



STARTERS

Seafood Trio (great for sharing) 18.95

tender fried calamari, whitefish & shrimp ceviche in a traditional lime marinade, sashimi grade raw ahi tuna poke with macadamia nuts, scallions & ponzu

Calamari 12.95

tender fried calamari, tartar sauce, cocktail sauce

Pomme Frites 5.95

seasoned french fries, garlic aioli, chipotle aioli

Coconut Prawns 12.95

coconut & panko breaded, asian slaw, pineapple sauce

Dirty Fries 7.95

fries topped with brown onion gravy top with over easy egg +\$2 add bleu cheese crumbles +\$2

GF Ceviche 11.95

whitefish & shrimp, traditional lime marinade, tortilla chips

Pulled Pork Sliders 10.95

3 brioche buns filled with pulled pork, asian slaw and molasses BBQ sauce

NEW Ahi Poke 14.95

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

Chicken Wings 10.95

seasoned chicken wings, hawaiian buffalo sauce or molasses BBQ sauce

Roasted Garlic & Almond Crusted Brie 15.95

almond crusted brie, roasted garlic, blueberry lavender jam seasonal fruit selection, crostini

GF NEW Boathouse Prawn Cocktail 15.95

prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips

Jalapeño Poppers 9.95

cream cheese stuffed jalapeños, deep fried, jalapeño ranch sauce

SOUP & SALAD

GF Side Salad 6

Side Caesar Salad 7

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 fresh watermelon, balsamic vinaigrette

GF Asian Chicken Salad 19

mixed greens, charbroiled chicken, oranges, scallions cucumber, wonton crisps, oriental dressing

Seared Ahi & Soba Noodle Salad 22

seared rare blackened ahi tuna, mixed greens, soba noodles cabbage, bell peppers, asian dressing



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.

BURGERS & SANDWICHES

1/2 Pound Angus Burger 13

100% angus beef, spring mix, tomato, onion, garlic aioli, seasoned fries

add cheese \$1 | add bacon \$2 | add avocado \$3

Chipotle Chicken Sandwich 14

fried chicken, ciabatta roll, baby greens, chipotle aioli tomato, onion, avocado, jack cheese, seasoned fries

Cheese Steak Sandwich 15

shaved ribeye, ciabatta roll, onions, bell pepper, jack cheese, garlic aioli, seasoned fries

Blackened Tilapia Sandwich 14

ciabatta bun, spring mix, tomato, onion, garlic aioli, seasoned fries

Seafood Melt 14

shrimp & crab meat salad, sourdough, jack cheese, seasoned fries

Chicken Wrap 14

charbroiled chicken, lettuce, tomato, cheese, bacon, lightly tossed with balsamic dressing and a drizzle of ranch all wrapped up in a flour tortilla, pomme frites

Turkey, Bacon & Avocado Sandwich 14

oven roasted turkey, crispy bacon, fresh avocado, mixed greens, red onion, tomato, pepperocini & garlic aioli on sliced wheat, seasoned fries

Pulled Pork Sandwich 14

fresh pork carnitas, molasses BBQ sauce, asian slaw brioche bun, served with seasoned fries

LUNCH ENTREES

Boathouse Fish & Chips 17

breaded wild Alaskan Cod, seasoned fries, tartar sauce

GF Carnitas or Fish Tacos 15

pulled pork carnitas or grilled wild Alaskan Cod, corn tortillas, shredded cabbage, pico de gallo, jalapeño ranch, refried beans | add avocado \$3

GF Island Blackened Swordfish 18

cajun spices, citrus cream sauce, mango salsa, mixed greens with balsamic vinaigrette

GF Pan Seared Salmon 20

soy glaze, cucumber & onion salad garnish seasonal vegetables

Vegetarian Penne 15

spicy tomato sauce, kalamata olives artichoke hearts, basil, parmesan

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.

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

Dirty Goose Martini

Grey Goose Vodka shaken with olive juice and a splash of dry vermouth, served up

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

Raspberry Lime-ade

Raspberry vodka with fresh squeezed limes, sweet & sour, 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

Sweet Tea Arnold Palmer

Sweet tea vodka, triple sec, sweet & sour, 7-up

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
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	11 / 44
Sterling Cabernet Sauvignon , Central Coast	10 / 40
J Lohr Cabernet Sauvignon , Paso Robles	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
Angeline Pinot Noir , California	8 / 32
Llama 'Old Vine' Malbec , Argentina	8 / 32
Kendall Jackson Zinfandel , Mendocino	10 / 40

750ml corkage fee \$15 | Three bottle maximum

BEER MENU

LOCAL Karl Strauss Aurora Hoppylis 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 Alesmith Lil Devil Belgian Pale Ale 6.0%, San Diego, CA
LOCAL Mother Earth Cali Creamin Vanilla Cream Ale 5.2%, Vista, CA
Allagash White 5.0%, Portland, ME
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
Pacífico 4.5%, Mexico
Bud Light 4.2%, St. Louis, MO
Coors Light 4.2%, Colorado
Odoul's Amber NA, St. Louis, MO



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.