

Soups

Seafood Bisque 8.

A rich, creamy bisque finished with sherry, crab, and tiger shrimp

French Onion Soup 4.75

Topped with melted provolone, gruyere, and parmesan cheeses

Salads

Spinach with Seared Duck 12.

Baby spinach, cherries, crumbled goat, and frizzled shallots served with pan seared Long Island duck breast

Pears, Pecans, and Greens 8.

Toasted pecans, New York State pears and crumbled goat cheese over mixed greens with a classic balsamic vinaigrette

Traditional Greek Salad 8.

Romaine lettuce, Kalamata olives, and red onion tossed with a toasted oregano vinaigrette and topped with crumbled feta

Nuts and Berries 8.5

Slivered almonds, dried cranberries, and crumbly blue cheese over baby spinach with a sweet cranberry vinaigrette

The Boat "House" Salad 4.5

A simple salad with your choice of house-made dressing: ranch, blue cheese, balsamic vinaigrette

Starters

Chipotle Chips 4.5

A basket of homemade potato chips, served warm with our smoky chipotle dipping sauce

King Crab- per ½ pound 14.5

Served with drawn butter

Crab Cake 8.5

Lump blue crab, hand pattied, and served with a zesty remoulade sauce

Oven Roasted Portabella 8.5

Grilled Portabella caps, topped with melted blue cheese, pecan pieces, and warm apple wedges

Baked Brie 9.

Creamy French Brie wrapped in a flaky pastry shell with a sweet berry compote, toasted almonds, and honey

Coconut Shrimp 9.5

Crispy coconut battered gulf shrimp served with our sweet red pepper dipping sauce

Prince Edward Island Mussels 12.5

Served in a white-wine garlic butter broth with toasted baguette

Don't Forget To Check Out Our Bar Menu:

Wings, Nachos, Fried Pickles, And More!

Burgers and Sandwiches

-Served with Homemade Potato Chips

-Sub fries for 1.00

The American Classic	7.75
<i>8oz certified-Angus patty, perfectly seasoned, topped with melted American cheese and served with lettuce, onion, pickle, and tomato</i>	
<i>-add bacon .75</i>	
That Fire Thang	8.75
<i>A certified-Angus patty served with a house made fire-salsa, Tabasco-soaked onions, jalapeños, a melted Monterey-Jack cheese, and chipotle mayo</i>	
<i>-add bacon .75</i>	
The Blues Burger	9.
<i>A seasoned, 8oz, Angus beef patty topped with caramelized onions, bacon, and crumbly blue cheese on a toasted Kaiser</i>	
Mushroom Swiss	8.5
<i>8oz certified-Angus patty served with sautéed mushrooms and melted Swiss cheese</i>	
<i>-add bacon .75</i>	
Chili-Cheese Burger	8.5
<i>Our 8 oz Angus patty topped with house-made steak chili, chipotle mayo, and melted cheddar cheese</i>	
The Harvest Hog	9.5
<i>Pan fried country ham, warm apple slices, maple butter, and melted brie on a toasty baguette</i>	
The Mediterranean	9.75
<i>Kalamata olive tapenade spread over toasted ciabatta with thick slices of vine-ripened tomatoes and melted mozzarella</i>	
<i>add chicken, shrimp, or sirloin 2.00</i>	
Roast Beef & Gravy	8.5
<i>Sliced rib-eye on French baguette, open-faced, and smothered in our homemade gravy- served with fries</i>	
Grilled Skirt Steak	9.5
<i>Grilled skirt-steak served over our toasted ciabatta bread with sautéed onions, melted provolone cheese, and a horseradish mayo</i>	
Crab Cake Sandwich	9.25
<i>Our jumbo hand-pattied crab cake served up on a Kaiser roll with a remoulade spread</i>	
Grilled Chicken	8.25
<i>Grilled chicken breast, caramelized onions, provolone cheese, and a bed of baby spinach tossed in a garlic aioli- served on our toasted ciabatta bread</i>	
<i>-add bacon .75</i>	
Beer Battered Haddock Sandwich	9.75
<i>6oz Icelandic haddock filet, beer battered and fried to a golden crisp; served with house made tartar on a toasted Kaiser</i>	
French Dip	9.5
<i>Sliced prime rib served on a toasted French baguette with melted provolone and Au Jus for dipping</i>	

Please notify your server of any serious food allergies

There will be a \$1 pp service charge for more than 3 separate checks

An 18% gratuity will be added to parties of 6 or more

www.TheSacketsBoathouse.com

By the Bowl

Steak Chili 8.5
Fresh roasted jalapeños, seared skirt steak, and all the traditional chili fixin's topped with Cajun sour cream and melted pepper jack cheese

Chicken & Mushroom Risotto 11.5
Crimini, shitake, and button mushrooms in a creamy risotto with grilled chicken and fresh peas

Entrees

Available after 5:00

Straw & Hay 17.50
A creamy Alfredo sauce tossed with fresh peas, prosciutto, and chicken breast served over a blend of semolina and spinach fettuccine

Pecan Crusted Salmon 18.
Pecan crusted, baked Alaskan salmon drizzled with a maple butter, served over parsnip puree with roasted butternut squash

Prime Rib King Cut (14 oz) * 22.95

Prime Rib Queen Cut (10oz)* 18.95

With au jus or a creamy horseradish, seasonal veggies, and your choice of mashed or fried potatoes

**Check for availability*

WANT SURF N' TURF? **ADD ½ POUND OF KING CRAB FOR \$12**

Pan-Seared Duck & Risotto 19.

White Peking Duck breast, pan seared with a cherry & port wine reduction, accompanied by our creamy mushroom risotto

Filet Beurre Rouge 23.

8 oz Filet Mignon bathed in a portabella-cabernet reduction, with haricot vert and creamy mashed potatoes

WANT SURF N' TURF? **ADD ½ POUND OF KING CRAB FOR \$12**

Fish n' Chips 16.50

12 oz beer battered Icelandic haddock filet with house-made tartar and French fries

Pork Normandy 18.50

Grilled Chicago-style pork served with a maple-brandy cream sauce, sautéed apple wedges, rosemary-roasted squash, and potato croquettes

Crab Alfredo 19.50

Alaskan Red King Crab and Maryland Blue Crab tossed in a creamy, lightly seasoned Alfredo sauce, over fettuccine

WEEKLY SPECIALS

THURSDAYS 1/2 priced bottles of wine!!!

FRIDAYS Live Jazz 6:30-9:30

Featuring Sam Hopkins & Jim Burr- every Friday!

SUNDAYS \$2 drafts at the bar during all NFL games

10% discount for active military on Mondays