~THE BOATHOUSE~

APPETIZERS & SALADS

Sweet Red Pepper Soup 7
with Cap'n Tom's Fresh local crabmeat

Boathouse Salad 8
Baby iceberg wedge, tomatoes, cucumber, Maytag blue cheese, cheddar, Surry bacon, buttermilk ranch dressing

Grilled Caesar 8
Grilled Romaine lettuce with a traditional Caesar dressing

Classic Greek Salad 8
Lettuce, feta cheese, onion, tomato, kalamata olives, pepperoncini and Greek vinaigrette

Crab Puppies 12
Our hushpuppies with crab, served with remoulade

Jumbo Shrimp, Fried or Steamed (1/2 lb) 12
With cocktail sauce, fresh horseradish

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

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

Jerk Chicken Wings 8
White peach dipping sauce

Crab & Artichoke Dip 9
Housemade Pita Bread

Platter o' Toads 13
The famed Sugartoad blowfish. Follow The Directions!
"sweet as sugar, ugly as a toad"

STEAK & FRIES
Bistro Tender Steak, Bearnaise Sauce
House made French fries
17

MUSSELS & FRIES
Generous bowl of Prince Edward Island Mussels
Green curry, garlic & white wine, or saffron broth
House made French fries
17

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, cured salmon & two tuna tartare spoons 29

Sushi Rolls*

Spicy Tuna
Crunchy Shrimp
Full 12 Half 7
Salmon & Shrimp
Crab & Lobster

THIN CRUST INDIVIDUAL PIZZA 12

White
Garlic, oregano, ricotta, mozzarella, Romano cheese

Margherita
Tomato sauce, mozzarella, Parmesan, fresh basil

Pepperoni & Fresh Oregano
Fresh basil tomato sauce

Spinach & Ricotta
Garlic butter, tomato sauce, mozzarella

Salumi
Sausage, salami, pepperoni, mushrooms, roasted peppers, onions and mozzarela

Duck Confit
Brie, grilled pears, creme fraiche and touch of sage

Brie & Grilled Asparagus
Surry bacon, mozzarella, ricotta, cured tomatoes, grilled asparagus

Vegan
Red & yellow peppers, olives, grilled onion, sun dried tomatoes, mushrooms, vegan cheese

ENTREES

Add half of any salad 4

Soft Shell Crabs -First of the Season *Two Jumbo softshells lightly sauteed in butter, served with house slaw and fries* 28

Fresh Grouper Topped with Local Crab* *Served with Arborio rice pilaf* 24

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 meat on a bed of fried spinach, Arborio rice pilaf* 20

Seared Fresh Scallops* 20
with Sun Dried Tomato Butter and served on a bed of wild mushroom and asparagus risotto

Blackened Fresh Salmon* *With a sweet yellow pepper sauce, Arborio rice pilaf* 22

Grilled Fresh Tuna* *With capers and tomatoes in brown butter, Arborio rice pilaf* 28

Shrimp & Scallops Pasta* *Egg fettuccine with sautéed spinach, cured tomatoes and Romano* 20

Whole Maine Lobster, Steamed *Served with drawn butter and house mashed* 29
- topped with local crab meat add 9

Pork "Filet Mignon" *Laced with Surryano Ham, grilled and served with Virginia Apple glaze sauce, sauteed shiitake mushrooms, house mashed* 19

Duck Breast and Leg Confit *Seared duck breast with sun dried wild cherry sauce, on a bed of spicy cabbage, goat cheese mashed* 20

Grilled Chicken Breast *Served with a Surry sausage and rock shrimp sauce and house mashed* 17

NY Strip Steak* 12 oz *Seared and broiled, topped with confit shallots, house mashed* 22
- topped with local crab meat add 9

Ahi Tuna Burger *Diced ahi tuna recommended seared rare, fresh cut fries* 14

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

CRABCAKE CHESAPEAKE
Two 1/4 lb jumbo lump crabcakes gently mixed with mayonnaise, Pommery Mustard, and egg; broiled and served with our house made mashed potatoes 28

Table Shares 6

Fresh Cut French Fries
Grilled Asparagus
Arborio Rice Pilaf
Loaded Mashed Potatoes
Wild Mushroom & Asparagus Risotto
Fresh Brussels Sprouts

*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.*