

LOBSTER BAR

MAINE OYSTERS 3.50 EA

SHRIMP COCKTAIL 3 EA

PEEKYTOE CRAB TACOS

3 mini wonton tacos, kewpie mayo, avocado, radish 12

LOBSTER TACOS

3 mini wonton tacos, kewpie mayo 16

TO START

BUFFALO FRIED SHRIMP

Pickled celery, blue cheese crema 16

MAINE CRAB CAKES

Green goddess dressing, pickled slaw 15

BOB'S CHICKEN WINGS

Sweet and sour hot sauce, goat cheese ranch 11

NEW ENGLAND CLAM CHOWDER

Bacon, corn, onion, celery, potato 9

MAINE MUSSELS

Lemongrass, tomato, tamarind, ginger, garlic, baguette 15

FRIED CALAMARI

Scallion, sesame, Thai peanut sauce 14

BBQ PORK BELLY SKEWERS

Pickled papaya 10

GREENS

FIELD TO FORK

Seasonal salad from our friends at Laughing Stock Farm half 8 full 13

TUNA POKE BOWL

Sushi rice, avocado, edamame, ginger, carrot, wonton, wasabi tobiko 19

THAI STEAK & NOODLE SALAD

Avocado, cherry tomato, pickled carrot, peanut 23

ARTISAN CAESAR SALAD

Cotija, cornbread croutons, garlic anchovy dressing half 8 full 13

Chilled Chicken 8 | Chilled Shrimp 12 | Lobster 20 | Sirloin Tips 15

MAINES

BAKED HADDOCK

Local haddock, cheddar, saltine crumb, confit new potatoes 28

FISH & CHIPS

Beer-battered haddock, house tartar sauce, coleslaw 26

LOBSTER 'NDUJA MAC & CHEESE

'Nduja-cheddar Mornay, roasted tomato, spinach, cipollini onion 36

TOGARASHI BLACKENED SWORDFISH

Ginger coconut creamed kale, purple yam, peekytoe crab 29

SEARED SHRIMP & SCALLOPS

Lobster fried rice, sesame egg, baby bok choy 36

MAPLE BOURBON SIRLOIN TIPS

Cipollini onion, sweetie drop peppers, mashed potato 25

GRILLED PORK CHOP

Bacon marmalade, purple yam, black garlic molasses, apple mostarda 24

BEEF RENDANG

Braised short rib, turmeric sushi rice cake, crispy Brussels sprouts, pickled eggplant 30

CHICKEN CAVATAPPI

King oyster mushroom, crispy prosciutto, Marsala cream 21

HAND CUT GRILLED RIBEYE

Confit new potatoes, king oyster mushroom, Bordelaise 39

TOASTED

Served with Hand Cut French Fries

THE CLUB

Roasted turkey, B.L.T., avocado, spring garlic aioli 15

THE BURGER

Angus beef, bacon, cheddar, P.L.O.T., potato roll 16

BIG FISH SANDWICH

Beer-battered haddock, house tartar sauce, lettuce, potato roll 16

CRISPY FRIED CHICKEN SANDWICH

Pickled slaw, thousand island, pickles, potato roll 15

VEGGIE B

Onion jam, local goat cheese, baby spinach, potato roll 14

LOBSTER ROLL

Mayo, lemon, chive, New England roll 28

\$1 Gluten Free Bun

FOR THE TABLE

GRILLED SHISHITO PEPPERS

Nori salt 9

CRISPY BRUSSELS SPROUTS

Sriracha, honey, lime 7

BUCKET OF HAND CUT FRIES

Sriracha mayo 6

LOBSTER FRIED RICE

Sesame egg, Napa cabbage 16

STEAMED EDAMAME

Togarashi, soy 8

CONFIT NEW POTATOES

Malt vinegar aioli, garlic, rosemary, thyme 6

BOATHOUSE SLAW

House recipe 5

Executive Chef John Shaw

Sous Chef Matthew Niedzwiecki

Restaurant Manager Kristie Ghee



THE BOATHOUSE
HOTEL + RESTAURANT



\$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