

# 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 TO THE BOAT HOUSE FOR ONE OF OUR CHEF'S SPECIAL CREATIONS

# 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

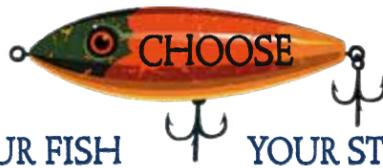
## Brussels Sprout Salad

- 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

20\* gratuity added to parties of eight or more. \*Consuming undercooked meat, eggs or seafood may increase your risk of foodborne illness.

# 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

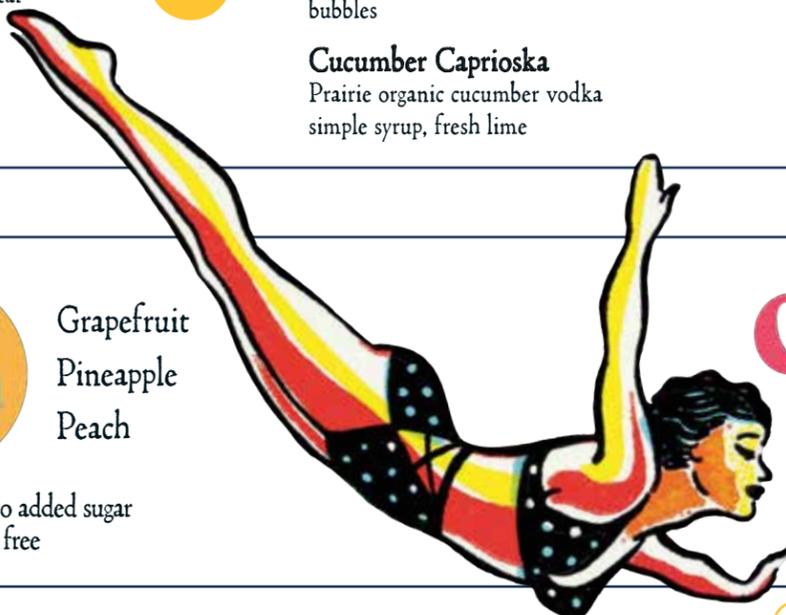


Grapefruit  
Pineapple  
Peach

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

