

BOSUN'S PLATE

*Package A - \$55 Per Person
Includes Coffee, Tea, and Soda*

LIGHT

BOATHOUSE SALAD

Local Greens, Tomato, Pickled Carrots, Cucumber, Red Onion, Vinaigrette

ARTISAN CAESAR SALAD

Cotija Cheese, Cornbread Croutons, Garlic Anchovy Dressing

MAINES

VEGETABLE RAVIOLI

Sun-dried Tomato Cream, Roasted Vegetables

BAKED HADDOCK

Local Haddock, Cheddar, Saltine Crumbs, Roasted Potatoes

GRILLED SALMON

Roasted Vegetables, Quinoa, Goat Feta, Sun Dried Tomato Pesto

GRILLED PORK TENDERLOIN

Confit New Potatoes, Broccolini, Bacon Marmalade, Blueberry Mostarda

SIPS & SWEETS

CHOCOLATE BREAD PUDDING

Crème Anglaise, Chocolate Ice Cream, Chocolate Sauce

MAINE BLUEBERRY CRISP

Vanilla Ice Cream



THE BOATHOUSE
HOTEL + RESTAURANT

FIRST MATE'S PLATE

*Package B - \$70 Per person
Includes Coffee, Tea, and Soda*

FOR THE TABLE

Family Style Appetizers - Two Per Table

MAINE MUSSELS

Lemongrass, Tomato, Tamarind, Ginger, Garlic,
Baguette

CRISPY BRUSSELS SPROUTS

Sriracha, Honey, Lime

LIGHT

NEW ENGLAND CLAM & CORN CHOWDER

Bacon, Onion, Celery, Potato

BOATHOUSE SALAD

Iceberg, Bacon, Tomato, Pickled Onion, Bluecheese

ARTISAN CAESAR SALAD

Cotija Cheese, Cornbread Croutons, Garlic Anchovy
Dressing

MAINES

PAN SEARED HALIBUT

Clams, Smoked Bacon, Onion, Potato, Crème Fraîche

THAI STEAK AND NOODLE SALAD

Avocado, Cherry Tomato, Pickled Carrot, Peanut

GRILLED PORK TENDERLOIN

Confit New Potatoes, Broccoli, Bacon Marmalade,
Blueberry Mostarda

FISH & CHIPS

Beer-Battered Haddock, House Tartar Sauce,
Coleslaw

SEARED SHRIMP & SCALLOPS

Lobster Fried Rice, Sesame Egg, Baby Bok Choy

SIPS & SWEETS

MAINE BLUEBERRY CRISP

Vanilla Ice Cream

CHOCOLATE BREAD PUDDING

Crème Anglaise, Chocolate Ice Cream, Chocolate
Sauce

CAPTAIN'S PLATE

*Package C - \$85 Per Person
Includes Coffee, Tea, and Soda*

FOR THE TABLE

Family Style Appetizers - Two Per Table

BOB'S CHICKEN WINGS

Sweet & Sour Hot Sauce, Goat Cheese Ranch

CRISPY BRUSSELS SPROUTS

Sriracha, Honey, Lime

MAINE MUSSELS

Lemongrass, Tomato, Tamarind, Ginger, Garlic,
Baguette

LIGHT

NEW ENGLAND CLAM & CORN CHOWDER

Bacon, Onion, Celery, Potato

FARM TO TABLE SALAD

Seasonal salad from our friends at Laughing Stock
Farm

BOATHOUSE SALAD

Local Greens, Tomato, Pickled Carrots, Cucumber,
Red Onion, Vinaigrette

ARTISAN CAESAR SALAD

Cotija cheese, cornbread croutons, garlic anchovy
dressing

MAINES

SEARED SHRIMP & SCALLOPS

Lobster Fried Rice, Sesame Egg, Baby Bok Choy

GRILLED PORK TENDERLOIN

Confit New Potatoes, Broccolini, Bacon Marmalade,
Blueberry Mostarda

GRILLED NY STRIP

Confit Potatoes, Seasonal Vegetables

PAN SEARED HALIBUT

Clams, Smoked Bacon, Onion, Potato, Crème Fraîche

SIDES

BUCKET OF FRIES

Served with Sriracha Mayo

Family Style Appetizers - Two Per Table

SHISHITO PEPPERS

Served with Miso Aioli

SIPS & SWEETS

VANILLA BEAN CRÈME

BRÛLÉE

Biscotti

CHOCOLATE BREAD

PUDDING

Crème Anglaise, Chocolate Ice
Cream, Chocolate Sauce

MAINE BLUEBERRY CRISP

Vanilla Ice Cream

LOBSTER BAR EVENTS

On Ice

SEGUIN

12 Local Oysters, 12 Shrimp 75

THE HIGHLINER TOWER

12 Oysters, 6 Littlenecks, 6 Shrimp, 1 Lobster Tail 80

NUBBLE

12 oysters, 12 shrimp cocktail, 12 little neck clams, 6 chilled Maine lobster tail 200

CREATE YOUR OWN RAW BAR

Price TBD

START

Stationary Appetizers - Priced Per Person

VEGETABLE CRUDITÉ

An array of seasonal vegetables with house made local goat cheese ranch 5

MEDITERRANEAN PLATTER

Hummus, grilled and roasted vegetables, olives, and pita chips 7

CHEESE & CHARCUTERIE BOARD

Local & International cheese, Cured Meats 9

CAPRESE SALAD

Heirloom Tomatoes, Mozzarella, Olive Oil, Balsamic Reduction 8

PASSED APPETIZERS

Priced per 50 Pieces

STEAK TARTARE BITES

Pine nuts, Asian pear, sesame, scallion, quail egg, fried chips 175

PORK BBQ SKEWER

Pickled papaya achara 175

BITE SIZE CRAB TACOS

Kewpie mayo, shiso 200

SCALLOPS WRAPPED IN BACON

Maple Dijon 250

VEGGIE STUFFED MUSHROOMS

White Balsamic Vinaigrette 150

FRIED VEGETABLE SPRING ROLLS

Sweet Chile Sauce 150

GOAT CHEESE & SPINACH PHYLLO CRIPS

150

TOMATO BRUSCHETTA

Olive Oil, Balsamic 175

TUNA TARTARE BITES

Wasabi tobiko, sesame, togarashi cashews cilantro, fried chips 200

MINI CRAB CAKES

Green goddess dressing, mache, citrus 250

BITE SIZE LOBSTER TACOS

Kewpie mayo, micro celery 250

PROSCUITTO WRAPPED SHRIMP

Citrus Sauce 250

LOBSTER STUFFED MUSHROOMS

Green Goddess Sauce 250

THAI PEANUT CHICKEN SATAY

175

LOBSTER BLT

Avocado Mayo 250



THE BOATHOUSE
HOTEL + RESTAURANT

DRINK PACKAGES

GRAPES & ALES

\$20 Per person - Includes two beverages per person: House White/Red/Rose or Domestic/Draft Beer

SUDS & SPIRITS

\$25 per person - Includes two beverages per person: House White/Red/Rose, Domestic/Draft Beer, and well liquor cocktails

