

**New England Clam Chowder**

Clams, diced potatoes, onions, rich creamy broth, A Boat House favorite \$6

**ADK Cheese Plate**

Local Artisanal cheeses, grilled bread, spiced nuts, seasonal fruits \$10

**Edamame**

Steamed in the pods, sweet soy, ponzu sauces \$6

**Caribbean Salsa**

Mango, grilled pineapple, jícama, red peppers, jalapeños, cilantro, corn tortillas \$7

**Caesar Salad**

Romaine, croutons, parmesan, house Caesar dressing, anchovies \$7

**Panzanella Salad**

Vine-ripened tomatoes, mozzarella, basil, sourdough croutons, extra virgin olive oil, balsamic reduction \$8

**Ahi Tuna Wrap**

Sesame crust, pea shoots, seaweed salad, sweet soy reduction, roasted red pepper wrap, side wasabi sour cream, julienne fries \$17

**Calamari**

Light breading, fried, roasted garlic marinara \$9

**Seared Tuna Wonton**

Sesame crust, wasabi cream, seaweed salad, wonton \$10

**Chilled Shrimp**

Poached jumbo shrimp, Acadian-style rémoulade, fresh lemon \$11

**Garden Salad**

Fresh field greens, cherry tomatoes, cucumbers, carrots, red onions, choice of dressing \$5

**Mediterranean Salad**

Romaine, cherry tomatoes, roasted red peppers, red onion, black olives, chick peas, feta cheese, lemon oregano vinaigrette \$8

**Add Grilled Chicken to your Salad \$6**

**Add Shrimp Skewer to your Salad \$8**

**Steak Sandwich**

Sliced grilled NY strip, Telera roll, pickled red onions, parmesan, black peppercorn aioli, julienne fries \$14

**New York Strip**

Seasoned, grilled 10 oz USDA Choice strip loin, julienne fries, market vegetable \$25

**Veal**

Citrus seasoned veal, capers, white wine lemon sauce, capellini pasta \$25

**Chicken Carbonara**

Grilled chicken breast, creamy parmesan sauce, prosciutto, roasted red peppers, basil, capellini pasta \$15

**Greek Pasta**

Artichoke hearts, cherry tomatoes, kalamata olives, spinach, garlic, olive oil, fresh herbs, feta cheese, capellini \$15

**Filet**

Grilled 8 oz USDA Choice beef, port wine sauce, mashed potatoes, market vegetable \$29

**Pepper Steak**

Sautéed 10 oz strip loin, black peppercorns, brandy cream, mashed potatoes, market vegetable \$26

**Pork Chop**

Grilled center-cut pork chop, apple chutney, Calvados demi glace, mashed potatoes, market vegetable \$15

**Chicken Roulade**

Roasted breaded chicken breast, Artisanal cheese, tomatoes, fresh herbs, kalamata olives, mashed potatoes, market vegetable \$16

**Guide Boat**

Grilled petite sirloin, choice of a crab cake or shrimp skewer, mashed potatoes, market vegetable \$26

**Crab Cakes**

Jumbo lump crab, house spices, roasted corn and red pepper salad, Acadian-style rémoulade, mashed potatoes, market vegetable \$21

**Shrimp**

Grilled garlic-herb marinated shrimp skewers, Israeli couscous risotto, market vegetable \$20

**Cod**

Roasted with fresh herbs, breadcrumbs, garlic, white wine, lemon, Israeli couscous chorizo risotto, market vegetable \$18

**Rainbow Trout**

Pan sautéed, lemon, fresh herbs, Israeli couscous risotto, market vegetable \$19

**Sea Scallops**

Pan-seared, tomato, watermelon salad, goat cheese coulis, Israeli couscous risotto, market vegetable \$24

**Salmon**

Grilled filet, mango relish, Israeli couscous risotto, market vegetable \$20

**Paella**

Prince Edward Island mussels, shrimp, chorizo, grilled chicken, Israeli couscous risotto, grilled bread \$20