

APPETIZERS

Seafood Trio \$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 breaded & golden fried, 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

Ahi Poke \$12.95

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

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 Chilled Prawn Cocktail \$12.95

with cocktail sauce

Jalapeño Poppers \$9.95

cream cheese stuffed jalapeños, deep fried, jalapeño ranch sauce

SOUP & SALAD

GF Side Salad \$6 Side Caesar Salad \$7

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
red pear , 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



Lunch Menu

Boathouse Weekly Specials

*All specials available after 5pm & require an additional purchase.

Monday Night

12 oz. Dungeness
Crab Legs
\$16.99

Wednesday Night

1 lb Maine Lobster
\$12.99

Friday Night

Slow Roast Prime Rib
\$14.99

Sunday Brunch

Sunday 9am-3pm

\$8 Free Flowing

Champagne or Mimosas
with entree purchase

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, french fries, tartar sauce

GF Carnitas or Fish Tacos \$15

pulled pork carnitas or grilled white fish, corn tortillas,
shredded cabbage, pico de gallo, jalapeño ranch, refried beans
add avocado \$3

GF Macadamia Encrusted White Fish \$18

pan grilled seasonal white fish, roasted coconut & macadamia crust,
mango salsa, balsamic reduction, mixed greens

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

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 cham-
pagne

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

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

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

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

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.