

APPETIZERS

Chips & Dips

Fresh guacamole \$14
Lock #4 salsa \$7
Pico queso \$11
Trio - fresh guacamole, pico queso, salsa \$30
Crab dip with bread crumb topping \$17

Frickles

Crispy fried pickles, creamy horseradish \$12

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 + \$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, sour cherry,
bacon jam, horseradish cream, ale mustard
Serves two \$22 Serves four \$36

Crab Stuffed Mushrooms

Mozzarella, parmesan, parsley \$14



BOATHOUSE STEAMPOTS

The Original

Shrimp, andoullie, red potatoes, cob corn, onion,
fresh thyme, garlic, lemon, Old Bay \$25
Two folks \$46 Four folks \$88

The Super

The Original add lobster tail
Two folks or Four folks Mkt Price

The Super Duper

The Original add crab legs
Two folks or Four folks Mkt Price

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

Tuna Poke Bowl*

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

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 Treitsch Farms. Make any burger
a local burger + \$6



The Pontoon Pete*

Sear grilled, American cheese, lettuce, Pete's
secret sauce \$17

Blues Burger*

Roasted tomato, onion, portabella, bacon,
blue cheese, shredded lettuce \$19

Applewood Bacon 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 \$17

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

DINNERS

Crab Legs

With choice of two sides
One lb or One and half 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,
cole slaw \$22

Steak & Potatoes*

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

8 oz Filet*

Mashed potatoes, Bud's Brussels sprouts \$38

Add a lobster tail to any dinner Mkt Price

FISH BOWLS

CHOOSE

YOUR FISH

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

YOUR STYLE

Lemon, Pepper & Salt
Lemon Thyme
Sticky Ginger
Blackened

Served with salt & pepper asparagus & quinoa

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

SOUP

cup \$5 | bowl \$7

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

Fountain & More



Fresh-squeezed Lemonade, Fresh-brewed Tea,
Sweet Tea, Sprite, Root Beer, Coke, Diet Coke, Pibb xtra,
Fanta Orange, Mountain Berry Blast Powerade

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 \$18

Fried Shrimp

French fries, cole slaw, cocktail sauce \$22

Fried Grouper

French fries, cole slaw, BoatHouse tartar \$32

DESSERT

Chocolate Cake, Carrot Cake, Key Lime Pie \$10

buoy

Glazed donut meets vanilla ice cream \$6



Vanilla Bean
OREO
Salted Toffee
Fruity Pebbles
Chocolate Chip

the goovey

oh baby!

BoatHouse Cocktails \$12

Dreamin' In The Keys

Vanilla Van Gogh Vodka, Simple Syrup,
Key Lime Juice, Cointreau

Agave Old Fashioned

Teremana Reposado Tequila, Del Maguey
Vida Mezcal, Agave Nectar, Orange Juice

Nautical Bliss

Bramble Raspberry Vodka, Raspberry Puree,
Fiorente Elderflower Liqueur, Prosecco

Cucumber Caprioska

Prairie Organic Cucumber Vodka,
Simple Syrup, Lime Juice

Strawberry Mojito

Strawberry Infused Moon Drops Rum,
Mint Simple Syrup

Spicy Surfer

Dobel Blanco Tequila, Jalapeno Simple Syrup,
Lime Juice, Pierre Ferrand Dry Curacao

Peach Paradise

Planteray Dark Rum, Marie Brizzard
Peach Liqueur, Lemon Juice, Spiced Syrup

Betty's Beehive

Big Heart Gin, Honey, Lemon, Bee Pollen

Lakeside Life-Raft

Tin Cup Bourbon, Union Jack Honey Whiskey,
Honey Water, Orange Juice, Lemon Juice

Whis-Tea

Woodford Reserve, Tea Infused Simple Syrup,
Limoncello

Sandalista

Gray Whale Gin, Elderflower Liqueur,
Blood Orange, Lemon Juice,
Ginger Ale

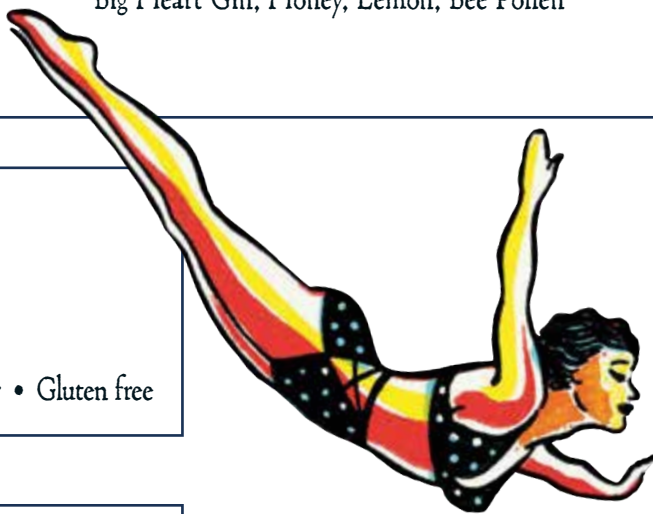


Grapefruit

Pineapple

Peach

Hard Seltzer • No added sugar • Gluten free



SOUP OF
THE DAY:
BOURBON

BEER

BOTTLES & CANS

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

PLUS Rotating Seasonal Taps



BETTY'S BULLETIN

Check out the latest BoatHouse
merchandise and grab it while you
can. This stuff is hot!

BoatHouse Gift Cards

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

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. Or check FB
or website BoatHouseKitchen.com



WINE

WHITE

House Moscato \$8

Prosecco, La Marca, Italy \$12

Sauvignon Blanc, Champion, NZ \$12

House Chardonnay \$10

By The Bottle

Reisling, Essence, Germany \$40

Pinot Grigio, San Angelo, Italy \$40

Chardonnay, Maddalena, CA \$50

Rosé, Campuget, France \$44

RED

Pinot Noir, Z. Alexander Brown, CA \$13

House Cabernet \$10

By The Bottle

Merlot, Kenwood, Sonoma \$44

Blend, Conundrum, CA \$40

Cabernet Sauvignon, Bonanza, CA \$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!



PICK TWO LUNCH

Monday - Friday 11 am - 4 pm

\$15

CHOOSE ONE

1/2 Flatbread

1/4 lb Burger

Applewood BLT +\$2

1/2 Dinner Salad

Cobb, Brussel

Steak or Salmon

CHOOSE ONE

Cup of Soup

Salt & Pepper Asparagus
Fries

Brussels Sprouts

Chop Chop Salad

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

