

DINNER

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

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

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*

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

ENTREES

CAJUN CHICKEN & PASTA ... 24

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

CHICKEN N' BISCUIT ... 21

House classic homemade biscuit with pulled chicken, mashed potato, gravy & cranberry sauce

MAC N' CHEESE SKILLET ... 24

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

FRIED CHICKEN DINNER ... 16

Four piece chicken dinner with mashed potatoes, gravy & coleslaw

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

VEGAN RAVIOLI ... 24

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

MAPLE BOURBON BOWL ... 26

Fresh grilled salmon filet *or* chicken basted with a maple citrus bourbon sauce over rice with vegetable medley*

BROILED SEA SCALLOPS ... MARKET

Fresh sea scallops with citrus butter & wine, dusted with bread crumbs*

STUFFED COD ... 26

Fresh filet of cod filled with our house crab stuffing, baked with sherry cream lobster sauce*

LEMON CAPER COD ... 26

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

FISHERMAN'S PLATTER ... 30

Cod, scallops & shrimp deep fried or broiled with butter & wine, dusted with bread crumbs*

ROASTED CHICKEN ... 22

Marinated half chicken roasted in herb garlic pan jus

SHRIMP SCAMPI ... 26

Pan seared shrimp, peppers, shallots, green onions & plump cherry tomatoes tossed with linguini in a traditional lemon-garlic white wine scampi sauce *

MARINATED NEW YORK ... MARKET

12oz of Choice marinated steak, chargrilled*

SURF N' TURF ... 32

Tender angus sirloin with jumbo shrimp *or* scallops, breaded & deep fried*

TENDERLOIN TIPS ... 30

Tender steak tips with sautéed onions & mushrooms with a light Cajun cream sauce*

THE HARBOR MASTER ... 32

Fresh stuffed cod, sea scallops & shrimp baked with house crab stuffing, finished with lemon caper sauce*



PUB

STUFF

Served with chips & pickles

FISH TACOS ... 18

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

LOBSTER SALAD ROLL ... MARKET

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

MILE HIGH MEATLOAF ... 18

Meatloaf & mashed potatoes piled high & smothered with gravy & crispy fried onions

TRIPLE DECKER CLUB ... 14

Toasted & loaded with honey roasted turkey lettuce, tomato, bacon & mayo
Sub Roast Beef ... 1.00

BOATHOUSE COD BLT ... 16

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

CORNER BEEF REUBEN ... 15

Slices of slow roasted corn beef brisket, sauerkraut, Russian dressing & imported Swiss on grilled rye

THE LANDING DIP ... 15

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

TOP DECK BURGER ... 16 *cooked to order

6oz Beef patty on a butter toasted brioche with lettuce, tomato, red onion, crispy bacon, American cheese & chopped pickles, dressed with Thousand Island dressing

MAPLE BBQ BURGER ... 16 *cooked to order

6oz Beef patty with maple bbq, applewood bacon & cheddar cheese

BASKETS

Hand breaded with homemade
French fries & coleslaw *

Clam Strips ... 18

Sea Scallops ... market

Fish N Chips ... 18

Shrimp ... 18

Chicken Tenders ... 16

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