Cajun spices plated over a bed of wilted spinach with jumbo lump crab meat and served with a drizzle of tangy citrus hollandaise. 45

Paella

Classic Spanish paella of rich rice loaded with chicken, andouille sausage, scallops, shrimp, clams, and mussels. 38

Seafood Norfolk (GF)

Tender shrimp, lump crab meat and fresh sea scallops, gently sautéed in our signature white wine and butter sauce. 38

Sea Scallops Grenobloise

New Bedford Massachusetts Dry Pak Sea Scallops baked with lemon, butter, white wine, capers and an Italian seasoned bread crumb. 42

Cheesy Seafood Lasagna

Shrimp, crab, lobster, ricotta, alfredo, and mozzarella. 28

Stuffed Gulf Shrimp

Large succulent shrimp, overstuffed with lump crab meat and baked to perfection. Lite 28 // Regular 34

The California Grilled Veggie Kabob (GF)

Garden fresh bell peppers, sweet onion, tomato, zucchini, and squash with our fruity balsamic glaze reduction. 22.25
Add shrimp 30.95 // Add chicken 28.25
Add steak 32.95

Seafood Fradiavlo

Lobster Tail, Calamari, Shrimp, Clams, and Mussels served over linguine in a spicy red Pomodoro sauce. 35

SEAFOOD

Boathouse Combo Platter

Fresh grouper, prepared as you wish, served with our ultimate crab cake and a side of fried shrimp or shrimp scampi. 45

Broiled Seafood Platter (GF)

Delectable choice of lobster tail or snow crab served with succulent shrimp, clam, mussels, scallops, filet of fish and tangy lemon butter sauce. 44

Fisberman's Platter

Delectable Old Bay steamed mussels, shrimp and clams with Snow crab cluster and cod abundantly filled with crab stuffing. 41

Lite Broiled Platter

The perfect trio of succulent shrimp, scallops and cod. 26.25

Shrimp Platter

Select up to three of these succulent shrimp preparations: scampi, coconut, soy scallion, sweet chili glaze, gumbo or classic cocktail. 30.75

Boardwalk Clam Bake

Delectable choice of lobster tail or snow crab served with fire roasted bbq chicken and old bay infused shrimp, clams and mussels. 38.75

Lite Fried Platter

A mix of shrimp, gator, calamari, oysters. 26.25

Fried Seafood Platter

Filet of cod, tender gator, fan-tailed shrimp, oysters, calamari and scallops fried gold brown and served with tangy sauce. 38.25

LOBSTER

8-10 oz. Cold Water Maine Tail Market Price (GF)

12-14 oz. Warm Water Brazilian Tail 45.50 (GF)

Whole Maine Lobster Market Price (GF)

One Half Crab Stuffed Maine Lobster Market Price

Lobster Mac & Cheese

Succulent Maine lobster baked with macaroni and a rich variety of cheeses and topped with a light Italian seasoned butter crumb. 41

CRAB

16 oz Jumbo Alaskan King (GF)

Decadent Colossal Alaskan King Crab. Market Price

16oz Large Chilean King 88 (GF)

16 oz Large Canadian Snow (GF)

Large Canadian Snow Crab. 44

Colossal Lump Crab Au Gratin

Butter crumbed, white wine, cheddar, gruyere. 44

Hemingway's Crab Cakes

Classic local favorite. Lite 24 // Regular 36

SIDES

Baked Potato, Sweet Potato, Rice, Black Beans and Rice, Smashed Potato, Sweet Fries, French Fries, Linguini Alfredo, Marinara or Garlic Butter, House Salad, Caesar Salad, Cole Slaw, Vegetables, Fresh Fruit. 4

Loaded baked Potato 6.50, **Loaded White Cheddar Mac and Cheese** 8.15, **Chili Roasted Cauliflower with Beurr Blanc** 6.25
Grilled Jumbo Asparagus with Hollandaise Sauce. 7.15