

LUNCH

MENU



APPETIZERS

TUNA POKE NACHOS ... 18

Tri-colored nachos layered with poke marinated tuna, edamame, jalapenos, avocado mango salsa & seaweed salad, drizzled with twin island sauce*

BONE-IN WINGS ... 15

Plump drums & wings glazed with house Vermont maple BBQ or Buffalo

BONELESS WINGS ... 15

Crispy coated, tossed with maple BBQ or buffalo

POUTINE

Hand cut fries with fresh curds & poutine sauce
Sm. ... 9 Lg. ... 12

PARTY PAN ... 16

Twin tater cups, maple BBQ wings & buffalo bombs

Sides

French Fries ... sm. 4.95 lg. 6.95

Onion Rings ... sm. 5.95 lg. 7.95

Seasoned Twister Fries ... sm. 4.95 lg. 6.95

Sweet Potato Fries ... 6.95 Mozzarella Sticks ... 8.95

Fried Mushrooms ... 8.95

SHRIMP COCKTAIL ... 16

Traditionally steamed with horseradish cocktail sauce*

SMOKED FISH DIP ... 15

Creamy blend of smoked fish & light jalapeno with salted corn chips, carrot & celery sticks

SCALLOPS N' BACON ... MARKET

Drizzled with VT maple syrup

SPINACH ARTICHOKE DIP ... 13

A creamy blend of Philly cream cheese, parmesan, garlic, artichokes & spinach, served with tortilla chips

TATER CUPS ... 12

Crispy coated skins filled with Monterey Jack & applewood bacon bits, sour cream

BUFFALO BOMBS ... 12

Wonton wrappers rolled with a buffalo infused blend of cream cheese & chicken, ranch for dipping

CHEESE CURDS ... 16

Hand breaded, deep fried curds with ranch dipping sauce

CALAMARI ... 17

Rings, tents, kalamata olives & banana peppers with spicy marinara*

SALADS

SIDE GARDEN
SALAD ... 7.50

SIDE CAESAR
SALAD ... 7.50

SEARED TUNA SALAD ... 22

Sesame crusted tuna over wakame, wasabi vinaigrette greens, red onion, red pepper, Julienne cucumber & pickled ginger, topped with wonton strips*

MAHI MAHI SALAD ... 21

Fresh filet of Mahi lightly Cajuned over lemon vinaigrette greens with mango salsa & bacon bits*

SUMMER CASHEW CHICKEN SALAD ... 16

Mixed greens, red peppers & cauliflower with grilled chicken, chow Mein noodles, cashews, mandarin oranges & honey Dijon dressing

STEAK CAESAR ... 19

Crisp romaine tossed with croutons & creamy Caesar, finished with beef tenderloin medallions, fried capers, smokehouse bacon bits, onion & grape tomatoes, dusted with parmesan*

CHICKEN CAESAR SALAD ... 16

Classic Caesar with croutons, blackened chicken & onion, topped with parmesan

POPCORN CHICKEN SALAD ... 15

Salad greens, shredded carrots & cucumbers topped with plain or buffalo style chicken, Monterey Jack cheese, tomato & onion

SOUPS

Soup Du Jour

Cup ... 5.95 Bowl ... 7.95

Seafood Bisque

A rich sherry cream base with chunks of lobster, sea scallops & crab
Cup ... 11 Bowl ... 15

French Onion

Caramelized onion, broth soup & garlic crostini with Swiss & cheddar broiled golden brown
Cup ... 7.50 Crock ... 9.50

HEARTY CHOICES

CHICKEN N' BISCUIT ... 16

House classic with mashed potato, gravy & cranberry sauce

VEGAN RAVIOLI ... 15

A Mediterranean blend of vegetable ravioli with roasted garlic oil braised baby spinach & kale

LEMON CAPER COD ... 17

Captain's cut lightly dusted with bread crumbs, drizzled with lemon caper cream sauce *

CAJUN CHICKEN & PASTA ... 16

Pan seared tender chicken & sweet Italian sausage with button mushrooms, peppers, onions, cavatappi pasta & a Cajun cream sauce

MAC N' CHEESE SKILLET ... 16

Cavatappi in a rich VT sharp cheddar & parmesan cheese sauce, lightly dusted with cracker crumbs & topped with BBQ pulled pork

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SANDWICH BOARD

Served with chips & pickles

LOBSTER SALAD ROLL ... MARKET

100% Knuckle claw lobster salad in a grilled buttery brioche with house cut French fries & coleslaw*

GRAMPY'S PANINI GRILL ... 12

Multigrain grilled with feta, Swiss, sauteed peppers, spinach, mushrooms, crispy cucumbers & garlic aioli

BOOMERANG CHICKEN ... 14

Crispy fried chicken tossed in our firecracker sauce on a grilled ciabatta with cilantro lime slaw & fried jalapenos

MILE HIGH MEATLOAF ... 18

Homemade meatloaf layered with mashed potato, smothered with beef gravy & crispy fried onions

LANDING DIP ... 16

Roasted top round thinly sliced with light caramelized onions & melted cheddar on a fresh baked crescent roll

FISH TACOS ... 18

Soft shell tortillas with deep fried cod, sriracha aioli, summer slaw & a roasted corn & black bean salsa*

RIGHTEOUS REUBEN ... 15

Corned beef, Swiss, sauerkraut & Thousand Island in grilled rye

TRIPLE DECKER CLUB ... 14

Toasted & loaded with hickory smoked turkey lettuce, tomato, bacon & mayo Sub Roast Beef ... 1.00

BOATHOUSE COD BLT ... 14

Deep fried cod filet with bacon, lettuce & tomato on toasted ciabatta, served with tartar sauce

EAST SIDE LADY ... 13

Hickory smoked turkey, steamed broccoli spears, secret sauce & melted Swiss open faced on toasted European baker's bread

BASKETS

Hand breaded with homemade French fries & coleslaw *

Clam Strips ... 18

Fish N Chips ... 18

Shrimp ... 18

Chicken Tenders ... 16

Sea Scallops ... market

BURGERS

Served with chips & pickles

CHEESEBURGER POUTINE BOWL ... 13

Homemade fries topped with ground beef, 5 Generations cheese curds & Chef Mike's spicy poutine sauce

THE CLASSIC CHEESE BURGER ... 12

Chargrilled with melted American on a grilled Kaiser roll *

EAST SIDE SUPREME ... 14

Mushrooms, onions & melted Swiss, Dijon mayo *

MAPLE BBQ BURGER ... 16

Maple bbq, applewood bacon & cheddar cheese *

TOP DECK BURGER ... 16

On a butter toasted brioche with lettuce, tomato, red onion, crispy bacon, American cheese & chopped pickles, dressed with Thousand Island dressing *

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