

OYSTER BAR

GF 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

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 \$14.95
sashimi grade ahi tuna, lemon wasabi citrus soy sauce
macadamia nuts, cucumber, soba noodles, sunflower
sprouts, crispy wontons

GF 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

Chicken Wings \$10.95
seasoned chicken wings, hawaiian buffalo
sauce or molasses BBQ sauce

GF Steamed Mussels \$15.95
new zealand green mussels, fresh tomatoes,
scallions, citrus cream sauce, garlic bread

GF 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

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

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

GF 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

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 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

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

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

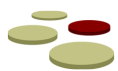
100% angus beef, swiss cheese, spring mix, tomato, onion, garlic aioli, seasoned fries
Add bacon \$2 Add avocado \$3

DINNER SIDES

- 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



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Wine Menu

White Wine

	g	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.**