

LATITUDE: 41° 38' 46"N



LONGITUDE: 71° 12' 22"W

CHILLED ON ICE

NATIVE OYSTERS 2.75 each / 27.50 per dozen

WHITE SHRIMP COCKTAIL 3.00 each / 30. per dozen

NATIVE LITTLENECKS 1.60 each / 16. per dozen

RAW BAR SAMPLER; 4 of each 24.50

~ SERVED WITH HOUSE WASABI-MELON PUREE, COCKTAIL SAUCE, LEMON & LIME ~

SOUPS & SALADS

HALL OF FAME CHOWDER
baby Maine shrimp, chourico, corn 6.

CREAMY CLAM CHOWDER
oyster crackers 5.

MIXED FIELD GREENS
tomato, cucumber, red onion, black grape vinaigrette 6.

SPINACH SALAD
mixed berries, toasted almonds, gorgonzola cheese, almond vinaigrette 8.

ASIAN SALAD
tatsoi, arugula, pea greens, napa cabbage, mandarin oranges, red peppers, crispy soba noodles, toasted cashews, soy vinaigrette 8.

GRILLED SALAD SIDEKICKS
CHICKEN BREAST 6. WHITE SHRIMP / BISTRO STRIP STEAK / ATLANTIC SALMON 10.

APPETIZERS

LUMP CRAB CAKE
caramelized onion-roasted pepper salad, lemon-parsley rémoulade 10.

MAINE LOBSTER FRITTERS
roasted corn, chipotle aioli 12.

CRISPY PORK BELLY
grilled bok choy, hoisin glaze, yuzu marmalade 12.

HUMMUS & CHIPS
artichoke hummus, crudite, marinated olives, crispy pita chips 9.

CRISPY PT. JUDITH CALAMARI
jalapeno peppers, lemon aioli, fra diavolo 10.

THAI STYLE MUSSELS
Napa cabbage, coconut-curry broth, crispy soba 9.

ARTISAN CHEESE TASTING
cheese trio, apricot jam, black grapes, grilled focaccia 16.

PANINI PRESS

GRILLED TUSCAN
chicken, prosciutto, fontina cheese, sun-dried tomato-basil pesto 12.

MOUNT HOPE HOT CLUB
maple smoked turkey, applewood smoked bacon, black pepper-garlic mayo, fontina cheese, tomato, greens 12.

LYDON FARM CAPRESE
Tiverton tomatoes, mozzarella, basil, balsamic drizzle 11.

~ PANINI SERVED WITH WILD ARUGULA AND PASTA SALAD ~

BOAT HOUSE ESSENTIALS

MAINE LOBSTER ROLL

tarragon-crème fraîche dressing, grilled sweet bread, sweet & russet potato fries, coleslaw 19.

FISH & CHIPS

Georges Bank cod, sweet potato & russet potato fries, coleslaw, tartar sauce 18.

CRAB CAKE ROLL

lemon-parsley rémoulade, roasted peppers, caramelized onions, sweet & russet potato fries, coleslaw, grilled sweetbread 12.

PREMIUM HEREFORD BEEF

BOAT HOUSE BURGER

aged Cheddar, crispy onion strings, applewood smoked bacon, sweet & russet potato fries, coleslaw 12.

8-OZ FILET 34. ~ 12-OZ SIRLOIN 26.

buttery mashed potato, local pea greens & crispy shallots; choice of dried cherry demi-glace or blue cheese butter

MAKE IT SURF & TURF

baked stuffed shrimp, grilled scallops, or grilled shrimp *plus* 8.

SIGNATURE PLATES

STUFFED LOBSTER MAC & CHEESE

bay scallops, Gouda-Parmesan cream, campanelle 30.

PAN-SEARED GEORGES BANK SCALLOPS

local thyme-lemon risotto, spiced pecans, pea greens, cherry gastrique 26.

BABY BACK RIBS

Ancho barbeque, roasted peaches & blue cheese 24.

MUSTARD CRUSTED SALMON

beluga lentils, summer squash, stone fruit compote 22.

BAKED STUFFED SHRIMP

lump crab and corn stuffing, oven dried tomatoes, arugula, crispy chic peas, roasted pepper coulis 22.

PAN-ROASTED STATLER CHICKEN

chorizo dumplings, Allen Farm baby kale, soffritto cream 22.

SIMPLY SEA

ATLANTIC SALMON 18.

GULF MAHI-MAHI 18.

AHI TUNA 20.

GEORGES BANK
SCALLOPS & SHRIMP 20.

As simple as their name. Prepared on the grill and served al la carte.
Choice of Sauce: tomatillo-basil verde, lemon-Dijon-caper vinaigrette, miso-mirin glaze

SIDE PLATES

HAND-CUT SWEET & RUSSET POTATO FRIES 5.

CAST IRON SKILLET BUTTERY MASHED POTATO 5.

PEACHES, GORGONZOLA, TOASTED ALMONDS 6.

BABY KALE, OVEN DRIED TOMATOES AND GARLIC 6.

LEMON & THYME RISOTTO 6.

SCALLOP MAC AND CHEESE 12.

GRILLED RATATOUILLE 6.

CULINARY TEAM: JAMES CAMPAGNA, JOSHUA CORTIS, GEOREG DANIELS, CASEY RILEY

The Boat House culinary staff feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server.

Newport Restaurant Group is an Employee Owned Company.

We support local farmers and fishermen, especially those who use sustainable practices.
Local Products and Organic ingredients are used whenever possible.