

## Appetizers

### **New England Clam Chowder**

Clams diced potatoes and onions in a rich creamy broth. A Boat House favorite \$5.95

### **Chicken Taquito**

Diced chicken, sharp cheddar cheese and cilantro wrapped in a flour tortilla served with salsa fresco \$4.95

### **Poutine**

The Boat House twist on this French-Canadian classic. Crisp french fries topped with Gorgonzola cheese and port wine sauce \$5.95

### **Potato Gnocchi**

Sautéed with fresh basil, crispy prosciutto, cherry tomatoes and shallots \$5.95

### **Saffron Steamed Mussels**

PEI mussels steeped in a Spanish broth with garlic, shallots, cherry tomatoes, saffron and white wine \$8.95

### **Calamari**

Lightly breaded, seasoned and golden fried, served with a roasted garlic marinara \$7.95

### **Seared Tuna Wonton**

Sesame crusted tuna loin, served with wasabi cream, crisp wonton, sweet soy and seaweed salad \$8.95

### **Chicken Wings**

A half dozen chicken wings fried and tossed with our special spicy wing sauce, teriyaki or traditional BBQ sauce. Served with carrot and celery sticks and blue cheese \$6.95

### **Clam Strips**

Tender fried Ipswich clam strips served with lemon and caper rémoulade \$7.95

### **Shrimp Cocktail**

Chilled poached jumbo shrimp served with a zesty cocktail sauce \$9.95

## Salads

### **Panzanella Salad**

Local vine-ripened tomatoes, fresh mozzarella cheese, basil, and sourdough croutons tossed with extra virgin olive oil and balsamic reduction \$6.95

### **Caesar Salad**

Crisp romaine, croutons, parmesan cheese and house Caesar dressing served with anchovies \$4.95

### **Mediterranean Salad**

Romaine, cherry tomatoes, roasted red peppers, red onion, black olives, chick peas and feta cheese served with lemon oregano vinaigrette \$6.95

### **Garden Salad**

Fresh field greens, cherry tomatoes, cucumbers, carrots and red onions served with choice of dressing \$3.95

## Entrees

### **Jumbo Lump Crab Cakes**

Jumbo lump crab mixed with house spices served with roasted corn and red pepper salad, caper rémoulade, market potato and vegetable \$19.95

### **Jumbo Shrimp Scampi**

Sautéed in scampi butter, fresh garlic, white wine and lemon, served over capellini pasta \$18.95

### **The Boat House Platter**

Breaded shrimp, calamari and cod fried and served with french fries, coleslaw and rémoulade \$15.95

### **Chicken Piccata**

Citrus seasoned chicken, marinated artichokes, roasted red peppers, capers, and fresh basil, tossed with capellini pasta and white wine lemon sauce \$15.95

### **Baby Back Ribs**

BBQ braised ribs with maple bacon baked beans and coleslaw \$19.95

### **Chicken Carbonara**

Grilled chicken breast in a creamy parmesan sauce with prosciutto, roasted red peppers and basil over capellini pasta \$14.95

### **New York Strip**

Seasoned and grilled 10 oz USDA Choice beef, served with market potato and vegetable \$24.95

### **Wiener Schnitzel**

Lightly breaded veal medallions sautéed, with butter, parsley and lemon, served with french fries and vegetable \$23.95

### **Sea Scallops**

Sautéed with artichoke hearts, kalamata olives, spinach, garlic, olive oil and fresh herbs, served over angel hair pasta \$23.95

### **Pepper Steak**

Sautéed 10 oz strip loin, coated with peppercorns and finished with a brandy cream, served with market potato and vegetable \$25.95

### **Chicken Saltimbocca**

Prosciutto and basil wrapped around chicken breast, sautéed and served on top of a panzanella salad with a light roasted chicken jus \$18.95

### **Sesame Chicken**

Grilled chicken breast glazed with soy and apricot, coated with sesame seeds, served with a rice pilaf and seaweed salad \$14.95

### **Cod Oreganato**

Atlantic Cod topped with fresh herbs, Japanese breadcrumbs, garlic, white wine and lemon, served with rice pilaf and vegetable \$16.95

### **Capellini Tuscany**

Capellini Tuscany with diced tomatoes, roasted garlic and fresh basil \$13.95

### **Filet Mignon**

Grilled 8 oz USDA Choice beef with port wine sauce, caramelized pearl onions and Gorgonzola cheese, served with market potato and vegetable \$28.95

### **Greek Pasta**

Sautéed artichoke hearts, cherry tomatoes, kalamata olives, spinach, garlic, olive oil and fresh herbs topped with feta cheese over capellini pasta \$14.95

### **Rainbow Trout**

Pan sautéed with lemon, fresh herbs and butter, served with market potato and vegetable \$17.95

### **Grilled Salmon**

Lemon butter sauce served with rice pilaf and vegetable \$19.95