

## OYSTER BAR

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### <sup>GF</sup> Oysters on the Half Shell

blue point | east coast

half dozen \$15 dozen \$28

### Oyster Shooter \$4

blue point oyster | wasabi citrus ponzu

### Oyster Rockefeller

half dozen \$18

fresh baked oysters | spinach  
pernod liqueur | parmesan

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## 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 bleu cheese crumbles +\$2**

### Ahi Poke \$12.95

sashimi grade ahi tuna, macadamia nuts,  
scallions, ponzu sauce, wonton crisps

### Prawn Cocktail \$12.95

with house made cocktail sauce

### Pomme Frites \$5.95

seasoned french fries,  
garlic aioli, chipotle aioli

### Garlic Bread \$7.95

sliced baguette, roasted garlic butter,  
parmesan cheese, marinara sauce

### Chicken Wings \$10.95

seasoned chicken wings, hawaiian buffalo  
sauce or molasses BBQ sauce

### <sup>GF</sup> Steamed Mussels \$15.95

new zealand green mussels, fresh tomatoes,  
scallions, citrus cream sauce, garlic bread

### <sup>GF</sup> Fresh Ceviche \$11.95

whitefish & shrimp, traditional lime marinade,  
fresh house made tortilla chips

### Seafood Stuffed Mushrooms \$12.95

baked crab & corn stuffed mushroom caps,  
parmesan cheese, chipotle aioli

## SHARE PLATES

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### Seafood Trio \$18.95

(serves 1-3 persons)

### Calamari / Ceviche / Ahi Poke

tender fried calamari, whitefish & shrimp  
ceviche in a 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

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## 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

### <sup>GF</sup> Mixed Greens Gorgonzola

half \$8 full \$12

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

# WEEKLY SPECIALS

*\*Additional purchase required, any discounts, entertainment cards, restaurant.com certificates or coupons are not valid if a special is ordered at the table. Not valid on holidays.*

## **MONDAY NIGHT** **Dungeness Crab Legs\***

**\$16.99**

12oz of Dungeness & Claws  
served with rice pilaf & drawn butter

## **WEDNESDAY NIGHT** **Live Maine Lobster\***

**\$12.99**

1 lb. Maine Lobster served with  
rice pilaf and drawn butter

## **FRIDAY NIGHT** **Slow Roasted Prime Rib\***

**\$14.99**

12oz Slow Roasted Prime Rib  
served with garlic mashed potatoes

## FROM THE SEA

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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.

### **GF 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

### **GF Macadamia Encrusted White Fish \$23**

roasted coconut & macadamia nut crust, mango salsa, balsamic reduction, 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

### **GF Blackened Snapper \$21**

line caught snapper filet, blackened seasoning, 2 prawns, red tomatillo, island rice, mixed vegetables

### **Sautéed Wild Alaskan Cod \$22**

artichoke hearts, sun dried tomato, citrus cream sauce, island rice, mixed vegetables

### **GF Pan Seared Fresh Salmon \$24**

soy glaze, cucumber & onion salad garnish, garlic mashed potatoes, mixed vegetables

### **Fish & Chips \$19**

breaded wild Alaskan cod, seasoned french fries, Asian slaw, tartar sauce

### **Crab Stuffed Fresh Salmon \$27**

crab & corn stuffed, citrus cream sauce, chipotle aioli, 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.**

# FROM THE LAND

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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.

## GF Blackened New York \$28

12 ounce cajún 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

## GF 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**

## GF 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**

# DINNER SIDES

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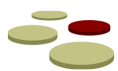
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GF grilled asparagus \$5 - GF garlic mashed potatoes \$4 - pomme frites \$5

GF seasonal vegetables \$5 - GF 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 water front setting is the perfect back drop for your special event. Please ask a manager for details or email us at [sdboathouse@aol.com](mailto:sdboathouse@aol.com)



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# Wine Menu

## White Wine

	<b>g</b>	<b>b</b>
Cakebread Chardonnay Napa Valley		75
La Crema Chardonnay Sonoma Coast	12	48
Kendall Jackson Chardonnay California	10	40
Hess Select Chardonnay Monterey	9	36
Pacific Bay Chardonnay California	8	30
Kim Crawford Sauvignon Blanc Marlborough, NZ	10	40
Ferari-Carano Fume Blanc Sonoma	10	40
Joel Gott Sauvignon Blanc Napa Valley	9	36
Mezzacorona Pinot Grigio Italy	8	32
Kendall Jackson Riesling Monterey	8	32
Beringer White Zinfandel California	8	32

## Red Wine

Justin Cabernet Sauvignon Paso Robles	14	56
Rodney Strong Cabernet Sauvignon Sonoma County	11	44
Sterling Cabernet Sauvignon Central Coast	10	40
Chalone Cabernet Sauvignon Monterey	9	36
Pacific Bay Cabernet Sauvignon California	8	30
Rutherford Ranch Merlot Alexander Valley	9	36
Pacific Bay Merlot California	8	30
Folie A Deux Pinot Noir California	10	40
Angenline Pinot Noir California	8	32
Llama 'Old Vine' Malbec Argentina	8	32
Kendall Jackson Zinfandel Mendocino	10	40

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