

NAUTICAL NIBBLES

NEW ENGLAND CLAM CHOWDER • \$7/11

Tender clams, cream, potatoes, leeks, hint of sherry

SWEET-N-STICKY SESAME GLAZED PORK BELLY • \$13

Sesame glazed smoked pork belly, baby bok choy, crispy wontons, chili crisp, garlic chips

ALLIGATOR-JALAPENO BITES • \$13

Crispy breaded alligator & jalapeno fritters, deep fried and served with creole dipping sauce

CRISPY CALAMARI • \$13

Parmesan-arugula salad, Calabrian chili aioli, charred lemon

BOAT HOUSE NACHOS • \$11

Crispy tortilla chips, cheddar-jack cheese, white queso, shredded lettuce, pico de gallo, jalapenos, chipotle aioli
add carne asada or pollococha \$7

DIVER'S GARDEN • \$15

Thick-cut fried green tomatoes, blackened jumbo scallops, Creole mustard sauce

SPINACH & ARTICHOKE DIP • \$9

Served with tortilla chips

STARBOARD SALADS

HOUSE SALAD • \$6/10

Mixed greens, romaine lettuce, shredded purple cabbage, shredded carrot, cucumber, grape tomatoes, cheese, sourdough croutons, choice of dressing

CAESAR SALAD • \$6/11

Crisp romaine lettuce, parmesan cheese, sourdough croutons, creamy Caesar dressing

MIZZENMAST SALAD • \$18

Spring greens, crisp pork belly, shredded cheese, avocado, heirloom tomatoes, grilled chicken, hard boiled eggs, sliced green onion, cucumbers

SPINACH SALAD • \$12

Baby spinach, toasted pecans, fire roasted apples, red onions, dried cranberries, bleu cheese crumbles

BEETS & BIBB • \$13

Hydroponic bibb lettuce, roasted red & gold beets, tomato wedges, cucumber, red onion, sourdough croutons

CRISPY BUFFALO CHICKEN SALAD • \$18

Fresh-cut romaine lettuce, arugula, crispy buffalo chicken bites, heirloom tomatoes, blue cheese crumbles, crisp celery, onions, and avocado

SALAD ADDITIONS:

grilled chicken 6, chicken salad 6, salmon 11, shrimp 8, or sirloin steak 12

HARBOR HANDHELDS

Choice of fries or chips. Additional \$1.50 for onion rings or fruit.
Gluten free bread or bun available, additional \$2.00

PASTRAMI DIPPER • \$19

Thinly sliced pastrami brisket, caramelized onion, horseradish sweet pickles, Swiss cheese, crusty baguette, herbed au jus

CRISPY BAJA CHICKEN SANDWICH • \$15

Beer-battered chicken breast, pepperjack cheese, lettuce, pico de gallo, guacamole, chipotle aioli, toasted brioche bun

ITALIAN SAUSAGE PARMESAN • \$13

Toasted baguette, spicy Italian sausage, grilled onions & peppers, marinara, melted provolone cheese

GRILLED PORTABELLA • \$13

Marinated portabella mushroom, grilled onions & peppers, provolone and Swiss cheeses, pesto aioli, arugula, tomatoes, toasted brioche bun

BURGER ADDITIONS:

American cheese, Swiss cheese, pepperjack cheese, bleu cheese, cheddar cheese, avocado, bacon, ham, sauteed mushrooms, sauteed onions, jalapenos, pickled cabbage, queso, BBQ sauce, thousand island dressing

SAILOR'S BURGER • \$16

8 oz. signature brisket-short rib patty, brioche bun, lettuce, pickles, tomatoes, onion

BOAT CLUB • \$13

Smoked turkey, thick-cut bacon, black forest ham, leaf lettuce, tomato, Swiss cheese, American cheese, choice of bread

FISH & CHIPS • \$12/\$18

Hand battered to order, crispy french fries, zesty tartar sauce

BROILED LOBSTER TAIL • \$48

8 oz. broiled lobster tail, drawn butter, sauteed gnocchi, broccolini

BAY CRAB CAKES • \$21/\$32

2 jumbo lump crab cakes, mashed potatoes, sauteed broccolini, Cajun remoulade

VEAL MARSALA • \$25

Sauteed veal cutlet, mushroom marsala sauce, linguine pomodoro

FLAT IRON STEAK PIZZAIOLA • \$28

Grilled flat iron steak, mushrooms, peppers, onions, pomodoro sauce, sauteed gnocchi, shaved parmesan

BEEF STROGANOFF • \$24

Seared beef tenderloin, onions, mushrooms, rich gravy, tender egg noodles

SKIPPER'S SELECTIONS

Served after 5pm. Dinner rolls available upon request.

STEAK ADDITIONS:

port wine demi glacé, peppercorn crust, sauteed mushrooms, grilled onions

HAESAO SALMON • \$27

Ginger-soy glazed salmon, sauteed bok choy, bed of black garlic-chili noodles

BEEF SHORT-RIB BULGOGI • \$30

Boneless beef short ribs, Korean bulgogi seasoning, fried rice, Daikon sprouts, kimchi

DUCK CONFIT • \$30

Maple leaf farms duck leg quarter white bean ragout, sautéed escarole, port wine reduction

FILET MIGNON • 4OZ. \$25/6OZ. \$34

Beef tenderloin, mashed potatoes, sauteed green beans

CHICKEN FRIED STEAK • \$17/\$21

Hand breaded 1855 black angus beef cutlet, mashed potatoes, sauteed green beans, pan gravy