



BOAT HOUSE
◆ WATERFRONT DINING ◆



WELCOME

Sitting high on the banks of the Sakonnet River, with brilliant panoramic views, The Boat House offers a unique take on the New England culinary experience. Our chefs are inspired by the local area; from the pastoral countryside to the abundant waters surrounding our landscape. Our meticulously crafted menus showcase the flavors of each season. The eclectic selection of wine has been carefully designed to complement our chef's creations.

Whether dining inside our beautifully decorated restaurant or outside on the patio taking in the fresh air, unobstructed scenery is enjoyed from every angle.

We invite you to join us for a truly unique, private dining experience or group function.





CULINARY PHILOSOPHY

At its heart, dining is about the ingredients and friends at the table. It is a creative process that involves our guests as much as it does our chefs. We begin with the premise that food is one of the fundamental joys of the human experience. It is our goal to present the highest quality culinary experience and to infuse a creative, thoughtful and responsible approach in preparing our dishes for you. It is therefore our goal to provide our guests with an unparalleled culinary experience in a welcoming and unique, service-oriented atmosphere. To accomplish this, quality is the focus of everything we do.

We purchase only the freshest fish delivered from regional and international fishmongers. Speed to market, 'Top of the Catch' selection and packaging techniques are scrutinized when purchasing from fish purveyors. When possible we support 'Day Boat Fishermen.'

We believe that utilizing locally grown, organic produce in our dishes supports the local farming industry, enhances the connection between the plate and its source, and ultimately increases the quality of the culinary experience. Therefore, maximum effort is made to integrate local, organic produce into our menus whenever possible.





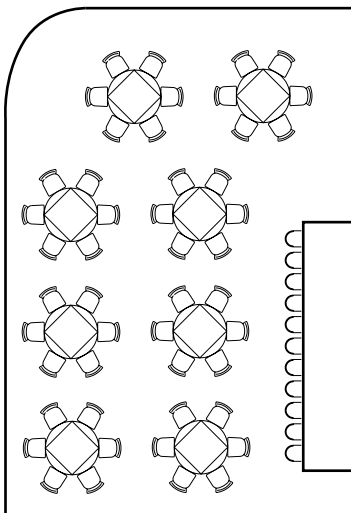
PRIVATE DINING

An idyllic location to celebrate small, intimate events, year round.



THE SOUTH PATIO

Our Three-Season South Patio offers private or semi-private dining opportunities for parties up to 75 guests and cocktail parties of up to 100 guests. Whether you are gathering for a rehearsal dinner or merely celebrating the Summer with a cocktail reception, enjoy a sunset view across the Sakonnet River while relaxing in the surroundings of our newly renovated patio.



For smaller parties of up to 35 guests, the river side of the patio is available throughout the spring, summer and fall. Sliding curtains and heaters keep you and your guests warm and dry should the clouds roll in. The entire patio is available seasonally mid-week for larger groups.



THE DINING ROOM

Space in the main dining room is available when the colder months are upon us. Ideal for small office holiday parties or wedding showers, we are happy to customize our space to your needs.



Thank you for your interest in
The Boat House. We look forward to
helping you plan your special event.

Please contact our Group Sales Dept.
at 888-759-5557 or
lellis@boathousetiverton.com



MENU SELECTIONS

BOAT HOUSE SURF & TURF DUO'S

Vanilla Butter Poached Maine Lobster Tail;
Seasonal Vegetable-Goat Cheese Crepe
&
Petite Hereford Filet;
Dried Cherry Demi Glace, Garlic and Herb Roasted Fingerling Potatoes

Lump Crab and Vegetable Stuffed Lobster Tail;
Coconut-Lemongrass-Ginger Rice Cake
&
Crispy Duck Breast;
Thai Chili-Mango Chutney, Stir Fried Vegetables

Grilled Curried Shrimp and Scallops;
Vegetable Spring Rolls, Tropical Fruit Salsa
&
Hereford Flat Iron Steak;
Plantain-Potato Mash, Chipotle-Lime Butter

Lump Crab-Sweet Corn Stuffed White Shrimp;
Crispy Polenta, Mandarin Orange, and Mirco Green Salad
&
Hereford Beef Sirloin;
Caramelized Onion-Smoked Gouda Mashed Potato, Blue Cheese Butter

Pan Seared Scottish Salmon;
Sun Dried Tomato and Olive Tapenade, Ratatouilli
&
Pan Roasted Statler Chicken Breast;
Garlic and Herb Roasted Fingerling Potatoes, Ancho Chili Barbeque Sauce

Pan Roasted Georges Bank Blue Cod;
Braising Greens, Garlic, Tomato Jam
&
Hereford Flat Iron Steak;
Buttery Mashed Potato, Dried Cherry Demi Glace

