APPETIZERS

Chips & Dips Fresh guacamole \$12 Lock #4 salsa \$7 Pico queso \$12 Trio - fresh guacamole, pico queso, salsa \$28 Crab dip \$16

Frickles Crispy fried pickles, creamy horseradish \$11

Wings Medium, sticky ginger, mango habanero, BBQ Served with celery & blue cheese or ranch \$15

Loaded BoatHouse Nachos Nacho beef, black beans, queso, pico de gallo, guacamole, sour cream, lettuce \$16 Sub chicken + \$3

Peel & Eat Shrimp Half lb \$16 Whole lb \$29

Sesame Tuna Wasabi, white ginger, yuzu soy Ginger mixed greens \$16

BoatHouse Blue Points Blue point oysters on the half shell Six \$20 Twelve \$37

Wake Board Artisan meats & cheeses, crostinis, red pops, sour cherry, bacon jam, horseradish cream, ale mustard \$24

Crab Stuffed Mushrooms Mozzarella, parmesean, parsley \$14

FLATBREADS

BBQ chicken BBQ sauce, red onions \$14

Pepperoni Mozzarella, oregano \$13

Margherita Feta, parmesan, roasted tomato, fresh basil \$14

Sweet Lou's Meaty Mushroom Mushrooms, bacon, Italian sausage, pepperoni, tomato sauce \$14

DINNER SALADS

Salmon Asparagus Field greens, cherry tomatoes, feta cheese, lemon-thyme vinaigrette \$17

Chicken Cobb Tomato, eggs, happy bacon, almonds, avocado, blue cheese, honey mustard \$16

Brussels Sprout Salad Grilled chicken, romaine, tomato, bacon, parmesan, dijon vinaigrette \$17

Steak Salad



Shrimp, andoullie, red potatoes, cob corn, onion, fresh thyme, garlic, lemon, Old Bay \$23 Two folks \$42 Four folks \$80

DINNERS



King Crab Legs One lb \$78 One and half lbs \$113

Shrimp N' Grits White cheddar grits, sausage, roasted corn, tomatoes, Nueske bacon, green onion, toasted baguette \$25

Power Bowl

Grilled chicken, quinoa, avocado, black beans, sweet corn, diced peppers, fresh basil drizzle \$24 Sub steak \$27 Sub salmon \$29

Steak & Potatoes

Flank steak, salt & pepper asparagus, horseradish cream & french fries or mashed potatoes \$25

Filet Mashed potatoes, Bud's Brussels sprouts 8 oz \$38

- FISH BOWLS

YOUR FISH

Salmon \$26 Sea Bass \$42 Grouper \$31 Sesame Tuna \$26 Catch of the Day Mkt YOUR STYLE Pineapple Salsa Lemon Thyme Sticky Ginger Blackened

Served w/salt & pepper asparagus & quinoa

PIE PANS Ribs - fries & cole slaw \$29

BURGERS

Served with fries Sub soup or house salad + \$3 Sub chicken for any burger + \$2 Sub IMPOSSIBLE burger for any burger + \$3

The Pontoon Pete Sear grilled, American cheese, lettuce, Pete's secret sauce \$16

Blues Burger Roasted tomato, onion, portabella, bacon, blue cheese, shredded lettuce \$17

Nueske BBQ Cheddar Smoked bacon, BBQ sauce, cheddar cheese \$17

BoatHouse Deluxe Served deluxe with American cheese \$16

Angry Eddie Sear grilled, pepperjack cheese, caramelized onion, horseradish dijon, crunchy pickle \$16

NOT BURGERS

Served with fries Sub soup or BoatHouse Chop Chop salad + \$3

Fish Sandwich Battered or grilled, shredded lettuce & tarter sauce \$14 Sub grouper + \$5

Breaded Pork Tenderloin Served deluxe \$13

BoatHouse Beefsteak Shaved prime rib, banana peppers, bell peppers, onions, provolone, toasted baguette \$20

Boathouse BBQ Pork Barbecue sauce, cole slaw \$13

Turkey Fresco Avocado, shaved lettuce, tomato, onion, mayo, fresh basil vinaigrette \$15

Lobster Roll Tossed lightly in lemon, mayo, butter, chives \$32

Chicken Sandwich Super slaw, crunchy pickle, toasted brioche bun \$15 *Tossed in BoatHouse hot sauce by request

SUSHI

Shrimp Pow Wow Tempura Shrimp, Spicy Mayo, Cream Cheese, Sesame Seeds \$21

Ciceroll Crab, Avocado, Cucumber, Eel Sauce \$16

Luna Tuna Srirachi Seasoned Raw Tuna, Avocado, Scallions \$16

Field greens, tomatoes, red onions, blue cheese, balsamic vinaigrette \$16

cup \$4 | bowl \$6 Loaded Baked Potato Cheddar Jack, bacon bits, scallions Soup of the Day

SIDES

Bud's Brussels sprouts, french fries, cole slaw, salt & pepper asparagus, mashed potatoes **BoatHouse Chop Chop Dinner Salad** BoatHouse vinaigrette, red peppers, green onion, parmesan, mozzarella, crumbled bacon \$7 Fried Chicken Strips - fries & cole slaw \$18 Fish & Chips - fries & cole slaw \$17 Fish Teace

Fish Tacos Fresh lime, cabbage slaw, pico de gallo, guacamole, fries \$16 grouper \$22

Shrimp Tacos Tempura shrimp, cabbage, cilantro, remoulade \$18

Fried Shrimp French fries, cole slaw, cocktail sauce \$22

Fried Grouper French fries, cole slaw, BoatHouse tartar \$28

– Fountain & More – *Coca Cola*

Fresh-squeezed lemonade, fresh-brewed tea, sweet tea, Sprite, Root Beer, Coke, Diet Coke, Pibb xtra, Fanta Orange, Mountain Berry Blast Powerade – BoatHouse Gift Cards —

What a great way to tell friends & loved ones to go jump in the lake. Just ask your server to purchase!



*Consuming undercooked meat, eggs or seafood may increase your risk of foodborne illness.

20^{*} gratuity added to parties of eight or more

BoatHouse Cocktails \$12

Mighty Mite Old Fashioned J. Reiger Whiskey, simple, Johnson Bros Orange Bitter

Marge

Our BoatHouse Margarita. Exotico Tequila, Pierre Ferrand Dry Curacao, simple, lime juice Large Marge \$16

Lakeside Life Raft Benchmark Bourbon, Jack Daniel's Honey, honey water, fresh OJ, fresh lemon

Cucumber Caprioska Prairie Cucumber Vodka, simple, lime juice

Watermelon Sugar High Vodka, Rum, Watermelon Schnapps, sweet and sour, Sprite

Rum Rudder Don Q Gold Rum, Don Q Coco Rum, Bolz Banana Liquer, pineapple, cranberry

Little Polka Dot Bikini Stoli Strasberi Vodka, lemonade, Sprite, grenadine, strawberry Bursting Boba

Morse Lake Mule Deep Eddy Vodka, lime juice, ginger beer, lime wheel garnish

Paloma

Exotico Tequila, lime juice, grapefruit juice, simple, grapefruit garnish

Cicero Sunset Don Q Coconut Rum, Silver Rum, pineapple, grenadine, luxardo cherries

BoatHouse Star Spangled Sangria Sparkling white, strawberry vodka, fresh berries

Grapefruit Watermelon IGH Pineapple \mathbf{OO} Black Cherry

LE CLA Hard Seltzer • No sugar • Gluten free



Raspberry Black Cherry Mango • Gluten free



Wild Berry

BETTY'S BULLETIN

Bud Light, Coors Light, Miller Lite, Busch Latte, Budweiser, Heineken, Blue Moon, Angry Orchard, Yuengling, Michelob Ultra, Corona, Corona Light, Modelo, PBR, Guiness, Stella

BEER

BOTTLES & CANS

PLUS Rotating Seasonal Taps

WINE



BY THE GLASS

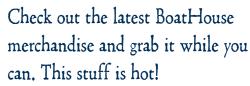
WHITE

Prosecco, La Marca, Italy \$12 Chardonnay, Canyon Road, California \$10 Sauvignon Blanc, Marlborough Estate, NZ \$12

RED

Cabernet Sauvignon, Canyon Road, California \$10 Pinot Noir, Z. Alexander Brown, California \$13

BY THE BOTTLE



SOUP OF THE DAY: BOURBON

Ask your server about upcoming events and happenings on BoatHouse Bay. There is always something fun going on and you don't want to be that person who missed it.

PICK TWO LUNCH Monday - Friday 11 am - 4 pm \$12

CHOOSE ONE

1/2 Flatbread 1/4 lb Burger Nueske BLT +\$2 1/2 Dinner Salad Cobb, Brussel

CHOOSE ONE

Cup of Soup Salt & Pepper Asparagus Fries **Brussels Sprouts** Chop Chop Salad

WHITE

Moscato, Canyon Road, California \$36 Riesling, Kung Fu Girl, Washington \$40 Rose, Campuget, France \$44 Pinot Gris, Kris "Artist Cuvee", Italy \$40 Chardonnay, Substance "Elemental", Washington \$50

RED

Blend, Conundrum, California \$40 Merlot, Kenwood, Sonoma \$44 Cabernet Sauvignon, Hess, North Coast \$52 Cabernet Sauvignon, Caymus, Napa Valley (Party Bottle) \$200

Wine purchased by the bottle will be delivered to your table with cork ready to pull. Prefer a formal wine bottle presentation? Just ask your server and the lead bartender will be happy to oblige!

Steak or Salmon

Mashed Potatoes

#OneLakeOneLove

We think this place is different and we hope you'll think it's different, too. BoatHouse Kitchen & Swan Dive values lake life. lake towns and lake food served with a humble heart. And we're thankful you chose us. Learn more about us at: BoatHouseKitchen.com