

BOAT HOUSE

❖ WATERFRONT DINING ❖

VALENTINE'S DAY SPECIALS

APPETIZER

HOUSE MADE LOBSTER BISQUE

Sweet Sherry, lobster meat, chives

12.

BEEF CARPACCIO*

Dijon herb crust, arugula, mission figs,
aged balsamic, sea salt

18.

TOWER FOR 2*

4 Breakwater oysters, 4 Narragansett littlenecks,
2 shrimp cocktail, jumbo crab cocktail, scallop ceviche,
chilled lobster, assortment of sauces

55.

ENTREES

PAN SEARED HALIBUT

Steamed mussels, fondant potatoes, fennel & celery
puree, panchetta, truffle chive oil, herb salad

39.

RED WINE BRAISED LAMB SHANK

Beluga lentils, acorn squash, kale,
rosemary lemon gremolata

42.

DESSERT

TUXEDO BUDINO

Dark Chocolate, white chocolate, chocolate crisps,
raspberry coulis

12.

CHOCOLATE DIPPED STRAWBERRIES

Dark, white, milk, tuxedo

12.