

## NAUTICAL NIBBLES

### NEW ENGLAND CLAM CHOWDER • \$7/11

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

### FRENCH ONION SOUP • \$11

Onion soup with a hint of port wine, sourdough crostini, Swiss, provolone and parmesan

### HOKKAIDO TUNA • \$14

Sesame seared tuna, spicy chilled noodles, marinated quail eggs, cucumber, avocado, wonton crisps

### FRIED GREEN TOMATO STACK • \$10

Fried green tomatoes, Boursin cheese, tomato jam, arugula salad

### 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

### LAKE FIRE SHRIMP • \$12

Crispy Flash Fried Shrimp, Crispy Slaw, Sriracha-Sweet Chili Aioli Dressing

### 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

### SUMMER BERRY SALAD • \$13

Arugula, strawberries, raspberries, blueberries, burrata mozzarella, red onion, cracked black pepper, 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 flat iron 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

### NASHVILLE HOT PULLED PORK • \$14

Pulled pork, Nashville hot sauce, zesty slaw, horseradish bread & butter pickles, toasted brioche bun

### CRISPY BAJA CHICKEN SANDWICH • \$15

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

### ITALIAN SAUSAGE PARMESAN • \$14

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

### FRIED GROUPEL SANDWICH • \$20

Crispy fried grouper filet, arugula, roasted tomatoes, pickled onion, jalapeno bottle caps, tartar sauce

#### BURGER ADDITIONS:

American cheese, Swiss cheese, pepperjack cheese, bleu cheese, cheddar cheese, avocado, bacon, ham, sauteed mushrooms, sauteed onions, jalapenos, 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

### BLACKENED GROUPEL • \$36

Blackened grouper filet, Cajun buttered crab, rice pilaf, broccolini

### BAY CRAB CAKES • \$21/\$32

2 jumbo lump crab cakes, rice pilaf, sauteed broccolini, Cajun remoulade

### VEAL MARSALA • \$25

Sauteed veal cutlet, mushroom marsala sauce, Sauteed Gnocchi

### SNAKERIVER FARMS COWBOY STEAK • \$MARKET

Grilled Snake River Farms wagyu strip, suya spiced butter, charred red onion salad, roasted potatoes

### CHICKEN-EGGPLANT PARMESAN • \$26

Chicken cutlets, breaded eggplant, roasted red pepper, fresh mozzarella, roasted tomatoes, gnocchi pomodoro

## SKIPPER'S SELECTIONS

Served after 5pm. Dinner rolls available upon request.

#### STEAK ADDITIONS:

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

### TEQUILA-LIME CHICKEN • \$28

Grilled Greener Pasture airline chicken breast, tequila-lime marinade, red chimichurri, rice pilaf

### BEEF SHORT-RIB BULGOGI • \$30

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

### MEDITERRANEAN SALMON • \$29

Cedar planked salmon, putanesca sauce, rice pilaf, green beans

### FILET MIGNON • 4OZ. \$25/6OZ. \$34

Beef tenderloin, roasted potatoes, sauteed green beans

### CHICKEN FRIED STEAK • \$18/\$22

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