

BOILER BAR & GRILL

APPETIZERS

NEW ENGLAND CRAB CAKES

Jumbo lump crab cakes with lemon basil mayo \$13

MEATBALLS

Jumbo meatballs served with our house made marinara and parmesan cheese \$10

STEAMED MUSSELS

Served in your choice of garlic, white wine or fra diavolo and garlic bread \$12

PRETZEL STICKS

Served with our house beer cheese \$7.99

COCONUT SHRIMP

House breaded and served with sweet chili sauce \$11.99

BOILER NACHOS

House fried and seasoned chips with jalapenos, black olives, cheese, sour cream, and salsa \$8.99

LOADED FRIES

House made fries topped with bacon, cheddar cheese, and scallions - Served with sour cream \$8

BBG SKINS

Fried potato skins topped with bacon, cheddar cheese, scallions, and sour cream \$10

BOILER WINGS

Bone-in or Boneless

Choice of buffalo, honey, BBQ, or sweet chili sauce – Served with celery sticks and choice of bleu cheese or ranch \$10

PASTA

Served with garlic bread

FETTUCCINI PRIMAVERA

Mixed vegetables, garlic, and spinach in a white wine butter sauce \$15

SEAFOOD CIOPPINO

Mussels, haddock, and shrimp in a spicy tomato broth with fettuccini \$18

MEATBALL MARINARA

Large meatballs atop fettuccini with house made marinara sauce \$15

ENTREES

BAKED HERB CHICKEN

Cooked to perfection and very juicy \$16

GRILLED BEEF TENDERLOIN

Served with a red wine mushroom demi glaze \$20.99

HOMEMADE MEATLOAF

Made with ground chuck and ground pork \$15.99

MAPLE PEPPER SALMON

Topped with a maple cream sauce \$19

BAKED HADDOCK

Served with a Ritz cracker crumb topping \$18

PORK TENDERLOIN

Served with an apple brandy sage sauce \$18

GRILLED 16oz HOUSE CUT RIBEYE \$25

FAMOUS PRIME RIB

Oven roasted with special seasonings - Cooked to perfection

12oz - \$19

16oz - \$26

24oz - \$35

CHEF'S CHOICE STEAK TIPS \$17.99

All entrees are served with your choice of two sides:
mac & cheese - garlic mashed - roasted reds - french fries -
veggie of the day

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****

*****Please alert us of any food allergies*****

BOILER BAR & GRILL

BOILER MAC N CHEESE

VEGGIE MAC

Mixed vegetables, peppers, onions, with crumb topping \$13

MEATY MAC

Pulled pork, bacon, and brisket topped with BBQ sauce \$13

LOBSTER MAC

Chunks of perfectly cooked lobster meat \$16

FROM THE SMOKER

14 HOUR BRISKET

Fresh cut brisket with our house BBQ sauce \$18

SMOKED CHICKEN DINNER \$16

SMOKED ST. LOUIS RIBS

Smoked ribs with our house BBQ sauce, 1/2 rack \$19, full rack \$27

BRICK OVEN PIZZA

Additional toppings, \$1

BRICK OVEN

12" \$9.99 – 16" \$12.99

MARGHERITA

Fresh basil, olive oil, garlic, and mozzarella, 12" \$16.99

MEAT LOVERS

12", \$15.99

BBQ

Choose from brisket, pulled pork, or smoked chicken
12", \$17.99

SANDWICHES

Served with fries, pickles, and coleslaw

BBG BURGER

Seasoned 8oz patty on a brioche bun with LTO \$10
Add bacon \$1 – Add pulled pork \$2

BOILER'S RIPPIN REUBEN

Fresh corned beef, sauerkraut, swiss cheese, and thousand island dressing served on marble rye \$12

CHICKEN SMOKED

6oz Grilled chicken with tomato and mozzarella cheese on panini bread with lemon basil mayo \$12

BRISKET OR PULLED PORK SANDWICH

Topped with BBQ sauce and onion rings. Served on a brioche bun \$12

SALADS

CLASSIC CAESAR

Fresh romaine, seasoned croutons, parmesan cheese, and our house made caesar dressing \$6

BOILER GARDEN SALAD

Mixed greens, carrots, red onion, grape tomatoes, and cucumbers \$6

Add grilled chicken, steak tips, salmon, or grilled shrimp to any salad

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