OYSTERS ON THE HALF SHELL
- Oysters on the Half Shell
  - Blue point | East coast
  - Half dozen $15, dozen $28
- Oyster Shooter
  - Blue point oyster | Wasabi citrus ponzu
- Oyster Rockefeller
  - Half dozen $18
  - Fresh baked oysters | Spinach pernod liqueur | Parmesan

SMALL PLATES

- Calamari $12.95
  - Tender strips deep fried, tartar sauce, cocktail sauce
- Coconut Prawns $12.95
  - Coconut breaded & golden fried, asian slaw, pineapple sauce
- Crispy Artichoke Hearts $9.95
  - Lightly breaded, golden fried, marinara sauce, chipotle aioli
- Roasted Garlic & Almond Crusted Brie $15.95
  - Almond crusted brie, roasted garlic, blueberry lavender jam, seasonal fruit selection, crostini
- Dirty Fries $7.95
  - Fries topped with brown onion gravy
  - Top with over easy egg $+2
  - Add blue cheese crumbled $+2
- Ahi Poke $14.95
  - Sashimi grade raw ahi tuna, lemon wasabi citrus soy sauce, macadamia nuts, soba noodles, sunflower sprouts, crispy wontons

SHARE PLATES

- Seafood Trio $18.95
  - Serves 1-3 persons
  - Calamari / Ceviche / Ahi Poke
  - Tender fried calamari, whitefish & shrimp ceviche in traditional lime marinade, sashimi grade raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce
- Farms & Range Platter $24.95
  - Serves 2-4 persons
  - Chicken Wings / Dirty Fries / Pork Sliders
  - 3 fire & spice wings, 3 molasses BBQ wings, 3 fresh pulled pork sliders with asian slaw & molasses BBQ sauce & fries topped with brown onion gravy

- Shells & Fins Platter $34.95
  - Serves 2-4 persons
  - Calamari / Seared Ahi Tuna / Coconut Prawns
  - Tender fried calamari, coconut breaded prawns, sashimi grade blackened seared ahi with wasabi aioli and teriyaki glaze

SOUP & SALAD

- Dinner Side Salad $6
  - Spring mix, cucumbers, tomatoes, red onion, croutons
- Dinner Side Caesar Salad $7
  - Crisp romaine lettuce, house caesar dressing, fresh parmesan cheese, croutons

- Award Winning New England Clam Chowder
  - Cup $7, Bowl $9
  - Santa Cruz Chowder Cook-Off Peoples Choice 1st Place

- Mixed Greens Gorgonzola $19
  - Mixed greens, gorgonzola, candied walnuts, watermelon, balsamic vinaigrette

- Asian Chicken Salad $19
  - Mixed greens, charbroiled chicken, oranges scallions, cucumbers, wonton crisps, Asian dressing

- Seared Ahi Soba Noodle Salad $22
  - Seared rare blackened ahi tuna, mixed greens, soba noodles, cabbage, bell peppers, asian dressing

- Fresh Ceviche $11.95
  - Whitefish & Shrimp, traditional lime marinade, fresh house made tortilla chips

- Steamed Mussels $15.95
  - New Zealand green mussels, fresh tomatoes, scallions, citrus cream sauce, garlic bread

- Fresh Ceviche $11.95
  - Baked crab & corn stuffed mushroom caps, parmesan cheese, chipotle aioli

- Prawn Cocktail $15.95
  - Prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips

- Pomme Frites $5.95
  - Seasoned french fries, garlic aioli, chipotle aioli

- Garlic Bread $7.95
  - Sliced baguette, roasted garlic butter, parmesan cheese, marinara sauce

- Asian Chicken Salad $19
  - Mixed greens, charbroiled chicken, oranges scallions, cucumbers, wonton crisps, Asian dressing

- Seared Ahi Soba Noodle Salad $22
  - Seared rare blackened ahi tuna, mixed greens, soba noodles, cabbage, bell peppers, asian dressing
<table>
<thead>
<tr>
<th>MONDAY NIGHT</th>
<th>WEDNESDAY NIGHT</th>
<th>FRIDAY NIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Stew*</td>
<td>Live Maine Lobster*</td>
<td>Slow Roasted Prime Rib*</td>
</tr>
<tr>
<td>clams, mussels, prawns, whitefish, tomato seafood broth, crostini</td>
<td>1 lb. Maine Lobster served with rice pilaf and drawn butter</td>
<td>12oz Slow Roasted Prime Rib served with garlic mashed potatoes</td>
</tr>
</tbody>
</table>

FROM THE SEA

Garlic mashed potatoes, seasonal vegetables, grilled asparagus or pomme frites can be substituted on specific dishes for $3 each. Please ask your server for details.

- **Seafood Stew $23**
  - clams, mussels, prawns, whitefish, tomato seafood broth, garlic bread
  - add linguini +$4

- **Blackened Ahi Ruby Rare $23**
  - seared ahi tuna blackened, soba noodle salad, mixed vegetables, wasabi aioli, teriyaki glaze

- **Island Blackened Swordfish $23**
  - cajun spices, citrus cream sauce, mango salsa, island rice, mixed vegetables

- **Seafood Captain’s Platter $24**
  - lightly breaded & fried tilapia, calamari, coconut prawns, island rice, mixed vegetables

- **Scampi Linguini $22**
  - jumbo shrimp, citrus cream sauce, parsley, capers, parmesan cheese

- **Macadamia Encrusted Mahi Mahi $23**
  - macadamia & coconut flake crust, rosemary & macadamia nut butter, island rice, mixed vegetables

- **Blackened Snapper $21**
  - line caught snapper filet, blackened seasoning, 2 prawns, red tomatillo, island rice, mixed vegetables

- **Sautéed Mahi Mahi $22**
  - artichoke hearts, sun dried tomato, citrus cream sauce, island rice, mixed vegetables

- **Pan Seared Fresh Salmon $24**
  - soy glaze, cucumber & onion salad garnish, garlic mashed potatoes, mixed vegetables

- **Fish & Chips $19**
  - breaded Mahi Mahi, seasoned french fries, Asian slaw, tartar sauce

- **Crab Stuffed Fresh Salmon $27**
  - crab & corn stuffed, citrus cream sauce, jicama salad garnish, roasted garlic mashed potatoes

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge $4.

$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.
Blackened New York $28
12 ounce cajun rubbed, gorgonzola butter, garlic mashed potatoes & mixed vegetables
Add scampi prawns or coconut prawns $10

Dijon & Parmesan Encrusted Chicken Breast $20
Pan grilled, red wine mushroom sauce, garlic mashed potatoes & mixed vegetables

Filet Mignon Simply Grilled $30
6 ounce trimmed, garlic olive oil rubbed, cherry tomatoes, garlic mashed potatoes, grilled asparagus
Add scampi prawns or coconut prawns $10

Grilled Pork Chop $24
Grilled all natural bone-in pork chop, garlic mashed potatoes, grilled asparagus, spiced apple

Hawaiian Teriyaki Chicken Breast $20
Charbroiled chicken breast with a teriyaki glaze & topped with grilled pineapple, served with island rice & mixed vegetables

Chicken Pesto Penne $21
Grilled chicken breast, creamy pesto sauce, broccoli, sun dried tomatoes, kalamata olives, parmesan cheese

1/2 Pound Boathouse Angus Burger $15
100% angus beef, swiss cheese, spring mix, tomato, onion, garlic aioli, seasoned fries
Add bacon $2    Add avocado $3

Grilled asparagus $5  -  Garlic mashed potatoes $4  -  Pomme frites $5
Seasonal vegetables $5  -  Island rice $3  (jasmine rice, coconut, cilantro, lime, mint)

Plan your Event at the Boathouse
Let the management staff at the Boathouse help you plan your Wedding Reception, Corporate Dinner, Holiday Party, Birthday or any other Special Occasion. Our beautiful waterfront setting is the perfect backdrop for your special event. Please ask a manager for details or email us at sdboathouse@aol.com

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

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= can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge $4.

$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.
## Wine Menu

### White Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>g</th>
<th>b</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread Chardonnay</td>
<td></td>
<td>75</td>
</tr>
<tr>
<td>La Crema Chardonnay</td>
<td>13</td>
<td>48</td>
</tr>
<tr>
<td>Kendall Jackson Chardonnay</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td>Hess Select Chardonnay</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Pacific Bay Chardonnay</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td>Joel Gott Sauvignon Blanc</td>
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<td>36</td>
</tr>
<tr>
<td>Mezzacorona Pinot Grigio</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td>Woodbridge White Zinfandel</td>
<td>8</td>
<td>32</td>
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</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>g</th>
<th>b</th>
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</thead>
<tbody>
<tr>
<td>Justin Cabernet Sauvignon</td>
<td>14</td>
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</tr>
<tr>
<td>Rodney Strong Cabernet Sauvignon</td>
<td>12</td>
<td>44</td>
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<tr>
<td>J Lohr Cabernet Sauvignon</td>
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<td>36</td>
</tr>
<tr>
<td>Pacific Bay Cabernet Sauvignon</td>
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<td>30</td>
</tr>
<tr>
<td>Pacific Bay Merlot</td>
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<td>30</td>
</tr>
<tr>
<td>J Lohr Pinot Noir</td>
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</tr>
<tr>
<td>Angenline Pinot Noir</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td>Llama ‘Old Vine’ Malbec</td>
<td>9</td>
<td>32</td>
</tr>
</tbody>
</table>

750ml corkage fee $15. Maximum corkage, 3 bottles.