~THE BOATHOUSE~

APPETIZERS & SALADS

Hanover Tomato Chowder 7
With Old Bay crackers and local crab

Boathouse Salad 8
Baby iceberg wedge, tomatoes, cucumber, gorgonzola, cheddar, Surry bacon, buttermilk ranch dressing

Caesar 8
Romaine lettuce spears with a traditional Caesar dressing

Spinach, Pear and Gorgonzola Salad 8
Fresh sliced pears, fresh spinach, tomatoes, gorgonzola, pickled Vidalia's, toasted pistachio nuts, balsamic vinaigrette

Crab Puppies 9
Our hushpuppies with crab, served with remoulade

Jumbo Shrimp 10
1/2 lb. steamed or fried

Fried Oysters 8
1/2 dozen served with traditional tartar sauce

Seared Ahi Tuna* 13
Coated in black sesame seeds, with wasabi cream, sweet soy

Calamari 10
Lightly fried, with a spicy aioli, red sauce

Mussels 10
Steamed Prince Edward Island mussels with garlic and white wine broth or marinara

Crab & Artichoke Dip 9
Housemade Pita Bread

Spicy Jerked Wings 9
Baked Jamaican jerked wings with house made ranch

Zucchini Chips 6
Battered and fried local zucchini with Real Salt and lemon

WATERSHED SPECIALS

BLUE CRAB AND GRITS
Byrd Mill stone ground grit cake, Local jumbo lump crab meat, Hanover tomato relish
12

HANOVER CAPRESE SALAD
Thick sliced Hanover tomatoes, basil infused house made mozzarella, aged Balsamic, EVOO, Manakintowne basil
9

20% of proceeds donated to help preserve our waterways.

CHAPEL CREEK OYSTERS*
1 Dozen 20
Half Dozen 12

TUNA TARTARE*
with creamy Wasabi sauce
Four Spoons 12

SEAFOOD TOWER*
Oysters, steamed shrimp, mussels, crab and lobster roll, smoked salmon & tuna tartare spoons 29

Sushi Rolls*

Full 12 Half 7

Spicy Tuna
Crunchy Shrimp
Salmon & Shrimp
Crab & Lobster

THIN CRUST INDIVIDUAL PIZZA 12

White
Garlic, oregano, Caromont goat cheese, mozzarella, Romano

Margherita
Tomato sauce, mozzarella, Parmesan, fresh basil, fresh tomatoes

Pepperoni & Fresh Oregano
Fresh basil tomato sauce

Spinach & Ricotta
Garlic butter, tomato sauce, mozzarella

SSPM
Sausage, salami, pepperoni, mushrooms, roasted peppers, onions, mozzarella

Pear & Gorgonzola
Mozarella, roasted and charred onions, pistachios

Crab, Brie & Grilled Asparagus
Crab meat, mozzarella, ricotta, cured tomatoes, grilled asparagus

Vegan Pesto
Red & yellow peppers, olives, grilled onion, tomatoes, artichokes

ENTREES *Add half of any salad 4*

Charleston Shrimp & Grits *Six jumbo shrimp on stone ground yellow grits with Surry sausage and cheddar cheese* 19

Crab Stuffed Shrimp *Jumbo shrimp stuffed with local crab on a bed of Manakintowne micro greens, Arborio rice pilaf* 20

Seared Fresh Scallops* 22
Wild mushroom asparagus risotto, charred tomato sauce

Local Crab Topped and Roasted Fish of the Day 22
Arborio rice pilaf, sweet Vidalia onion sauce

Shrimp & Scallops Pasta* *With sautéed spinach, cured tomatoes, Alfredo sauce and Romano cheese on egg fettuccini* 20

Whole Maine Lobster, Steamed *We crack it, you dip it into drawn butter, house mashed - topped with local crab meat add 9* 29

Seared Rare Tuna *Saffron rice, tomatillo sauce, shrimp empanada, ginger-lime sour cream* 22

Grilled Pork Chop *Sage country biscuit, Hanover tomato-green bean salad, sweet corn gravy* 19

Stuffed & Roasted Chicken Breast *Caromont goat cheese stuffed, Manakintowne herb chimichuri, roasted red potatoes* 18

Filet Mignon* 8 oz *Seasoned with "RealSalt" and freshly ground black pepper, Maitre d' butter, house mashed - topped with local crab meat, add 9* 26

Ribeye* 12 oz *Seared and broiled, sprinkled with smoked sea salt, house mashed - topped with local crab meat add 9* 22

Broiled Crab Cake Sandwich *Country slaw, fresh cut fries* 14

Kobe Burger* *Wagyu beef, cheddar & bacon topped, fresh cut fries* 14

COLOSSAL CRABCAKE CHESAPEAKE

28

1/2 lb jumbo lump crabcake gently mixed with only mayonnaise, Pommery Mustard, and egg; broiled and served with roasted red potatoes

Table Shares 6

Fresh Cut French Fried Potatoes
Grilled Local Asparagus
Roasted Red Potatoes
Hanover tomato, Vidalia Onion & Local Cucumber Salad
Arborio Rice Pilaf
Wild Mushroom & Asparagus Risotto

*Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. *May be cooked rare to well done and/or contain raw or undercooked ingredients.*