

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 PICKLED CRANBERRY MIGNONETTE, 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
poached pears, Gorgonzola croutons, spiced walnuts, red onion, applewood smoked bacon vinaigrette 8.

FALL BLEND
arugula, endive, pomegranate, Asiago, roasted yellow peppers, toasted pepitas, orange-champagne vinaigrette 8.

GRILLED SALAD SIDEKICKS
CHICKEN BREAST 6. WHITE SHRIMP, FLAT IRON, SALMON 10.

APPETIZERS

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

MAINE LOBSTER FRITTERS
roasted corn, chipotle aioli 12.

STUFFED PORTABELLO
artichoke, spinach, roasted peppers, balsamic vinegar, roasted garlic, fontina cheese 8.

GRILLED PIZZA
tomato braised beef, horseradish-ricotta cheese, garnished with local truffled pea greens 10.

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, cranberry-golden raisin chutney, grapes, grilled focaccia 16.

PANINI PRESS

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

ARTICHOKE PANINI
wild mushrooms, cranberry jam, sharp cheddar 11.

~ PANINI'S SERVED WITH WILD ARUGULA AND PASTA SALAD ~

SEAFOOD

LOCAL LOBSTER STUFFED RAVIOLI

truffle butter poached Maine lobster tail, roasted tomato pink sauce, pesto drizzle 30.

PAN-SEARED GEORGES BANK SCALLOPS

roasted butternut squash risotto, flaked brown butter, spiced pecans 26.

MOROCCAN SPICED SALMON

autumn vegetable, Yukon potato, fennel cream, honeyed-red onion & golden raisins 22.

FISH & CHIPS

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

PAN SEARED BLUE COD

beet risotto and blood orange gastrique, pistachio-lemon verbena butter 18.

GRILL SELECTIONS

8-OZ HEREFORD BEEF FILET 34. ~ 12-OZ HEREFORD SIRLOIN 26.
potato-leek rosti, local pea greens, choice of dried cherry demi-glace or blue cheese butter

PREMIUM HEREFORD BEEF BURGER

aged cheddar, crispy onion strings, Applewood smoked bacon, sweet & russet potato fries, coleslaw 10.

TAMARIND "BBQ" HALF CHICKEN

roasted ginger-butternut squash, garlic mashed potato, crispy shallots and pea greens 18.

BOAT HOUSE ESSENTIALS

SURF AND TURF

leg of duck confit, venison cassoulet, spaghetti squash, cranberry glazed shrimp 24.

VEAL SALTIMBOCCA

prosciutto, sage, creamy white polenta, mushrooms, fried spinach, lemon butter sauce 20.

CRAB CAKE ROLL

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

MAINE LOBSTER ROLL

tarragon-crème fraîche dressing, grilled sweet bread, sweet & russet potato fries, coleslaw 18.

SIDE PLATES

HAND-CUT SWEET & RUSSET POTATO FRIES 5.

PEARS & CHEESE

roasted pears, gorgonzola cheese, spiced walnuts 6.

CAST IRON SKILLET BUTTERY MASHED POTATO 5.

SPAGHETTI SQUASH, SPINACH, MUSHROOMS 6.

BE SURE TO INQUIRE ABOUT OUR SEASONAL MENU OFFERS:

LOBSTER SUNDAYS | \$19.95 PER PERSON

3-COURSE SEASONAL MENU | \$19.95 PER PERSON | TUESDAY - THURSDAY

SEASONAL MENU AND LOBSTER SPECIAL CANNOT BE COMBINED WITH ANY OTHER PROMOTION OR DISCOUNT.

CULINARY TEAM: JAMES CAMPAGNA, CHAD SUNDERLAND, 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.