

# Thanksgiving Specials

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## Traditional Turkey Dinner

12oz Adult \$24

16oz Captain's Portion \$28

Children 10 & under \$14

oven roasted turkey | sage stuffing | garlic mashed potatoes & gravy  
corn & carrots | candied sweet potatoes | cranberries

## Classic Slow Roast Prime Rib

12oz Adult \$28

16oz Captain's Portion \$32

slow roasted seasoned prime rib | garlic mashed potatoes  
fresh vegetables | horseradish sauce | au jus sauce

*served medium rare or medium*

**Holiday Menu**  
**Served 11am-7pm**

## Appetizers, Soup & Salad

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### Seafood Platter \$34.95 (serves 4-6)

fried calamari | seared blackened ahi tuna | coconut prawns

### Seafood Trio \$18.95

fried calamari | ahi poke | ceviche

### Roasted Garlic & Almond Crusted Brie \$15.95

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

### Calamari \$12.95

fried calamari | tartar sauce | cocktail sauce

### Coconut Prawns \$12.95

coconut breaded & golden fried asian slaw, pineapple sauce

### Garlic Bread \$7.95

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

### GF 1/2 Mixed Greens & Gorgonzola \$9

mixed greens | gorgonzola | candied walnuts | watermelon | balsamic vinaigrette

### GF Side Salad \$7

spring mix, cucumbers, tomatoes,  
red onion, croutons

### Side Caesar Salad \$8

crisp romaine lettuce, house caesar dressing,  
fresh parmesan cheese, croutons

### New England Clam Chowder Cup \$7 | Bowl \$9

## Boathouse Entrées

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### GF Pan Seared Salmon \$25

seared salmon filet | soy glaze | cucumber & onion garnish  
garlic mashed potatoes | mixed vegetables

### Blackened Ahi Ruby Rare \$23

seared ahi tuna blackened | soba noodle salad | mixed vegetables  
wasabi aioli | teriyaki glaze

### GF Island Blackened Swordfish \$24

cajun spices, citrus cream sauce, mango salsa, island rice, mixed vegetables

### GF Blackened New York Steak \$30

12 ounce cajún rubbed angus new york, gorgonzola butter, garlic mashed potatoes & mixed vegetables

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

Any dessert brought by our guests will incur a \$1.50 service fee per person, no exceptions