



APPETIZERS

O.G. CRAB CAKES Served with Harbor Side aioli	20	POT ROAST POUTINE Crispy french fries, cheddar cheese curds and rich brown gravy	16	BLOODY MARY SHRIMP COCKTAIL Chilled prawns served with a bloody mary cocktail sauce	17
BAVARIAN PRETZEL Served with smoky beer cheese and IPA honey mustard	12	CHICKEN WINGS Hot, medium, mild, salt & pepper, garlic parmesan, IPA honey mustard, BBQ, Cajun, Bourbon glaze	16/25	SMOKED CHICKEN WING DIP Shredded smoked chicken and creamy Buffalo sauce served with fried pita points	16
COCONUT SHRIMP Served with Margarita Sauce	16	BEEF ON WECK PICKLE CHIPS Horseradish pickles crusted in sea salt and caraway bread crumbs served with au jus aioli	12	CAJUN SHRIMP AND GRITS Cajun seared shrimp served over smoked cheddar grits and topped with black bean salsa	18
CALAMARI Lightly dredged and fried calamari, tossed with blistered tomatoes, red pepper flakes, parmesan cheese and fresh herbs. Served with bacon black garlic aioli	16	SEAFOOD DIP Blend of seafood, peppers, diced potatoes and smoked gouda cream sauce served with fried pita points	18	SHRIMP BY THE POUND	30
STEAMED MUSSELS Fresh steamed mussels tossed in butter, bacon, chives, smoked bleu cheese and lobster stock. Served with toasted baguette	15			<ul style="list-style-type: none"> • Hot • Medium • Mild • Salt and pepper • Garlic Parmesan 	<ul style="list-style-type: none"> • IPA honey mustard • BBQ • Cajun • Bourbon glaze

SOUPS

BOATHOUSE CHOWDER \$8 | FRENCH ONION \$7

SALADS

*add any protein, steak, shrimp, chicken, salmon, or crab cake to a salad for an up charge

WEDGE SALAD Wedged iceberg lettuce, blistered tomatoes, charred red onions, candied bacon and crumbled gorgonzola cheese topped with smoky bleu cheese dressing	15	GRILLED ROMAINE Grilled Romaine hearts, tenderloin tips, fried chickpeas, blistered tomatoes, smoky bleu cheese crumbles and balsamic dressing	22
CAESAR SALAD Chopped romaine lettuce tossed in creamy Caesar dressing, topped with croutons and parmesan crisp	12	SUMMER BERRY SALAD Spring mix, fresh berries, goat cheese crumbles, candied pecans and champagne berry vinaigrette	16
		CHICKEN RATATOUILLE LETTUCE WRAPS Smoked chicken ratatouille salad wrapped in Bibb lettuce leaves and served with balsamic reduction	18

HANDHELDS

All handhelds are served with pickles and potato chips. Substitute a side in place of chips for 2.50 or Mac and cheese 4
Gluten free rolls available 1.50

ROAST BEEF ON WECK Slow roasted beef on a kimmelweck roll with horseradish	16	POT ROAST SANDWICH Slow roasted pot roast, caramelized onions and cheddar jack cheese	18	FRIED CHICKEN SANDWICH Buttermilk fried chicken, lettuce, tomato, horseradish pickle chips and mayo <i>Nashville style</i>	18
CRABBY PATTY Jumbo crab cake topped with arugula salad, tomato and Harbor Side aioli	25	PO BOY CHICKEN 17 SHRIMP 24 Smoked chicken or blackened shrimp Creole slaw and po boy sauce	17/24	Cuban Sandwich Pulled pork, ham, bread and butter pickles, provolone cheese and IPA honey mustard	18
FISH SANDWICH Fried fish topped with lettuce, tomato and tartar sauce	18	STEAK SANDWICH Seared tenderloin tips, bacon bourbon black garlic aioli, pepper jack cheese and caramelized onions	26	FISH TACOS Blackened or fried Mahi Mahi, chili citrus slaw, chu wa wa cheese and blistered tomatoes	18
THE YACHT CLUB Triple decker smoked turkey breast, bacon, lettuce, smoked cheddar, tomato and mayonnaise	17	FRIED BOLOGNA Thick sliced double stacked bologna, caramelized onions and provolone cheese topped with IPA honey mustard	17	NEW ENGLAND LOBSTER ROLL Maine lobster, mayo, lemon and Old Bay seasoning	28

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BURGERS

A special blend of brisket, chuck & top round, double patty served on a brioche roll with pickles and potato chips. Substitute a side in place of chips for 2.50, mac and cheese for 4
Gluten free rolls available 1.50

HOUSE BURGER 16

Choice of cheese, lettuce, tomato and onion

BOATHOUSE BURGER 18

Bourbon glaze, smoked cheddar cheese, bacon and caramelized onions

TURKEY BURGER 16

Fresh ground turkey, choice of cheese, avocado smash and bacon

BUFFALO BURGER 20

House burger topped with chicken wing dip and a fried egg, lettuce and tomato

BLACK BEAN BURGER 16

Black bean patty topped with avocado ranch greens

SIDES \$6

French Fries

Sweet Potato Waffle Fries

Coleslaw

Coconut Rice

Mashed Potatoes

Baked Potato (after 4)

Mac & Cheese

Seasonal Vegetable

Jamaican Jerk Rice

Cous Cous

Smoked Cheddar Grits

Smoked Chicken Ratatouille Salad

ADD-ONS \$2.50

Fried egg

Caramelized onions

Sauteed Mushrooms

Fried Horseradish Pickles

Bacon

Avocado Smash

Smoked Cheddar

Smoked Blue Cheese Crumbles

American Cheese

Provolone Cheese

Goat Cheese

Swiss Cheese

Pepper Jack Cheese

MAC & CHEESE

SMOKED GOUDA 16

ADD BACON 1.50

ADD BANANA PEPPERS 1

BIKINI BOTTOM 30

Fresh lobster and jumbo shrimp tossed in a creamy, smoked gouda cheese sauce

FISH FRY

FISH FRY 18

Choice of beer battered, breaded, broiled or Cajun broiled. Served with coleslaw, choice of side and tartar sauce

COCONUT SHRIMP BASKET 19

Choice of side, served with Margarita sauce

PERCH BASKET 19

Panko or beer battered served with fries

BUY THE
KITCHEN A
ROUND OF
DRINKS \$5

ENTREES

Baked potato not available until 4 PM
Gluten free pasta available for \$4 up charge

SCAMPI - SHRIMP 26 | SCALLOP 30 | LOADED 35

Pasta tossed with choice of fresh seafood in a lemon, garlic and white wine sauce

CEDAR PLANK SALMON 28

Fresh salmon glazed with Margarita sauce and served with coconut rice and vegetable of the day

ALFREDO 18

Pasta tossed in a parmesan cream sauce with blistered tomatoes and bacon *add any protein for an up charge

MUSSELS 30

Mussels, bacon, and jalapenos in a roasted red pepper and black garlic cream sauce served over coconut rice

PORK TOMAHAWK 28

Pork chop glazed with Caribbean apple jam and served with loaded mashed potatoes and vegetable of the day
*comes with a side salad

LINGUINE AND CLAMS 25

White or red sauce, clams, lemon, garlic, shallots and white wine

SEARED SCALLOPS 38

Espresso vodka bacon jam, cous cous and arugula salad

PINEAPPLE STUFFED SOUS VIDE PORK SHANK 42

18 hour sous vide pork shank, Jamaican jerk rice and vegetable of the day

*comes with a side salad

FILET MIGNON MARKET PRICE

8 oz. Angus Reserve cut served with choice of side and vegetable of the day

*comes with a side salad

RIBEYE MARKET PRICE

12 oz. Angus Reserve cut served with choice of side and vegetable of the day

*comes with a side salad

43.316530 • -78.833230