TAPAS

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

SHRIMP QUESADILLA
Grilled flour tortilla, blackened shrimp, goat cheese and arugula - 15

POLENTA & MUSHROOM
Cheesy pan-fried polenta, truffle infused mushrooms, crumbled goat cheese - 10

WARM GOAT CHEESE TART
Goat cheese, sliced prosciutto, warm peach chutney, thyme infused honey - 12

CRISPY Gnocchi
Pan-fried gnocchi, mushrooms, garlic, fresh herbs, parmesan cheese, arugula - 12

FIRECRACKER DUCK
Breaded and deep-fried duck tenders, sweet and spicy firecracker sauce - 12

WINGS
(8) Fried wing segments tossed in a different sauce daily - 10

STUFFED SPUDS
Maine potato skins stuffed with bacon and cheddar Jack cheese - 8

STEAK MADAGASCAR SKEWER
Peppercorn encrusted and seared beef tenderloin tips, cognac cream sauce - 16

BLACKENED CHICKEN NACHOS
Corn tortillas, blackened chicken, onions, peppers, tomatoes, jalapeños, jack cheddar, salsa, sour cream - 12

PAN SEARED SCALLOPS
Scallops, roasted mushrooms, goat cheese sauce - 18

SANDWICHES & PANINS

Served with fries

Haddock Sandwich
Deep-fried, blackened or grilled, served with chipotle mayonnaise, grilled challah bun - 16

BISTRO GRILLED CHEESE
Three cheese bread, Swiss, cheddar, arugula, tomato, bacon - 12

CATCH SANDWICH
Blackened or grilled catch of the day, seaweed salad, cucumber wasabi sauce, grilled challah bun - 18

HADDOCK REUBEN PANINI
Haddock (grilled, blackened or fried), sauerkraut, thousand Island, Swiss cheese grilled crusty bread - 17

CHICKEN PANINI
Breaded & deep-fried chicken, cheddar, cranberry mayo, bacon, caramelized apples, grilled bread - 16

PORK PANINI
Slow roasted pork tenderloin, Swiss cheese, caramelized onions, spicy mustard sauce, panini grilled bread - 16

STEAK PANINI
Flame grilled steak, spicy ketchup, cheddar cheese, mushrooms, onions, peppers, panini grilled bread - 20

QUESADILLA (12” tortilla) Served with fries
Blackened Chicken or Beef, peppers, onions, tomatoes, salsa, sour cream - Chicken 14 • Beef 18

BOATHOUSE Bistro
Tapas Bar & Restaurant
RISOTTO

SEAFOOD RISOTTO
Catch of the day, shrimp, scallops, garlic, fresh herbs, risotto of the day - 36

SCALLOP RISOTTO
Pan-seared scallops, mushroom herb risotto, arugula, truffle oil - 32

HADDOCK RISOTTO
Pan-seared haddock, tomato basil risotto, balsamic glaze - 26

CHICKEN RISOTTO
Flame-grilled chicken breast, three cheese risotto, sautéed spinach, balsamic glaze - 21

PORK RISOTTO
Grilled pork, cheesy risotto topped with caramelized onions - 21

VEGETARIAN RISOTTO
Risotto of the day, with an array of grilled vegetables - 19

RISOTTO OF THE DAY
Chef Karin prepares a different risotto daily, your server will enlighten you - 16

PASTA

SCALLOP FETTUCCINI
Pan-seared scallops, fettuccini, truffle infused mushroom Alfredo sauce - 32

GNOCCHI CARBONARA
Crispy gnocchi, carbonara sauce, (diced prosciutto, bacon, onions, garlic, fresh herbs, heavy cream, parmesan cheese, egg) - 22

CHICKEN ALFREDO
Blackened chicken breast, fettuccini pasta, classic Alfredo sauce - 22

MUSHROOM & SPINACH PASTA
Fettuccini pasta, roasted mushrooms and tomatoes, sautéed spinach, EVOO, onions, garlic, fresh herbs, parmesan cheese, balsamic glaze - 19

FROM THE SEA
Served with Chef’s choice of starch and vegetable of the day unless otherwise noted

CATCH OF THE DAY
Ask your server for today’s featured fish and its’ preparation - 24

SCALLOPS & MUSHROOMS
Pan-seared scallops, crispy polenta, creamy mushroom sauce, arugula, truffle oil - 32

HADDOCK PAN SEARED
Pan seared Haddock with roasted red tomato & herb butter - 24

SHRIMP & GRITS
Blackened shrimp, cheesy grits, bacon strips, over easy egg - 32

DEEP-FRIED, BLACKENED OR FIRE-GRILLED
Served with fries and slaw
Haddock 21 • Shrimp 24 • Scallops 26

FROM THE LAND
Served with Chef’s choice of starch and vegetable of the day unless otherwise noted

STEAK AND SAUCE OF THE DAY
We like to change it up so it doesn’t get boring, your server will tell you today’s featured cut of beef and sauce du jour - 29

HUNTER SCHNITZEL
Thinly pounded pork tenderloin simmered in a bacon mushroom onion cream sauce - 24

PEPPERCORN STEAK
Coarse cracked peppercorn encrusted steak of the day, cognac and cream infused demi-glaze - 29

PORK & GRITS
Grilled pork tenderloin, creamy cheesy grits, bacon bourbon jam - 21

CHICKEN ALA ORANGE
Crispy fried chicken breast tossed in orange Grand Marnier sauce - 21

BISTRO BURGERS
Served on a grilled challah bun with lettuce, tomato, onion, pickle and fries

STEAK HOUSE BURGER
Flame grilled 8 oz. fresh ground beef patty - 12

MUSHROOM BLUE CHEESE BACON BURGER
Ground beef patty, roasted mushrooms, bacon and blue cheese - 16

BURGER TOPPERS - 2 each:
Cheddar, Swiss, American, Blue Cheese, Goat Cheese, Bacon, Sautéed Onions, Mushrooms, Fried Jalapeños, Bourbon Bacon Jam, Smoked Chili

Ask your server about Chef Karin's made in house unforgettable deserts!

BISTRO SIDES
Waffle Fries 7 • Onion Rings 7 • Sweet Fries 7 • Potato or Rice & Vegetable of the Day - each 5

* 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.