

Soups

Seafood Bisque	8.
<i>A creamy lobster bisque finished with sherry and tiger shrimp</i>	
French Onion Soup	4.75
<i>Topped with melted provolone, gruyere, and parmesan cheeses</i>	

Salads

Make it a meal: add chicken (\$5) or Salmon (\$7) to any salad

Traditional Greek	10.
<i>Romaine lettuce, Kalamata olives, bell peppers, and red onion tossed with a toasted oregano vinaigrette, topped with crumbled feta cheese</i>	
Blackened Salmon	16.
<i>Wild Alaskan Salmon blackened and grilled, served over crispy romaine tossed in a bacon vinaigrette with avocado, cherry tomatoes, and house made croutons</i>	
Arugula and Mint	12.
<i>A blend of peppery Arugula and crisp romaine lettuce in a refreshing dressing of fresh mint, lemon, and olive oil topped with sweet strawberries, slivered almonds, and shaved parmesan cheese</i>	
Greens, Berries, and Blue	9.
<i>Mixed greens tossed in a sweet raspberry vinaigrette with crisp green apples, blue cheese crumbles, and toasted walnuts</i>	
The Boat "House" Salad	5.
<i>A simple salad with your choice of house-made dressing: ranch, blue cheese, balsamic vinaigrette –add blue cheese crumbles .50</i>	

Starters

King Crab- per ½ pound	15.5
<i>No mess, we've split them for you! Served with drawn butter and lemon</i>	
Coconut Shrimp	9.5
<i>Crispy coconut battered gulf shrimp served with our sweet red pepper dipping sauce</i>	
Baked Brie	9.5
<i>Creamy French Brie wrapped in a flaky pastry shell with a sweet berry compote, served warm and gooey with fresh berries and a drizzle of local honey</i>	
Chipotle Chips	4.5
<i>A basket of homemade potato chips, served warm with our smoky chipotle dipping sauce</i>	
Asian Ahi Crisps	12.
<i>Sushi-grade Ahi tuna rubbed with a fresh Thai herb blend of lemon grass, cilantro, and mint; seared and served on fried Chinese wantons with a dollop of mango chutney and a sprinkling of toasted sesame seeds</i>	
Goat Cheese Terrine	9.50
<i>A layered spread of Nettle Meadow Goat Cheese (from Thurman New York) and roasted red peppers sprinkled with toasted pine nuts and sweet balsamic reduction, served with crustini for spreading</i>	
Prince Edward Island Mussels (per dozen)	12.5
<i>Sautéed in a creamy white-wine broth with leeks, carrots, and a bit of garlic, served with toasted baguette</i>	

Burgers and Sandwiches

-Served with Homemade Potato Chips

-Sub fries for 1.00

The American Classic

8.

An 8oz certified-Angus patty, perfectly seasoned, and topped with melted American cheese, lettuce, onion, pickle, and tomato

That Fire Thang

8.5

A half-pound Angus patty served with a house made fire-salsa, Tabasco-soaked onions, jalapeños, a melted Pepper-Jack cheese, and chipotle mayo- It's hot!

The Blues Burger

9.

A seasoned, 8oz, Angus beef patty topped with caramelized onions, bacon, and crumbly blue cheese on a toasted Kaiser

Our 8 oz certified Angus patties are always fresh, never frozen, perfectly seasoned, and grilled to order. Just let us know, "pink, or no pink."
(Pink: medium to medium well;
No Pink: well done)
Add bacon .75

Bacon Mushroom Swiss

9.

Our half-pound Angus burger served with sautéed mushrooms, bacon, a creamy garlic mayo, and melted Swiss cheese

Avocado BLT

9.

Avocado slices, tomato, bacon, greens, and a dill infused olive oil over toasted baguette

Grilled Chicken

8.25

Grilled chicken breast, caramelized onions, provolone cheese, and a bed of mixed greens tossed in a garlic aioli- served on our toasted ciabatta bread

-add bacon .75

Sausage Sammy

8.5

Grilled Gianelli hot Italian sausage on French baguette with grilled peppers, onions, provolone, and a Dijon mustard

Chicken and Brie

9.5

Grilled chicken breast, raspberry chutney, crisp apple, and melted brie on warm ciabatta

The Mediterranean

9.75

Kalamata olive tapenade spread over toasted ciabatta with thick slices of vine-ripened tomatoes, basil, and melted fresh mozzarella

Beer Battered Haddock Sandwich

9.75

6oz Icelandic haddock filet, beer battered and fried to a golden crisp; served with house made tartar on a toasted Kaiser

French Dip

9.5

Shaved prime rib served on a toasted French baguette with melted provolone and Au Jus for dipping

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

Menu Notes...

With over 8 years of extensive travel on 5 different continents we have gathered recipes, ingredients, and ideas from all over the globe. We hope you see reflected in our menu and specials our visits to vineyards, small country kitchens, and busy markets. Travel through our menu and sample some of our favorite flavors from around the world. Cheers! -Ryan & Cheryl

All Day Plates

Fish N'Chips 16.5

10oz Icelandic Haddock filet, beer battered, and fried, served with our crispy French fries

Fresh Perch 14.5

A local white fish- tender, light, and mild. Ask your server for today's preparation.

Steak Frites 16.5

10oz New York Strip steak, grilled to order and heaped with crispy fries

Entrees

Available after 5:00

Prime Rib Queen Cut (10oz)* 17.50

Prime Rib King Cut (14 oz) * 22.50

Choice Prime Rib, slow roasted and served with grilled veggies, au jus or horseradish, and your choice of French fries or mashed potatoes (Prime Rib contains marbled and star fat. For a leaner cut try our NY strip steak or filet mignon.)

*Check for availability

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

Filet Mignon 24.75

8 oz Filet Mignon on a bed of sautéed roasted red peppers with a creamy blue cheese sauce, rustic mashed potatoes, and grilled summer squash

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

Wild Alaskan Salmon 23.

Copper River Sockeye Salmon poached in white wine and bathed in a light dill cream sauce, paired with Yukon gold potato coins and grilled asparagus

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

Sausage & Cannellini Pasta 17.00

Orecchiette pasta, roasted cherry tomatoes, cannellini, and lumped Gianelli Italian sausage in a light broth sauce, topped with peppery arugula, shaved parmesan, and crispy garlic chips

Seared Ahi Tuna 21.00

An 8 oz sushi grade Ahi steak with a sweet ginger lime rub, seared, and served over sautéed baby bok choy with a side of Korean purple rice, wasabi, and soy (prepared rare unless otherwise specified)

Crab Alfredo 20.50

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

Coconut Curry 15.50

Grilled veggies, garbanzo beans, and steamed rice smothered in a mild coconut curry sauce (Vegan Friendly)

Weekly Specials

Friday Nights: Jazz and Martinis

Live jazz, featuring Jim Burr and Sam Hopkins from 6:30-9:30 every other Friday (1st and 3rd)

Sundays: Wine and Tapas

Join us Sundays from 3-9 for half priced wine bottles, small snacks, and live music on the deck (Live music weather permitting June-August; holidays excluded)