

SUSHI ROLLS

JP ROLL 15

Fried Jalapeño, Crab Meat & Shrimp Tempura topped with Tuna, Avocado, Spicy Mayo, Eel Sauce & Green Onion

HOT MAMA ROLL 13

Spicy Tuna, Jalapeño, Cucumber & Yamagobo topped with Salmon, Avocado, Spicy Sauce & Green Onions

HAWAIIAN ROLL 11

Mango, Cucumber & Crab topped with Albacore, Avocado & Sweet Miso Sauce

SASHIMI ROLL 14

Tuna, Yellowtail, Salmon, Crab & Avocado lightly Tempura Fried with Spicy Mayo, Eel Sauce & Ponzu

GODZILLA ROLL 16

Shrimp Tempura, Crab Meat & Cucumber topped with Fresh Water Eel, Avocado & Eel Sauce

DYNAMITE ROLL 19

California Roll topped with Baked Scallops, Shrimp & Crab

LONG BEACH ROLL 14

Spicy Tuna, Snow Crab & Cucumber topped with Avocado, Ono, Ponzu, Eel Sauce & Onion

LOBSTER ROLL 23

California Roll topped with Baked Lobster

THE BOATHOUSE ROLL 17

Spicy Tuna, Shrimp Tempura & Cucumber topped with Avocado, Cajun Tuna, Spicy Mayo, Onion & Ponzu



Red Dragon Roll

CATERPILLAR ROLL 12

Cucumber & Fresh Water Eel topped with Avocado & Eel Sauce

THREE AMIGO ROLL 16

Cucumber, Crab Meat & Shrimp Tempura topped with a mix of Tuna, Salmon & Yellowtail, Spicy Mayo, Eel Sauce, Ponzu Sauce & Crunchy Flakes

KAMIKAZE ROLL 15

Tempura Jalapeños, Spicy Crab Meat & Avocado topped with Albacore, Spicy Mayo, Ponzu Sauce & Green Onion

CRUNCHY ROLL 13

Shrimp Tempura, Crab & Avocado topped with Fried, Crunchy Crumbs

HEART ATTACK 11

Deep Fried Jalapeños, Cream Cheese & Spicy Tuna topped with Spicy Mayo & Eel Sauce



Heart Attack

RED DRAGON ROLL 15

Shrimp Tempura, Snow Crab & Cucumber topped with Spicy Tuna, Goma Sauce & Eel Sauce

RAINBOW ROLL 15

California Roll topped with Assorted Fish

CALIFORNIA ROLL 11

Crab Meat, Cucumber & Avocado

LOLLIPOP 19

Tuna, Yellowtail, Salmon, Crab & Avocado wrapped in Cucumber

CEVICHE ROLL 16

Seared Tuna, Yellowtail, Crab, Salmon & Avocado wrapped in Soy Paper & topped with Pico de Gallo

SPICY TUNA ROLL 11

Spicy Tuna, Cucumber & Daikon Sprouts

TIGER ROLL 13

Snow Crab, Cucumber & Avocado topped with Shrimp & Spicy Mayo

SUSHI

TUNA 10
YELLOWTAIL 10
SALMON 9
RED SNAPPER 10
ALBACORE 8
OCTOPUS 9
FRESH WATER EEL 10
SHRIMP 9
ONO (WHITE TUNA) 10
CAJUN TUNA NIGIRI 9

SASHIMI

TUNA 14
YELLOWTAIL 14
SALMON 12
RED SNAPPER 12
ALBACORE 11
OCTOPUS 12
FRESH WATER EEL 12
ONO (WHITE TUNA) 14
CAJUN TUNA 14

EXTRAS

EDAMAME 5
GARLIC EDAMAME 6
MISO SOUP 6
STEAMED RICE 4

HAND ROLLS

CALIFORNIA 8
SALMON SKIN 9
YELLOWTAIL 8
SOFT SHELL CRAB 8
SALMON 9
FRESH WATER EEL 8
CATERPILLAR 8

THE DECK



STEAK • SEAFOOD
SUSHI & OYSTER BAR



LUNCH

MAIN DINING ROOM & DECK

DINNER

LOUNGE & DECK ONLY





MON. - FRI. 2 - 6PM
BAR, LOUNGE & DECK ONLY

**\$10 STARTERS • \$8 MARGARITAS
\$5 BEERS • \$7 WINE & WELLS**

STARTERS

FARMERS MARKET VEGETABLE CRUDITIES 14
Three Dips: Tzatziki, Hummus, Romesco Sauce

PAN ROASTED BLUE CRAB CAKES 19
Romesco Sauce, Upland Watercress & Corn Salsa

FARMERS MARKET GRILLED VEGETABLES 14 10
Romesco Sauce, Olives, Goat Cheese & Flatbread

COCONUT GINGER SHRIMP 20
Sweet & Sour Mango Dipping Sauce

CRISPY RICE WITH SPICY TUNA 15
Sashimi Grade Tuna, Scallions, Chipotle Aioli, Avocado, with Pico de Gallo & Eel Sauce

DRUNKEN CROSTINI 15
Toasted Garlic Bread slices topped with Semi-Aged Red Wine soaked Goat Cheese, Orange Blossom Fig Jam, Speck Prosciutto & California Peach Jam

CRISPY CALAMARI 14 10
Fennel, Cocktail Sauce & Chipotle Aioli

SPINACH & ARTICHOKE DIP 13 10
Fried Artichoke Hearts & Pita Chips

BBQ CHICKEN FLATBREAD 14 10
Chicken, BBQ Sauce, Mozzarella, Roasted Tomatoes, Cilantro & Fried Red Onions

MARGHERITA FLATBREAD 15 10
Pomodoro Sauce, Fresh Mozzarella di Bufala & Basil

ARUGULA SALAD FLATBREAD 15 10
Basil Pesto, Goat Cheese & Mozzarella Flatbread, topped with a Salad of Arugula, Red Peppers, Olives and Oven-Roasted Tomatoes

PROSCIUTTO & FIG PIZZETTE 15 10
Fresh Mozzarella, Prosciutto de Parma, Baby Arugula, Parmesan Cheese & Chunky Fig Jam

SLIDERS Choose TWO for 13 10 Choose THREE for 16
KOBÉ BEEF SLIDER – Brie Cheese, Caramelized Onions & Chipotle Aioli
LAMB SLIDER – Housemade Patty with Sheep's Milk Cheese, Mediterranean Spices, Tomato, Lettuce, Red Onion & Tzatziki
RIB SLIDER – Black Angus Beef braised in Red Wine/Tamari Au Jus, Caramelized Onions, Watercress, Brie Cheese & creamy Whole-Grain Mustard Sauce

CHICKEN LETTUCE WRAPS 13 10
Iceberg Lettuce, Chicken, Shiitake Mushrooms, Water Chestnuts, Scallions & Hoisin BBQ Sauce

CARAMELIZED BRUSSELS SPROUTS 15 10
Walnuts, Capers, Chile de Arbol & Honey-Basil Pesto

CHEESE & CHARCUTERIE PLATTER 23
Selection of Regional Cheese and Cured Meats with Traditional Accoutrement

SMOKED FISH ASSORTMENT 21
Salmon, Albacore, Boursin Herb Cheese, Focaccia & Cucumber-Dill Sauce

CHILLED PRAWNS 19
Horseradish Cocktail Sauce

CHILLED SEAFOOD TOWER FOR TWO 49
Oysters on the Half Shell, Giant Prawns, King Crab Segments & Seaweed Salad

HOT APPETIZER TRIO 29
Coconut Ginger Shrimp, Crispy Calamari, Spinach & Artichoke Dip

SALADS & SOUPS

FRESH BREAD 4

DAILY MARKET SOUP CUP 9 / BOWL 12

NEW ENGLAND CLAM CHOWDER
Garlic Herb Croutons & Piquillo Peppers CUP 9 / BOWL 12

CRAB COBB LOUIE 25
Green Leaf & Romaine Lettuce, Avocado, Tomatoes, Capers, Cornichons, Egg & Louie Dressing Add Lobster or Prawns 10 extra

SALMON QUINOA SALAD 20
Grilled Salmon, Baby Spinach, Edamame, Pear Tomatoes, Cucumbers & Ponzu Sauce

AHI TUNA NICOISE SALAD 19
Black Pepper Seared Ahi, Greens, Haricots Verts, Pee Wee Potatoes, Grape Tomatoes, Olives, Capers & Sesame Dressing

TRADITIONAL CAESAR 10
Anchovies, Garlic Herb Croutons & Parmesan-Reggiano
Add Chicken 7 extra • Add Blackened Shrimp or Blackened Salmon 13 extra

CASHEW CHICKEN SALAD 15
Shredded Napa Cabbage, Green Onions, Mandarin Oranges, Water Chestnuts, Grilled Chicken, Cashews, Sugar Snap Peas, Won Ton Strips & Sesame Dressing
Substitute Salmon 7 extra

ORGANIC BABY FIELD GREENS SALAD 10
Marcona Almonds, Feta, Grapes & Lemon Vinaigrette
Add Chicken 7 extra Add Salmon 9 extra

TUSCAN KALE AND QUINOA SALAD 13
Baby Tuscan Kale, Pine Nuts, Tomatoes, Sundried Cherries, Goat Cheese & Quinoa with Extra Virgin Olive Oil & Lemon Dressing
Add Chicken 7 extra Add Salmon 9 extra

BLT ICEBERG WEDGES 11
Blue Cheese, Roasted Tomatoes, Crispy Shallots & Candied Bacon

ROASTED BABY BEETS SALAD 15
Micro Arugula, Goat Cheese, Caramelized Hazelnuts & Honey-Yogurt Dressing Add 6 oz. Sirloin 13 extra

BBQ CHICKEN SALAD 15
Romaine, BBQ Chicken, Pear Tomatoes, Black Beans, Corn, Crispy Fried Onions, Jicama, Avocado, Monterey Jack Cheese, Fritos, Ranch & BBQ Sauce Drizzle

TOP SIRLOIN STEAK & FIG SALAD 21
Baby Arugula, Endive, Dried Cherries, Caramelized Pecans, Feta Cheese, Honey Pomegranate Dressing & Balsamic Glaze

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, FRESH FRUIT OR A MIXED GREEN SALAD

BLACKENED HALIBUT 20
Crunchy Cabbage, Tomato, Crispy Onions, Mizuna Salad & Tartar Sauce on a Potato Bun

CRAB MELT 19
Crab Meat, Melted Pepper Jack Cheese, Tomatoes, Red Onions, Cilantro & served open faced on Five-Grain Wheat Toast

THE BOATHOUSE CLUB 16
Herb Roasted Turkey, Bacon, Lettuce, Tomato, Avocado & Garlic Herb Aioli

BLT BBQ CHICKEN 16
Grilled Chicken Breast, Bacon, Lettuce, Tomato & Smoked BBQ Sauce on Sourdough Bread

BOATHOUSE KOBÉ BURGER 20
Tomato, Lettuce, Red Onion, Potato Bun & Garlic Herb Aioli
Additions 1.50 each: Brie, Cheddar, Swiss, Blue Cheese, Bacon, Mushrooms or Avocado

MOROCCAN LAMB BURGER 19
Housemade Patty with Sheep's Milk Cheese & Mediterranean Spices, Tomato, Lettuce, Red Onion & Tzatziki on a Potato Bun

GRASS-FED BISON BURGER 17
Housemade Patty with Roasted Wild Mushrooms, Caramelized Onions, Watercress, Wisconsin Cheddar, Umami Sauce on a Flax Seed Bun

ENTREES

SHARP CHEDDAR MAC N' CHEESE 13
Elbow Pasta, Bacon, Panko Breadcrumbs & Parmesan
Add Lobster Claw 10 extra

FISH N' CHIPS 20
House Tartar Sauce, Napa Slaw & French Fries

STEAMED MUSSELS & CLAMS 21
Roasted Tomatoes, Shallots, Garlic, White Wine Chili Broth & Butter Sauce

LINGUINE WITH CLAMS 25
Pancetta, Fresno Chili & White Wine Garlic-Butter Sauce

RIGATONI PASTA 18
Veal Bolognese, Wild Mushrooms, Parmesan & Italian Parsley

MAHI MAHI FISH TACOS 16
Served Grilled or Battered with Corn Tortillas, Cabbage, Chipotle Aioli, Black Beans, Rice & Guacamole

WILD MUSHROOM RAVIOLI 18
Sun-Dried Tomatoes, Sage Brown Butter & Parmesan-Reggiano

LOBSTER RAVIOLI 22
Tomato, Kalamata Olives, Parsley & Riesling Cream Sauce

THAI CHICKEN LINGUINE 23
Grilled Chicken, Julienne Vegetables, Crushed Peanuts, Spicy Thai Peanut Sauce & topped with Bean Sprouts

ANGEL HAIR PASTA & BLACKENED SHRIMP 26
Fruit Tomato Checca, Extra Virgin Olive Oil, Sweet Garlic & Basil Without Shrimp 15

ST. LOUIS BBQ PORK TENDERLOIN 30
Caramelized Brussels Sprouts, Housemade Traditional Potato Salad, Bourbon BBQ Sauce and Fresh Corn Salsa

PENNE PASTA WITH SMOKED SALMON 30
Smoked Salmon, Broccolini & Radicchio in a Pink Peppercorn & Vodka Tomato Cream Sauce

TEQUILA CHICKEN 26
Lime & Tequila Marinated Chicken Breast with Tortilla Mashed Potatoes & Tequila Cream Corn

GRILLED TOP SIRLOIN & POMME FRITES 24
Flame Grilled Sirloin, French Fries & Green Peppercorn Demi-Glace

BRAISED BEEF SHORT RIBS 29
Saffron Orzo with Wild Mushrooms, Black Fig Relish & Caramelized Brussels Sprouts

HIGH TIDE
Special 16

M-F • 11-2PM

**HALF SANDWICH
WITH CUP OF SOUP
& BABY FIELD
GREENS SALAD**

Choice of Sandwich:
BBQ Chicken, Crab Melt or
Boathouse Club



SERVED AFTER 4:30PM

SURF MEETS TURF SPECIALITIES

Served with Garlic Mashed Potatoes & Seasonal Vegetables

STEAMED KING CRAB LEGS MP
With Brown Butter

STEAMED LOBSTER TAIL MP
With Brown Butter

SURF & TURF MP
Filet (6oz) with Lobster Tail (8oz)
or King Crab Legs (8oz)
With Brown Butter

*Fresh from
the Ocean* **RAW BAR**

OYSTERS ON THE HALF SHELL MARKET PRICE
1/2 doz 1 doz

CHILLED PRAWNS 19
Horseradish Cocktail Sauce

YELLOWTAIL CRUDO 19
Avocado, Baby Mizuna & Jalapeño-Ponzu Vinaigrette

HAWAIIAN AHI TUNA POKE 16
Cucumber, Avocado, Hijiki, Maui Onion, Macadamia Nuts & Wasabi Aioli

CHILLED SEAFOOD TOWER FOR TWO 49
Oysters on the Half Shell, Giant Prawns, King Crab Leg, & Seaweed Salad

SURF

PINEAPPLE MUSTARD GLAZED SALMON 32
Caramelized Brussel Sprouts, Fennel Mashed Potatoes,
Crispy Capers topped with Mint-Herb Chimichurri

MISO GLAZED CHILEAN SEA BASS 39
Garlic Mashed Potatoes, Mixed Bean Succotash & Crab Tomato Broth

SEARED AUSTRALIAN BARRAMUNDI 32
Rye Berry Grain, Pearl Barley, Grilled Ratatouille topped
with Balsamic-Caper Chive Sauce

DAY BOAT SCALLOPS 37
Sesame Spaetzle with Wild Mushrooms, Mascarpone,
Braised Swiss Chard & Citrus Powder

SESAME CRUSTED AHI TUNA 36
Quinoa, Baby Spinach, Edamame, Pear Tomatoes, Cucumber & Ponzu

MUSHROOM-DUSTED HALIBUT 37
Asparagus, Fennel Potato Puree topped with Citrus Riesling Sauce
(Also Available for Lunch)

BLACKENED WILD PACIFIC SWORDFISH 35
Lemon Risotto, Mango-Pineapple Salsa & Asparagus (Also Available for Lunch)

TURF

Featuring **PRIME ANGUS BEEF**
Served with choice of Sauce & Rub

**CENTER CUT TENDERLOIN
FILET MIGNON (8oz) 50**

PETITE FILET MIGNON (6oz) 40

BONE-IN RIB EYE (16oz) 52

**21 DAY AIR-DRIED
PRIME NEW YORK STRIP STEAK (12oz) 50**

SAUCES & EVERSON SPICE RUBS

CHOICE OF ONE SAUCE & ONE RUB

SAUCES	RUBS
Green Peppercorn	Texas Coffee Rub
Tamari Teriyaki	Cajun Sprinkle Rub
Béarnaise	Smokey Ancho Chile Rub
Wild Mushroom Demi Glace	Supreme Black Pepper Rub
Fresh Herb Chimichurri	
Blue Cheese Butter	
Port Wine Jus	

SIDES

Smokey Asparagus 14

Garlic Mashed Potatoes 11 • Lobster Claw Mashed Potatoes 16
Sharp Cheddar & Bacon Mac n' Cheese 13 (Add Lobster Claw 10 extra)
French Fries 8

Sauteed Baby Spinach with Garlic & Shallots 11
Sauteed Wild Mushrooms with Garlic & Thyme 13
Cheddar & Candied Bacon Twice Baked Potato 11
Caramelized Brussels Sprouts with Basil Pesto 15



HANDCRAFTED COCKTAILS

AMERICAN MARTINI 13
Titos Vodka and mist of Lillet, garnished with Blue Cheese Olives

PEAR MARTINI 13
Grey Goose Pear Vodka and St. Germain with Agave Nectar
and fresh Lemon Juice, garnished with a Lemon Twist

WHITE LINEN 13
Hendrick's Gin and St. Germain with fresh Lemon Juice, muddled
Cucumber and a splash of Soda, garnished with a Lemon Wedge

MANHATTAN 15
House Bourbon, Carpano Antica and a dash of Bitters,
garnished with a Luxardo Cherry

NAPLES ISLAND PIÑA COLADA 12
Frosty blend of Mount Gay Black Barrel Rum,
Pineapple and Coconut Juices Without Rum 8

PENINSULA MARGARITA 12
Frosty blend of Herradura Blanco Tequila and Margarita flavors
available in traditional Lime, Mango or Strawberry flavors

OLD FASHIONED 11
House Bourbon with Bitters, muddled Orange,
a splash of Soda and Luxardo Cherries

MAI TAI 13
Sailor Jerry, Meyers and Castilla Silver Rums with an Apricot Brandy float,
splash of Grenadine, garnished with a Pineapple Wedge

HYDRATION 11
Don Q Coconut Rum with Coconut Water, Pomegranate Juice,
splash of Soda, garnished with a Pineapple Wedge

LEGENDARY MARGARITA 15
House Tequila with Triple Sec, fresh Lime Juice
and housemade Sweet and Sour,
garnished with a suspended Coronita

MILLIONAIRE MARGARITA 26
Casa Noble Single Barrel Añejo and Cointreau Noir
with fresh Lemon and Lime Juices and a float
of 100 Year Grand Marnier, garnished with a Lime Wedge

CHAMPAGNE PUNCH 11
Bianchi Sparkling Wine and Cointreau Noir with Cranberry
and Pomegranate Juices, garnished with an Orange Wedge

MARINA MIMOSA 12
House Vodka with Orange, Pineapple and Mango Juices,
garnished with a suspended Champagne Split

REGATTA CHELADA 13
House Vodka with housemade
Bloody Mary Mix and fresh Lemon
and Lime Juices, garnished with a suspended Coronita

PIRATE PALMER 11
Sailor Jerry Rum with muddled Orange and Lemons,
topped with equal parts Brewed Iced Tea and Lemonade,
garnished with a Lemon Wedge

BOATHOUSE 75 11
Hendrick's Gin and Cointreau Noir with fresh Lemon Juice, Simple Syrup,
and Bianchi Sparkling Wine, garnished with a Lemon Twist

LEMON DROP MARTINI 13
House Vodka, fresh Lemon Juice, Simple Syrup with a Sugar Rim
and garnished with a Lemon Twist

MOSCOW MULE 12
House Vodka, Ginger Beer, Canton Liqueur and
fresh Lime Juice, garnished with a Lime Wedge

COSMOPOLITAN MARTINI 13
House Vodka, Cranberry and Lime Juices, Triple Sec
and garnished with a Lime Wedge