

Happy Easter



BREAKFAST ENTREES

(Please, no substitutions)

Eggs Benedict	16	
toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with grilled home fried potatoes		
GF Denver Scramble	14	
country ham, onions and green bell pepper, scrambled with fresh eggs and mixed cheese, served with grilled home fried potatoes		
GF Mushroom & Spinach Scramble	13	
three eggs, mushrooms and spinach sautéed with green onions, diced red bell peppers and mixed cheese, served with grilled home fried potatoes		
Veggie Benedict	15	
two poached eggs served over sautéed spinach, tomatoes with hollandaise sauce on English muffins, served with grilled home fried potatoes		
Salmon Hollandaise	20	
fresh charbroiled salmon crowned with hollandaise sauce, served with home fried potatoes		
French Toast	12	
thick cut "Texas Toast" with fresh fruit, powdered sugar, served with whipped butter and syrup		
SOUPS & SALADS		
GF Side Salad	6	
Side Caesar Salad	7	
New England Clam Chowder	Cup 7 Bowl 9	
GF Asian Chicken Salad	19	
mixed greens, oranges, scallions, cucumbers wonton crisps, Asian vinaigrette dressing		
Seared Ahi & Soba Noodle Salad	22	
rare blackened ahi tuna, cabbage, bell peppers Asian vinaigrette dressing, soba noddles		



In accordance with state regulations and in efforts to conserve water, we will only serve upon request. Please let your server know who at your table would like water so it's not wasted. Thank you.

APPETIZERS

Seafood Trio	18.95
fried calamari, ahi poke, ceviche	
Calamari	12.95
tartar sauce, cocktail sauce	
GF Boathouse Prawn Cocktail	15.95
prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips	
Crispy Artichoke Hearts	9.95
golden fried, marinara, chipotle aioli	
Coconut Prawns	12.95
coconut breaded, golden fried, asian slaw	
GF Ceviche	11.95
whitefish & shrimp, traditional lime marinade, tortilla chips	

LUNCH ENTREES

All following entrées served after 11am.

Classic Roast Prime Rib	23
12oz thick slow roasted prime rib roasted garlic mashed potatoes, seasonal vegetables	
GF Pan Seared Salmon	22
pan seared salmon, soy glaze, cucumber & onion salad, seasonal vegetables, roasted garlic mashed potatoes	
1/2 Pound Angus Burger	15
wheat bun, spring mix, tomato, onion, swiss cheese, garlic aioli, seasoned fries add bacon \$2 add avocado \$3	
Seafood Melt	15
sourdough, shrimp & crab meat salad, jack cheese, seasoned fries	
Fish & Chips	18
breaded wild Alaskan cod, seasoned fries, asian slaw, tartar sauce	

Regular Sunday Brunch specials do not apply on holidays.

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 = Already is or 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.

EASTER BRUNCH FAVORITES

Glass of Champagne or Mimosa

Enjoy a glass of our house champagne, or add OJ and make it a mimosa

Boathouse Spicy Bloody Mary

Spicy Vodka mixed with our tasty bloody mary mix and garnished with all the goodies

SPECIALTY MARTINIS

Watermelon Lime Drop

Watermelon flavored vodka, fresh squeezed lime and sugar, triple sec, and a splash of sweet & sour, served in a sugar rimmed glass

Strawberry Ginger Bellini

Stoli vodka, Ginger liqueur & strawberry puree in a sugar rimmed martini glass and topped with champagne

Pomegranatini

Grey Goose L'Orange Vodka, triple sec, and real pomegranate juice

Passion Fruit Lemon Drop

Passion fruit vodka, fresh lemons, sugar, a splash of triple sec, and sweet & sour, served up in a sugar rimmed glass

SIGNATURE COCKTAILS

Boathouse Billionaire Margarita

Patron Silver tequila, Cointreau, fresh limes, splash of sweet & sour with a float of Grand Marnier

Sangria | Glass or Pitcher (great for sharing)

traditional sangria made with red wine, peach schnapps, raspberry liqueur, fresh fruit, orange juice and a splash of 7-up

Boathouse Mule

vodka, ginger beer, lime, bitters served cold over ice

Mojito de Cuba

Fresh mint, light rum, sugar, and fresh lime muddled together and topped with a splash of soda

Watermelon Lemonade

Watermelon flavored vodka, fresh lemon juice, triple sec and a splash of sweet & sour and 7-up

Malibu Planters Punch

Tropical Malibu rum, pineapple juice, orange juice, lime juice, topped with a float of dark rum

Blueberry Mojito

Fresh mint, light rum, blueberries, sugar and fresh lime muddled together and topped with a splash of soda

Hawaiian Iced Tea

A twist on a traditional favorite. Made with vodka, gin, rum, triple sec, sweet & sour and pineapple juice

\$3 DOUBLES
ALL DAY LONG
ask your server for details

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 Sauv Blanc , Marlborough, NZ	10 / 40
Joel Gott Sauvignon Blanc , Napa Valley	9 / 36
Mezzacorona Pinot Grigio , Italy	8 / 32
Woodbridge White Zinfandel , California	8 / 32

RED WINE

Justin Cabernet Sauvignon , Paso Robles	14 / 56
Rodney Strong Cabernet Sauvignon , Sonoma	11 / 44
Chalone Cabernet Sauvignon , Monterey	9 / 36
Pacific Bay Cabernet Sauvignon , California	8 / 30
Pacific Bay Merlot , California	8 / 30
Folie A Deux Pinot Noir , California	10 / 40
Angeline Pinot Noir , California	8 / 32
Llama 'Old Vine' Malbec , Argentina	8 / 32

750ml corkage fee \$15 | Three bottle maximum

BEER MENU

LOCAL Karl Strauss Aurora Tower 10 IPA 7.0%	San Diego, CA
LOCAL Karl Strauss Red Trolley Ale 5.8%	San Diego, CA
LOCAL Stone Ripper Pale Ale 5.6%	San Diego, CA
LOCAL Mother Earth Cali Creamin Vanilla Cream Ale 5.2%	Vista, CA
Stella Artois 5.0%	Belgium
Maui Brewing Company Coconut Porter 6.0%	Maui, HI
Maui Brewing Company Big Swell IPA 6.8%	Maui, HI
LOCAL Alpine Beer Company Duet 7.0%	Alpine, CA
Kona Longboard Lager 4.6%	Kona, HI
Corona Extra 4.6%	Mexico
Pacifico 4.5%	Mexico
Bud Light 4.2%	St. Louis, MO
Coors Light 4.2%	Colorado
Odoul's Amber NA,	St. Louis, MO