

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 \$17

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 \$17 whole lb \$31

Sesame Tuna*

wasabi, white ginger, yuzu soy, ginger mixed greens \$17

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 \$16

WAKE AND
LAKE



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

THE BOATHOUSE STEAMPOT

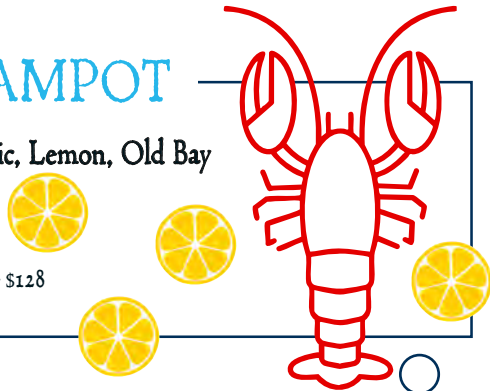
Shrimp, Andouille, Red Potatoes, Cob Corn, Onion, Fresh Thyme, Garlic, Lemon, Old Bay
for one \$28 two folks \$51 four folks \$94

With Crab Legs

1/2 lb + \$43 1lb + \$84 2 lb + \$160

With Lobster

one tail + \$35 two tails + \$66 four tails + \$128



FLATBREADS

BBQ Chicken

BBQ sauce, red onions \$17

Pepperoni

mozzarella, oregano \$15

Margherita

feta, parmesan, roasted tomato, fresh basil \$16

Sweet Lou's Meaty Mushroom

mushrooms, bacon, Italian sausage, pepperoni,
tomato sauce \$18

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 \$25
sub steak* \$28 sub salmon* \$31

Cicero Sampler

fried grouper, crispy shrimp, hush puppies, fries, cole slaw \$24

Steak & Potatoes

with salt & pepper asparagus, horseradish cream & french fries

Flank Steak* \$27 8 oz Filet* \$41 16 oz Ribeye* \$44

Add a lobster tail to any dinner \$35

LAKE
VIBES
ONLY

DINNER SALADS

Salmon Asparagus*

field greens, cherry tomatoes, feta cheese,
lemon-thyme vinaigrette \$19

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 \$17

FISH BOWLS



YOUR FISH

Salmon* \$27

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 \$25

Fried Chicken Strips - fries & cole slaw \$20

Fish & Chips - fries & cole slaw \$19

Fish Tacos*

fresh lime, cole slaw, pico de gallo, guacamole, fries \$18
sub grouper \$23

Shrimp Tacos

tempura shrimp, cole slaw, cilantro, remoulade, fries \$19

Fried Shrimp

cocktail sauce, fries & cole slaw \$23

Fried Grouper

BoatHouse tartar, fries & cole slaw \$34

Fountain & More

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

Coca-Cola

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 \$19

Blues Burger*

roasted tomato, onion, portabella, bacon, blue cheese,
shredded lettuce \$21

Applewood Bacon BBQ Cheddar*

smoked bacon, BBQ sauce, cheddar cheese \$19

BoatHouse Deluxe*

served with LTOP and American cheese \$18

Angry Eddie*

sear grilled, pepperjack cheese, caramelized onion,
horseradish dijon, crunchy pickle \$19

NOT BURGERS

Served with fries

sub soup or BoatHouse Chop Chop salad + \$4

Fish Sandwich*

battered or grilled, shredded lettuce & tarter sauce \$16
sub grouper + \$6

Breaded Pork Tenderloin

served with LTOP \$17

BoatHouse Beefsteak

shaved prime rib, banana peppers, bell peppers, onions,
provolone, toasted baguette \$21

Lobster Roll

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

Boathouse BBQ Pork

barbecue sauce, cole slaw \$17

Turkey Fresco

avocado, shaved lettuce, tomato, onion, mayo,
fresh basil vinaigrette \$17

Chicken Sandwich

ranch, lettuce, crunchy pickles, toasted brioche bun \$18
*tossed in BoatHouse hot sauce by request

SUSHI

Shrimp Pow Wow

tempura shrimp, spicy mayo, cream cheese,
sesame seeds \$22

Ciceroll

crab, avocado, cucumber, eel sauce \$17

Tuna Poke Bowl*

ponzu tuna, carrot, mango, avocado, edamame,
scallions, sesame, wontons \$23

Luna Tuna*

sriracha seasoned raw tuna, avocado, scallions \$17



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

oh baby!

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

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

PICK TWO LUNCH

Monday - Friday 11 am - 4 pm

CHOOSE ONE

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

\$15

CHOOSE ONE

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

"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

