

APPETIZERS

Chips & Dips

- fresh guacamole \$14
- lock #4 salsa \$7
- pico queso \$11
- trio - fresh guacamole, pico queso, salsa \$30
- crab dip w/breadcrumb topping, served warm or chilled \$17

Frickles

- crispy fried pickles, creamy horseradish \$12

Wings

- medium, sticky ginger, Dock 400 sauce or 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 + \$5

Peel & Eat Shrimp

- steamed or chilled 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 \$22 twelve \$40

Wake Board

- artisan meats & cheeses, crostinis, red pops, cherry jam, bacon jam, ale mustard

- serves two \$22 serves four \$36

Crab Stuffed Mushrooms

- mozzarella, parmesan, parsley \$14

WAKE AND LAKE



FLIP FLOP OVER TO THE BOATHOUSE AND CHECK OUT OUR CURRENT SPECIALS

THE BOATHOUSE STEAMPOT

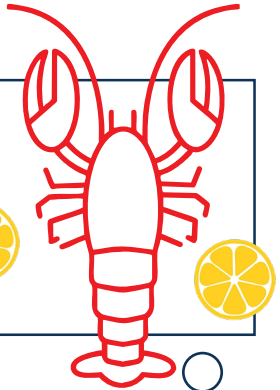
Shrimp, Andouille, Red Potatoes, Cob Corn, Onion, Fresh Thyme, Garlic, Lemon, Old Bay
for one \$26 two folks \$48 four folks \$90

With Crab Legs

1/2 lb + \$41 1 lb + \$80 2 lb + \$156

With Lobster

one tail + \$33 two tails + \$64 four tails + \$124



FLATBREADS

BBQ Chicken

- BBQ sauce, red onions \$16

Pepperoni

- mozzarella, oregano \$13

Margherita

- feta, parmesan, roasted tomato, fresh basil \$15

Sweet Lou's Meaty Mushroom

- mushrooms, bacon, Italian sausage, pepperoni, tomato sauce \$17

gluten free crust upon request + \$2



DINNERS

Crab Legs

- with choice of two sides 1 lb or 1.5 lbs Mkt Price

Shishka Bobber Bowl*

- roasted mushroom, onion, peppers, rice, beef tenderloin \$28

Power Bowl

- grilled chicken, quinoa, avocado, black beans, sweet corn, diced peppers, fresh basil drizzle \$24
- sub steak* \$27 sub salmon* \$29

Cicero Sampler

- fried grouper, crispy shrimp, hush puppies, fries, cole slaw \$22

Steak & Potatoes

- with salt & pepper asparagus, horseradish cream & french fries

Flank Steak* \$26 8 oz Filet* \$39 16 oz Ribeye* \$42

Add a lobster tail to any dinner \$33

LAKE VIBES ONLY

BURGERS

All burgers served with fries

- sub soup or house salad + \$4 sub chicken for any burger + \$3
- sub BEYOND burger for any burger + \$6

We're proud to feature aged prime Black Angus from the local pastures at Trietsch Farms. Make any burger a local burger + \$6



The Pontoon Pete*

- sear grilled, American cheese, lettuce, Pete's secret sauce \$18

Blues Burger*

- roasted tomato, onion, portabella, bacon, blue cheese, shredded lettuce \$20

Applewood Bacon BBQ Cheddar*

- smoked bacon, BBQ sauce, cheddar cheese \$18

BoatHouse Deluxe*

- served with LTOP and American cheese \$17

Angry Eddie*

- sear grilled, pepperjack cheese, caramelized onion, horseradish dijon, crunchy pickle \$18

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 \$17

Brussels Sprout Salad

- grilled chicken, romaine, tomato, bacon, parmesan, dijon vinaigrette \$17

Steak Salad*

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

FISH BOWLS



YOUR FISH

- Salmon* \$26
- Grouper* \$31
- Sesame Tuna* \$26
- Catch of the Day* Mkt

YOUR STYLE

- Nearly Naked*
- Sticky Ginger
- Lemon Thyme
- Blackened

Served with quinoa, salt & pepper asparagus
BoatHouse tarter sauce upon request
*Nearly Naked grilled with salt, pepper, broiled lemon

PIE PANS

Ribs - half rack, fries & cole slaw \$24

Fried Chicken Strips - fries & cole slaw \$18

Fish & Chips - fries & cole slaw \$17

Fish Tacos*

- fresh lime, cole slaw, pico de gallo, guacamole, fries \$16
- sub grouper \$22

Shrimp Tacos

- tempura shrimp, cole slaw, cilantro, remoulade, fries \$18

Fried Shrimp

- cocktail sauce, fries & cole slaw \$22

Fried Grouper

- BoatHouse tartar, fries & cole slaw \$32

Fountain & More

- Fresh-Squeezed Lemonade, Fresh-Brewed Tea, Sweet Tea, Sprite, Root Beer, Coke, Diet Coke, Pibb Xtra, Fanta Orange, Mountain Berry Blast Powerade



NOT BURGERS

Served with fries

- sub soup or BoatHouse Chop Chop salad + \$4

Fish Sandwich*

- battered or grilled, shredded lettuce & tarter sauce \$15
- sub grouper + \$6

Breaded Pork Tenderloin

- served with LTOP \$15

BoatHouse Beefsteak

- shaved prime rib, banana peppers, bell peppers, onions, provolone, toasted baguette \$20

Lobster Roll

- tossed lightly in lemon, mayo, butter, chives \$32

Boathouse BBQ Pork

- barbecue sauce, cole slaw \$15

Turkey Fresco

- avocado, shaved lettuce, tomato, onion, mayo, fresh basil vinaigrette \$15

Chicken Sandwich

- ranch, lettuce, crunchy pickles, toasted brioche bun \$15
- *tossed in BoatHouse hot sauce by request

SUSHI

Shrimp Pow Wow

- tempura shrimp, spicy mayo, cream cheese, sesame seeds \$21

Cicero Roll

- crab, avocado, cucumber, eel sauce \$16

Tuna Poke Bowl*

- ponzu tuna, carrot, mango, avocado, edamame, cilantro, sesame, wontons \$21

Luna Tuna*

- sriracha seasoned raw tuna, avocado, scallions \$16



SOUP

cup \$5 | bowl \$7

Loaded Baked Potato or Soup of the Day
cheddar-jack, bacon bits, scallions

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

DESSERT

Chocolate Cake, Carrot Cake \$10

Dockside Dream Pie

- coconut cream, graham cracker crust, key lime caramel drizzle, toasted coconut \$12

The Goopy Buoy

- glazed donut meets vanilla ice cream! vanilla bean, OREO, salted toffee, Fruity Pebbles, chocolate chip \$6



Flapjack

BoatHouse Cocktails \$12

Dreamin' in the Keys

Van Gogh vanilla vodka
simple syrup
key lime juice
Cointreau

Agave Old Fashioned

Teremana reposado tequila
mezcal, agave nectar
orange juice

Strawberry Fields Forever

Bacardi rum, strawberry puree
fresh mint simple syrup

Nautical Bliss

Bramble raspberry-hibiscus vodka
raspberry puree
Fiorente elderflower liqueur
bubbles

Cucumber Caprioska

Prairie organic cucumber vodka
simple syrup, fresh lime

Spicy Surfer

Dobel Blanco tequila
jalapeno simple syrup, fresh lime
Pierre Ferrand dry curacao

Peach Paradise

Planteray dark rum
Marie Brizard peach liqueur
fresh lemon, spiced syrup

Morse Lake Mule

Deep Eddy vodka, fresh lime
ginger beer

Lakeside Life-Raft

Jack Daniels, Jack honey whiskey
honey water, orange juice
fresh lemon

Marge

Jose Cuervo Tradicional
Pierre Ferrand dry curacao
simple syrup, fresh lime

Don Julio Blanco + \$2

Large Marge + \$4

Don Julio Blanco + \$3

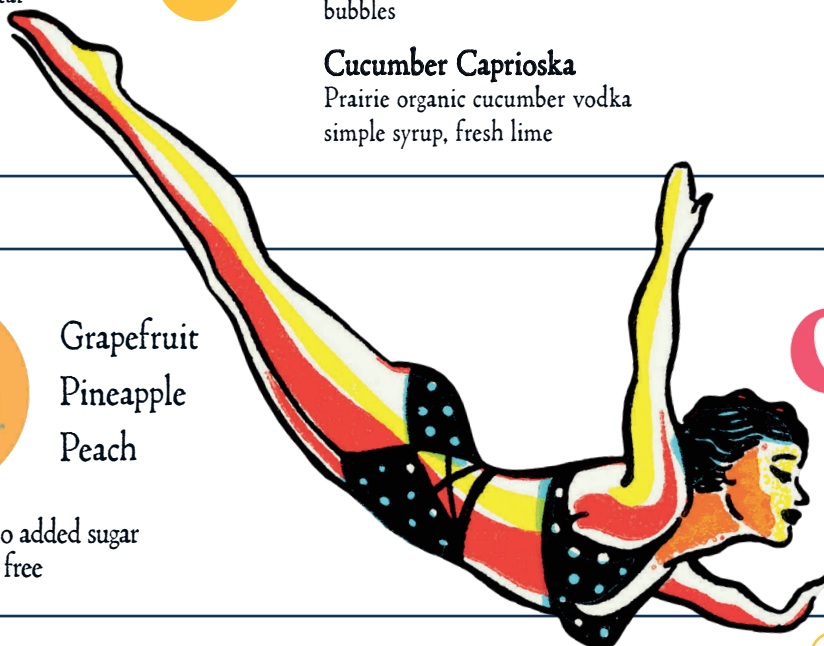


Grapefruit
Pineapple
Peach

Hard Seltzer • No added sugar
Gluten free

Gigli

5mg THC



CHECK OUT OUR OTHER SPOT
ON THE SQUARE

BOTTLES AND CANS

Budweiser, Bud Light, Coors Light, Stella
Busch Light, Guinness, Michelob Ultra
Angry Orchard, Corona, Corona Light
Yuengling, Michelob Ultra Zero NA
Athletic NA, Sunlight Cream Ale NA



BEERS FOR THE KITCHEN \$6

Nothing Says "Thank You" Like
A Cold Beer In A Hot Kitchen

PICK TWO LUNCH

Monday - Friday 11 am - 4 pm

CHOOSE ONE **\$15** CHOOSE ONE

BoatHouse Grilled Cheese
1/2 Flatbread
1/4 lb Burger
Applewood BLT +\$2
1/2 Dinner Salad
Cobb, Brussel
Steak or Salmon

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

WINE

BUBBLY/ROSE

Rose, Campuget, France \$10/30
Prosecco, La Marca, Italy \$12/\$42
Moscato, La Perlina, Italy \$10/\$30

By The Bottle

Brut Rose (187 mL), Le Grand Courtage, France \$15
Brut, Chandon, CA \$48

WHITE

Chardonnay, Mer Soleil by Caymus, CA \$11/\$38
Pinot Gris, King Estate, OR \$12/42
Sauvignon Blanc, The Champion, NZ \$11/\$38

By The Bottle

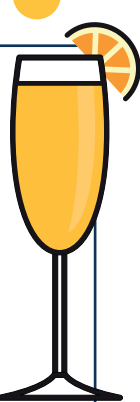
Riesling, Dr. Loosen "Gray Slate", Germany \$30
Chardonnay, Rombauer, CA \$80

RED

Pinot Noir, Boen, CA \$13/\$48
Cabernet, Juggernaut, CA \$13/\$48

By The Bottle

Pinot Noir, Belle Glos "Dairyman", CA \$62
Cabernet, Frank Family, CA \$90
Blend, Daou "Pessimist", CA \$42



"Only the guy who isn't rowing
has time to rock the boat"

-BoatHouse Betty

#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

