



THE BOATHOUSE
HOTEL + RESTAURANT

LOBSTER BAR

- MAINE OYSTERS** 3.50 EA
- SHRIMP COCKTAIL** 3 EA
- LOBSTER TACOS** 16
3 mini wonton tacos, kewpie mayo

FIRST

- CIDER STEAMED MUSSELS** 15
Bang's Island mussels, shallot, bacon, cream, baguette
- FRENCH ONION SOUP** 10
Caramelized onion, Gruyere, crouton
- NEW ENGLAND CLAM CHOWDER** 9
Bacon, corn, onion, celery, potato
- BOB'S CHICKEN WINGS** 11
Sweet and sour hot sauce, goat cheese ranch
- MAINE CRAB CAKES** 15
Green goddess dressing, pickled slaw
- BUFFALO FRIED SHRIMP** 16
Pickled celery, blue cheese crema
- FRIED CALAMARI** 14
Scallion, sesame, Thai peanut

FRESH

- THAI STEAK & NOODLE SALAD** 19
Avocado, cherry tomato, pickled carrots, peanuts
- FIELD TO FORK** half 8 full 13
Seasonal salad from our friends at Laughing Stock Farm
- TUNA POKE BOWL** 19
Sushi rice, avocado, edamame, ginger, carrot, wasabi tobiko
- ARTISAN CAESAR SALAD** half 8 full 13
Cotija, cornbread croutons, garlic anchovy dressing
- ADD:**
CHILLED CHICKEN 8 | CHILLED SHRIMP 12 |
LOBSTER 17 | SIRLOIN TIPS 15 |

CLASSICS

- FISH & CHIPS** 26
Beer battered haddock, house tartar sauce, coleslaw
- BAKED HADDOCK** 28
Local haddock, cheddar, saltine crumb, butternut squash
- LOBSTER ROLL** 28
Mayo, lemon, chive, New England roll

TOASTED

SERVED WITH FRENCH FRIES

- VEGGIE B** 14
Onion jam, local goat cheese, baby spinach, potato roll
- THE BURGER** 16
Angus beef, bacon, cheddar, P.L.O.T., potato roll
- BIG FISH SANDWICH** 16
Fried haddock, tartar sauce, shredded lettuce, potato roll
- THE CLUB** 15
Roasted turkey, B.L.T., avocado, garlic mayo
- CRISPY FRIED CHICKEN SANDWICH** 15
Pickled slaw, thousand island, pickles, potato roll
- SUB GLUTEN FREE BUN: \$1**

MAINE'S

- CHICKEN CAVATAPPI** 21
King oyster mushroom, prosciutto, Marsala cream
- BEEF RENDANG** 30
Braised short rib, tumeric sushi rice, crispy Brussels sprouts, pickled eggplant
- SEARED SHRIMP & SCALLOPS** 36
Lobster fried rice, sesame egg, baby bok choy
- GRILLED RIBEYE** 39
Confit potatoes, king oyster mushroom, Bordelaise
- GRILLED PORK CHOP** 24
Bacon marmalade, butternut squash, black garlic molasses, apple mostarda
- MAPLE BOURBON SIRLOIN TIPS** 25
Cioppolini onion, sweetie drop peppers, mashed potato
- LOBSTER 'NDUJA MAC & CHEESE** 36
'Nduja-cheddar béchamel, roasted tomatoes, baby spinach, cippollini onion

FOR THE TABLE

- LOBSTER FRIED RICE** 15
Sesame egg, Napa cabbage
- BUCKET OF FRIES** 6
Sriracha mayo
- GRILLED SHISHITOS PEPPERS** 9
Nori salt
- STEAMED EDAMAME** 8
Togarashi, soy
- CRISPY BRUSSELS SPROUTS** 7
Sriracha, honey, lime
- CONFIT NEW POTATOES** 6
Malt vinegar aioli, garlic, rosemary, thyme
- BUTTERNUT SQUASH** 6
Maple, brown sugar

EXECUTIVE CHEF JOHN SHAW
SOUS CHEF MATTHEW NIEDZWIECKI
RESTAURANT MANAGER KRISTIE GHEE

\$1.00 OF EVERY BOB'S CHICKEN WINGS WILL BE DONATED TO FULL PLATES FULL POTENTIAL, HELPING TO ELIMINATE CHILDHOOD FOOD INSECURITY IN MAINE.



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS