

# Shareables & Appetizers

# Seafood



### **Lobster and Spinach Dip**

Cream cheese, lobster, spinach and topped with cheese. /19.99

#### Escargots

A dozen escargots sautéed in garlic butter, white wine and chopped mushrooms. Lightly baked and topped with cheese. Served with garlic toast. /17.99

### Jumbo Shrimp Cocktail

Shrimp Cocktail served with seafood sauce. /16.99

### **Coconut Shrimp**

1/2 Dozen Jumbo Shrimp in a coconut breading and served with a tangy Thai sauce. /12.99

# Spicy Tuna Tataki NEW!!!

Seared togarashi seasoned Ahi tuna cooked rare. thinly sliced, drizzled with soy ginger ponzu, sprinkled with fresh pineapple and cilantro /15.99

# **Bacon Wrapped Scallops**

Pan seared scallops wrapped with bacon, served on a bed of apricot horseradish sauce. /23.99

#### Calamari

Calamari rings mixed with hot peppers and lightly seasoned. Served with a tangy Thai sauce. /18.99

#### Mussels

Fresh P.E.I. Mussels sautéed in garlic and white wine, marinara or our creamy creole sauce. /18.99

# **Halibut Nuggets**

Halibut pieces battered in our famous beer batter and served with tartar sauce. /16.99

### Smoked Salmon Naan NEW!!!

Norwegian Smoked Salmon served with hummus, dill, cucumber and pickled red onion on crispy, seasoned Naan bread. /16.99

# Togarashi Shrimp NEW!!!

Jumbo shrimp, sautéed with a spicy Togarashi ponzu sauce. /16.99

# Citrus Glazed Jumbo Shrimp NEW!!!

Jumbo shrimp, glazed with citrus marmalade, topped with fresh pineapple and cilantro. /16.99

# Classics

#### Mozza Sticks

Lightly breaded and served with marinara dipping sauce. /14.99

#### Potato Skins

Stuffed with bacon and cheese. /14.99

#### **Chicken Bites**

Breaded Chicken tenders tossed in your choice of sauce and served with a side of ranch. /17.49 Mild / Med/ Frank's Red Hot / Honey Garlic / Tangy Thai / Chipotle Mango / Dry Cajun/ Lemon pepper or smokey maple bacon (extra sauce .75)

#### **Hummus NEW!!!**

Feta & dill hummus, served with fried Naan. /15.99

#### Southern Fried Corn Cobs NEW!!!

Quartered cobs, hickory smoked, seasoned & fried. /14.99







Version/ 2025-06-25

# Selects

#### **Boathouse Salad**

Artisan mixed greens with shrimp and salmon topped with cheese & honey dijon dressing. /20.99 side /12.99

#### Greek Salad

Fresh romaine with tomato, cucumber, red onion, black olives, feta and greek dressing. /15.99 side /9.99

#### **Mixed Greens Salad**

Artisan mixed greens with tomato, cucumber and red onion. /12.99 **side** /7.99

#### Classic Caesar Salad

Fresh romaine, bacon, croutons and parmesan cheese tossed with caesar dressing. /14.99 side /8.99

#### Fresh Artisan Salad

Fresh Artisan mixed greens, tomato, cucumber, mandarin oranges, dried cranberries, slivered almonds and feta cheese served with our fresh homemade citrus vinaigrette. /16.99 side /9.99

# Salad Toppers

Personalize your salad by adding one of the following items to any salad choice.

- Grilled Chicken 6.99
- 5 oz Lobster Tail 26.99
- Grilled Tuna 12.99
- Grilled Salmon Fillet 10.99 /5.99
- Chilled Shrimp 6.99
- Smoked Salmon 7.99





#### **Boathouse Seafood Chowder**

Prepared New England style with haddock, salmon, shrimp and bacon. Cup /8.69 Bowl /12.99

#### Daily Soup

Ask your server for today's selection. Cup /5.99 Bowl /9.99 Add 1 buttermilk biscuit for 1.99

# **Bread & Biscuits**



Fresh baked panini loaf

Fresh baked garlic loaf

/7.99

Garlic loaf with cheese /9.99

Garlic loaf with cheese & bacon /10.99

# Fresh Baked Biscuits

Two buttermilk biscuits. /3.99



Served with 1 regular side



#### Fish Tacos

Three battered Haddock soft tacos with purple cabbage mango slaw topped with chipotle mayo. /19.99

#### **Tuna Tacos**

Three coffee rubbed tuna tacos. Seared medium rare, with sesame ginger slaw and topped with wasabi mayo. /26.99

### **Spicy Shrimp Tacos**

Three cajun shrimp Tacos with Guacamole Salsa. /19.99

### Island Shrimp Tacos NEW!!!

Three crispy coconut shrimp tacos with sweet chili lime slaw, topped with pineapple salsa & cilantro /19.99

#### Falafel Tacos NEW!!!

Three falafel stuffed tacos, with hummus, dill, pickled red onions, tomatoes & feta cheese. /17.99

#### **Butter Poached Lobster Roll**

Warm butter poached lobster served on a toasted bun, with mayonnaise and lettuce. /28.99

### **Shrimp Club Melt**

Shrimp, bacon, lettuce, tomato and cheese on a panini loaf with chipotle mayo. /19.99

# Sesame Honey Chicken Sandwich

Breaded chicken tossed in honey garlic, topped with Asian slaw on a brioche bun with wasabi mayo. /19.49





### **Prime Rib Burger**

Topped with lettuce, tomato, onion on a brioche bun. /18.99 Add Cheese /1.99 Add Bacon /1.99

### Double Stack Burger NEW!!!

Two prime rib patties, double bacon & cheese, sautéed onions and mushrooms with stack sauce. /28.99

### **Bevond Meat Vegan Burger**

A premium meatless patty, served on a vegan brioche bun topped with lettuce, tomato and onion. /16.99

### Salmon & Shrimp Salad Wrap

Chunks of salmon and shrimp with lettuce, onions, tomato and mayo. /19.99

# **Lobster Cake Burger NEW!!!**

Lightly seasoned lobster cake, with zesty marina sauce, lettuce, tomato, onion on a lightly toasted brioche bun. /19.99

### High Tide Fish Sandwich NEW!!!

Double stacked battered haddock, tartar hummus, pickled onions, tomatoes, lettuce and cheese served on a toasted & buttered Brioche bun. /19.99

### Chicken Parm Sandwich

Grilled chicken breast topped with marinara sauce and cheese. /19.99

# **Chicken Caesar Wrap**

Chicken with lettuce, bacon bits & caesar dressing. /17.99



# Battered Fish

Served with 2 regular sides



### **Battered Haddock**

MSC Certified Sustainable, extra large, East Coast mild white fish.

1 pc /20.99 Add a 2nd pc /8.99

#### **Battered Halibut**

Ocean Wise Certified, Alaskan longline caught with a firm texture.

1 pc /26.99 Add a 2nd pc /16.99

### **Halibut Nuggets**

House made beer battered Halibut nuggets. /19.99

### Nugs & Shrimp for Two

Halibut nuggets, filo shrimp, coconut shrimp, coleslaw and fries for two. /59.99 (\*no substitutes)



# Breeded featood

Served with 2 sides

### Breaded Jalapeno Shrimp

Crispy spicy breaded jalapeno shrimp served with chipotle mayo. /21.99

### Filo Pastry Breaded Shrimp

Crispy fried and lightly breaded shrimp. /19.99

#### Lobster Cakes NEW!!!

Two 4oz Lobster cakes, lightly seasoned and served with zesty marina sauce. /24.99

### Coconut Breaded Shrimp

Large crispy lightly breaded coconut shrimp. /19.99

# **Breaded Shrimp Trio Platter**

Crispy breaded filo shrimp, coconut shrimp and jalapeno shrimp served with dipping sauces. /25.99

# **Breaded Scallops**

Crispy breaded scallops served with seafood sauce, /22.99

# **Side Dishes**

One regular side dish is included with your meal, for an additional cost, you can upgrade to one of our Gourmet Sides

# Regular Sides

Fries
Garlic Mashed Potatoes
Coleslaw
Vegetable of the day
Rice
Garden Salad
Baked Potato
Cup of daily soup

# **Gourmet Sides**

Caesar Salad add /3
Greek Salad add /4
Artisan Salad add /4
Boathouse Salad add /5
Sweet Potato Fries add /4
Loaded Baked Potato /4
Poutine add /4
Seafood Chowder add /4

### Admiral's Platter

Crispy breaded scallops with your choice of filo shrimp, jalapeno shrimp or coconut breaded shrimp served with seafood sauce. */*26.99

### Captain's Feast

A feast it is! Crispy breaded scallops, your choice of filo shrimp, jalapeno shrimp or coconut breaded shrimp and your choice of battered fish served with seafood sauce. Battered haddock.

/31.99 Battered halibut /37.99

#### **Batter Platter for Two**

Breaded scallops, coconut shrimp, jalapeno shrimp, filo shrimp, two pieces of battered Haddock, served with fries & coleslaw. /75.00 Upgrade to 2 pieces of halibut /12.99

# Market Catch

Served with 2 sides

# **Maple Glazed Salmon**

Made with local Maple Syrup. /32.99

#### **Fire Grilled Salmon**

Lightly grilled to perfection. /29.99

### Cajun Blackened Salmon

Pan seared with cajun spice. /30.99

# Cajun Blackened Halibut

Pan seared with cajun spice. /36.99

### **Lemon Pepper Halibut NEW!!!**

Grilled and lightly seasoned with lemon pepper. /36.99

### **Pan Fried Haddock**

Lightly flavoured, sprinkled with lemon pepper and pan seared. /22.99

### Spicy Togarisha Grilled Tuna

Togarisha seasoned tuna, grilled medium rare on a bed of fresh pineapple salsa and soy ginger ponzu dip. /34.99

#### **Coffee Rub Tuna**

Coffee rubbed, Saku Tuna Block. Seared medium rare, with sesame ginger slaw and our soy ginger ponzu dip. /36.99

# Men Orleans

Served with 2 sides

# Inspired while visiting the French Quarter in New Orleans.

Each fish selection is blackened and topped with our lightly spiced creamy creole shrimp sauce.

Salmon New Orleans /36.99 Haddock New Orleans /26.99 Halibut New Orleans /41.99

# Peste Linguini

Choose from Alfredo or Marinara sauce, topped with a sprinkle of parm cheese and served with garlic toast.

# Seafood Linguini

With sea scallops, shrimp and mussels. /32.99

**Chicken Linguini** /23.99

**Shrimp Linguini** /24.99

**Lobster Linguini** /32.99

# Smoked Salmon Linguini NEW!!!

Norwegian Smoked Salmon, sautéed peppers & onions, white wine and garlic. /25.99











# Landovers

Served with 2 sides

# **AAA Striploin**

10 oz Striploin, lightly seasoned. /38.99

### Hawaiian BBQ Tomahawk Chop

### NEW!!!

A massive 12 oz. Tomahawk Pork Chop coated with smokey applewood BBQ rub, grilled and brushed with citrus glaze and topped with fresh pineapple salsa and cilantro. /28.99

# Smokey Maple Bacon Tomahawk Chop

#### **NEW!!!**

Grilled Tomahawk Pork Chop topped with smokey maple bacon and mushroom cream sauce. /28.99





#### **Chicken Parm**

Two boneless chicken breasts lightly grilled, topped with marinara sauce and four cheese blends. /27.99

# **Breaded Chicken Strips**

Lightly breaded and seasoned chicken fillets served with traditional plum sauce. /21.99

Make them Saucy /22.99

Choose from Mild / Med/ Frank's Red Hot / Honey Garlic / Tangy Thai / Chipotle Mango / Dry Cajun/ Lemon pepper or smokey maple bacon (extra sauce .75)



# How would you like your Steak?

Rare- Red Throughout Medium Rare- Red Centre, Pink Through out Medium- Pink Centre Medium Well- Trace of Pink Well Done- No Pink

# Steak Toppers

### **Creamy Creole Sauce**

Made with real cream and cajun spices with just the right amount of heat. /6

Sautéed Mushrooms /5 Sautéed Onions /5 Gravy /4

# Add Your Reef

Add your favourite Reef to any dinner

### Creole Shrimp

Tender petite shrimp sautéed in our lightly spiced creamy creole sauce. /9.99

# Jumbo Garlic Shrimp

Our premium jumbo shrimp sautéed in garlic and white wine or creamy creole sauce. /15.99

#### **Lobster Tail**

A 5oz Lobster Tail with garlic butter. /26.99

### Sea Scallops (4)

Pan seared scallops sautéed in garlic and white wine. /22.99

#### Snow Crab

1 lb of delicate and delicious Snow Crab, served with garlic butter. /35.99



# Seafood

Served with 2 sides

# Snow Crab

Delicate & delicious snow crab served with garlic butter. 1 lb /42.99 / 2 lbs /69.99

# Sautéed Shrimp

Large shrimp sautéed in your favourite sauce. Traditional garlic butter and white wine sauce, creamy creole. /32.99

# Pan Seared Sea Scallops

Jumbo sea scallops sautéed in garlic butter and white wine. /49.99

### Twin 5oz Lobster Tails

Succulent & tender Canadian tails, butterfly cut, served with garlic butter. /57.99

# Other Fevourites



# Jambalaya

A classic Louisiana dish. Your choice of mild, medium or hot with shrimp, chicken, spicy andouille sausage and rice. /32.99

# Togarashi Shrimp Stir Fry NEW!!!

Shrimp, vegetables and rice, sautéed with a seven spice Japanese pepper seasoning with a hint of citrus ponzu, topped with sesame seeds. Your choice of mild, medium or hot. /25.99

# Bacon Wrapped Scallop NEW!!! Feast

12 pan seared bacon wrapped scallops on a bed of rice topped with apricot horseradish, fresh pineapple salsa and cilantro. /44.99



Add a Canadian LOBSTER TAIL to any dinner for \$26.99 OR 1 lb Snow Crab for \$35.99









# Seafood Combos

# Sea Scallops & Jumbo Shrimp

Sea scallops and shrimp sautéed in garlic butter and white wine /52.99

# Shrimp & Lobster

A lobster tail with sautéed shrimp in garlic butter and white wine /53.99

# Lobster Tail with Jumbo Shrimp & Scallops

A lobster tail, jumbo shrimp & sea scallops sautéed in garlic butter & white wine / 64.99

# **Lobster & Snow Crab**

A lobster tail served with delicate, delicious Snow Crab served with garlic butter /65.99

# **Lobster & Shrimp for Two**

Start with your choice of any ONE of our appetizers. Then enjoy 2 lobster tails, 20 sautéed shrimp in garlic and white wine.
Served with your choice of 4 side dishes and a fresh baked garlic loaf. /119.99

# **Snow Crab & Shrimp for Two**

Start with your choice of any ONE of our appetizers. Then enjoy 2 lbs of Snow Crab, 20 sautéed shrimp in garlic and white wine.

Served with your choice of 4 side dishes and a fresh baked garlic loaf. /135.99

# **Bacon Scallop & Shrimp Lobster Combo for 2**

Start with your choice of any ONE appetizer then enjoy 2 lobster tails, 20 shrimp sautéed in garlic white wine and bacon wrapped scallops, served with your choice of 4 side dishes and fresh baked garlic loaf. /149.99

# **Shellfish for Two**

Start with your choice of any ONE of our appetizers. Then enjoy 2 lbs of Snow Crab, 2 lobster tails and 10 sautéed shrimp in garlic and white wine.

Served with your choice of 4 side dishes and a fresh baked garlic loaf. /164.99

# **Boathouse Seafood Feast for Two**

Start with your choice of any ONE of our appetizers.
Then enjoy two Lobster tails, 1 lb of Snow Crab, lightly grilled salmon, white wine and garlic sautéed shrimp & scallops.

Served with 4 side dishes & a fresh baked garlic loaf. /179.99







# Beverages

Bottomless Pop /3.99
Iced Tea / 3.99
Bottomless Coffee /3.69
Regular Tea /3.69
Specialty Tea /3.99
Juice / 3.99 (small) /4.99 (large)
(Orange, cranberry, apple,
Clamato)

Pinapple Juice (170 ml can) /4.99
Tomato Juice (284 ml can) /4.99
Milk/ Chocolate Milk
3.49 (small) /4.99 (large)
Bottled Water /3.99 Perrier /5.99
Can Pop /2.49
Ginger Beer /5.99

# Mocktails

**Alcohol free** 

■ <b>Arnold Palmer</b> - A mix of iced tea & lemonade	3.99
Shirley Temple - Orange juice, 7 Up and grenadine topped with a Marachino cherry	4.99
Strawberry Lemonade - Strawberry mix and lemonade, shaken and served over ice, topped with a fresh strawberry	5.99
<b>Easy Breezy</b> - Pineapple juice, cranberry juice and coconut syrup on ice	6.49
Mock Caesar - Clamato, tobasco, Worcestershire, topped with a Pepperoncini and olive skewer	6.99
■ <b>Bloody Mock</b> - Tomato juice, tobasco, Worcestershire topped with a Pepperoncini and olive skewer	6.99
■ <b>Pina-Nolada</b> - Alcohol free Pinacolada served frozen	6.99
No-Garita - Alcohol free Margarita, served frozen or on the rocks	6.99
■ <b>Daiquiri-ish</b> - Choice of strawberry or mango served frozen	6.99
■ <b>Blue Mule</b> - Ginger beer, lime, blueberry syrup, topped with fresh blueberries	7.99

# **Additional Items**

Side Fries /5 Reg size /8.49
Side Poutine /9 Reg size /14.99
Side Sweet Potato Fries /8
Reg size Sweet Potato Fries /12.99
Gravy /4
Rice /4

Garlic Mashed /6
Coleslaw /3
Vegetable of the day /4.99
Baked Potato /4.99
Loaded Baker with bacon
& cheese /8

All applicable taxes extra, prices subject to change at any time. Delivery available for additional charge.