

appetizers

FRENCH ONION SOUP | 12
melted gruyère and herb-buttered crostini

AVOCADO TOAST | 14
fresh avocado on whole grain toast with strawberries,
toasted coconut & honey

FRESH BERRY & YOGURT PARFAIT | 15
greek yogurt, honey granola, mint

BURRATA & CROSTINI | 17
tomato jam, crostini, prosciutto spec, balsamic reduction

BOATHOUSE CRAB CAKES | 19
saugatuck slaw & lemon-dill remoulade

CHICKEN LIVER PÂTÉ | 17
pickled red onions, fig jam, crostini

MUSSELS MEUNIÈRE | 19
P.E.I. mussels, garlic, white wine, butter, crostini

salads

ROMAINE WEDGE CAESAR | 18
shaved parmesan, brioche croutons, yolk-free dressing,
white anchovies

BABY KALE SALAD | 17
candied pecans, apple, robiola cheese, maple ginger vinaigrette

entrees

MANGO GLAZED SALMON* | 35
chilled rice-noodle salad, shaved carrots, brussels sprouts, and cucumber
with a tahini dressing

RIVERSIDE BENEDICT | 22
poached eggs over english muffins with spinach, smoked bacon &
hollandaise, served with home fries

SMOKED SALMON BENEDICT | 24
poached eggs over english muffins with spinach, smoked salmon &
hollandaise, served with home fries

CRABCAKE BENEDICT | 24
poached eggs served on “Jonah” crabcakes & english muffins with spinach
& hollandaise, home fries

STEAK & EGGS | 35
6oz filet mignon, two fried eggs, garlic-oregano chimichurri, home fries

CANDIED ALMOND FRENCH TOAST | 22
candied almonds and oats, brioche bread, maple syrup, fresh berries &
grand marnier crème anglaise

BOATHOUSE LOBSTER ROLL | mp
torpedo roll, warm buttered lobster, saugatuck slaw and shoestring fries

COWBOY BURGER | 24
brioche bun, bacon-tomato jam, fried egg, cheddar, shoestring fries

MAINE LOBSTER MAC ‘N CHEESE | 24
orecchiette pasta, three cheese cream, parmesan-brioche gratin

Brunch

raw bar

OYSTERS
ON THE HALF SHELL
Our own Sherwood Island oysters!
champagne mignonette & cocktail sauce
½ dozen 14 | each 2.75

LITTLENECK CLAMS
on the half-shell with
cocktail sauce
½ dozen 12 | each 2.50

SHRIMP COCKTAIL
cocktail sauce
½ dozen 25 | each 4.75

platters

ARTISAN CHEESES | 19
great hill blue, drunken goat,
and spanish manchego with
crostini and fig jam

CHARCUTERIE | 18
prosciutto di parma, picante
dried chorizo, sweet coppa,
grain mustard and crostini

sides

Home Fries | 6
Smoked Bacon | 7
Grilled Jumbo Asparagus | 9
Sautéed Spinach & Garlic | 9
Sautéed Mushroom Marsala | 9
Crispy Brussels Sprouts | 9
with honey and smoked bacon
Truffle Fries | 9

add a protein

Chicken | 9
Shrimp | 15
Steak | 12
Salmon | 12

Consuming raw or undercooked meat (such as rare/medium-rare), poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.