

~ THE BOATHOUSE AT ROCKETTS LANDING ~

SALADS

SPINACH, PEAR & MAYTAG SALAD fresh sliced pears, fresh spinach, Maytag blue cheese, red onions, toasted pistachio nuts, balsamic vinaigrette	8.5
BOATHOUSE SALAD baby iceberg lettuce, tomatoes, cucumber, fresh made buttermilk herb dressing, Maytag blue cheese, Speck bacon, Tillamook cheddar, balsamic drizzle, Challah croutons	8.5
grilled CAESAR eggless Caesar dressing, grilled romaine spears, crisp wontons, Challah croutons, Asiago cheese, Parmesan	8.5
topped with Boathouse calamari add 4.00	
ASIAN SPINACH & UDON NOODLE SALAD baby spinach, cool sesame cilantro udon noodles, Asian slaw, fried leeks, hoisin vinaigrette	8.5
*add seared tuna or maple ginger salmon	9.50

MAKI ROLLS

	full	half
*SPICY TUNA ROLL tuna, nori, sticky rice, sambal, cucumber, scallion, red pepper	10	6
CRUNCHY SHRIMP ROLL shrimp, nori, sticky rice, sambal, cucumber, scallions, cilantro, jalapeno, red pepper, macadamia	10	6
ROCKETTS ROLL hot smoked salmon, shrimp, cream cheese, cucumber, avocado, scallions, tobiko, hoisin vinaigrette	12	7
CRAB & LOBSTER ROLL avocado, fresh basil, red pepper, tobiko, hoisin vinaigrette	12	7
*TUNA TARTARE four individual spoons of sushi grade tuna, wasabi cream, fresh ginger, scallions, sweet soy sauce, fresh ground pepper	12.5	

APPETIZERS

S.E. Asian style GLAZED RIBS Niman Ranch all natural ribs marinated in soy sauce, sake, honey, sesame oil, garlic, ginger, scallions, grilled with sesame seed garnish	9.5
LOBSTER BISQUE crostini	9.5
CALAMARI FRITTE cayenne aioli, basil tomato sauce	9.5
*SEARED AHI TUNA sesame seeds, wasabi cream	12.5
JUMBO SHRIMP steamed or fried 1/2 lb	16
CRAB "PUPPIES" crab meat, red peppers, scallions, mustard, horseradish, buttermilk and ricotta; white cornmeal batter and flash fried, served with remoulade dip	12
CRAB & ARTICHOKE DIP Mediterranean bread	9.5
ARANCINI mozzarella, parmesan, risotto, prosciutto, flash fried and served with roasted tomatoes, artichoke hearts on a bed of fresh spinach with balsamic drizzle	8
*SEAFOOD TOWER chilled spiced shrimp, fire and ice mussels, house smoked salmon, tuna tartare, fresh oysters, crab & lobster roll, accompaniments serves 2-4	29

CHAPEL CREEK OYSTERS

Buttery mineral rich taste, crisp light finish, just the right amount of salt
3 ea - 6 6 ea - 12 doz - 20

From a family run oyster farm in Mathews, Va. CHAPEL CREEK OYSTERS are grown in the sheltered habitat of the Piankatank River. Shellfish aquaculture is sustainable.

FIRST CLASS SANDWICHES

*KOBE BURGER our 8 oz burger is made from Wagyu beef, raised on the Greg Norman ranch in Australia, topped with Tillamook cheddar, Speck bacon, served with fresh cut fries on our Challah roll	14.5
*FRIED FISH SANDWICH ask your server about today's fish served with three pepper relish, cayenne aioli, fresh cut fries on a Challah roll	9.5
*FRIED OYSTERS <i>Po boy style</i> served open faced with lettuce, tomato, mayonnaise, three pepper relish, fresh cut fries, Challah roll	12.5
*Ahi tuna BURGER fresh diced tuna mixed with scallions, fresh ginger, garlic, cilantro, soy sauce, lemon juice, mustard and a touch of mayonnaise, seared rare and served with Asian slaw, wasabi cream and fresh cut fries, Challah roll	9.5

PIZZA OVEN

WHITE garlic butter, fresh oregano, ricotta, mozzarella, Pecorino Romano	9.5
MARGHERITA fresh tomatoes, tomato sauce, fresh mozzarella, Parmesan, basil	12.5
PEAR & MAYTAG mozzarella, roasted & charred onions, pistachios, balsamic	12
FRESH SPINACH & RICOTTA garlic butter, tomato sauce, spinach, mozzarella	11.5
SSPM sausage, salami, pepperoni, mushrooms, roasted peppers and onions	14
PEPPERONI & FRESH OREGANO fresh basil tomato sauce	9.5
WHITE CHICKEN garlic butter, grilled & sliced chicken, fresh herb ranch dressing, ricotta, provolone, fresh thyme	12.5
CRAB, BRIE & GRILLED ASPARAGUS three herb cheese, crab meat, mozzarella, cured tomatoes and grilled asparagus	14.5
VEG ALLA GRIGLIA herbed cheese, artichokes, zucchini, roasted onions, cured tomatoes, red peppers, fresh basil, asparagus, mozzarella, Pecorino Romano	12
SALAMI & KALAMATA OLIVES mozzarella, Pecorino Romano	9.5

TABLE SHARES

FRESH CUT FRENCH FRIED POTATOES cayenne aioli, ketchup	4
grilled ASPARAGUS PARMESAN balsamic drizzle	6
CREAMED SPINACH made to order	6
LOADED MASHED POTATOES Tillamook cheddar, Speck, sour cream, chives	5
WILD MUSHROOM & ASPARAGUS RISOTTO	7
FRESH BRUSSELS SPROUTS tossed in butter and speck bacon	5

DESSERT

FOUR BERRY COBBLER fresh baked sugar cookie, Haagen-Dazs vanilla ice cream	6
BLACK & WHITE MARTINI cheesecake, chocolate mousse, fresh berries, whipped cream, caramel, raspberry coulis and graham cracker crunch	6
PIZZOOKIE baked to order chocolate chip cookie, Haagen-Dazs vanilla, whipped cream, chocolate sauce	6
~ COURVOISIER DESSERTS ~	
Snifter of Courvoisier VS and Chocolate Chip Chocolate Mousse	11.5
Snifter of Courvoisier VSOP and Chocolate Chip Chocolate Mousse	14.5

BOATHOUSE CLASSICS

Includes garlic bread

Colossal Crab Cake Pommerey

FROM THE TABLES OF KINGS SINCE 1632 MOUTARDE DE MEAUX
1/2 LB JUMBO LUMP CRAB MEAT GENTLY LACED WITH POMMEREY MUSTARD IMPERIAL. BROILED WITH BUTTER AND SERVED WITH POMMEREY SAUCE, FRESH MADE TILLAMOOK CHEDDAR & CHIVE MASHED POTATOES 32

*TILAPIA ROYALE crab imperial, shrimp, grilled asparagus, mashed potatoes	18
double CRAB STUFFED SHRIMP with crab imperial, mashed potatoes	19.5
*SESAME TUNA seared, fresh wasabi cream, sweet soy dip, vegetable couscous	18.5
*MISO GLAZED SALMON Asian slaw, crisp wontons, vegetable couscous	16.5
*GRILLED or PLANCHA SEARED FISH mango pineapple salsa, Tillamook mashed potatoes	
TODAY'S SELECTION - MAHI 16.5 SNAPPER 16.5	
WHOLE MAINE LOBSTER CTS mashed, petite salad add double crab stuffing 9	mkt
*SHRIMP & SCALLOPS CITTADINO sautéed spinach, cured tomatoes, Alfredo sauce, Pecorino Romano on fresh tagliatelle pasta	19
SHRIMP & GRITS 6 sautéed shrimp, Tasso ham, Tillamook cheddar, red onions, roasted red peppers, fresh made cheese grits, crème fraiche	18.5
*SCALLOPS seared, wild mushroom and asparagus risotto, Parmesan, balsamic drizzle	19.5

*LAND, SEA & AIR grilled strip steak, fresh tuna brochette with maple ginger glaze, crispy skin hoisin glazed duck breast, Tillamook mashed	19.5
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SPECIALTIES

*seared SNAPPER & LOBSTER RISOTTO seared fresh snapper on lobster and wild mushroom risotto with a hint of Cognac	19.50
*FLOUNDER CHARLESTON sautéed fresh flounder and fried oysters with sautéed spinach on Tillamook cheddar and Tasso ham grits	16.95
*MAHI & SHRIMP hoisin glazed grilled mahi on shichimi shrimp and vegetable fried rice (red pepper spice) with toasted sesame seeds, unagi drizzle, (Teriyaki) kaiware sprouts	15.95

All fish portions are 6 oz ~ additional 6 oz of the same fish 9.5

*WILD CHERRY & COGNAC GLAZED DUCK BREAST seared duck breast glazed with sun dried wild cherry demi-glace, hint of cognac, served with fresh brussels sprouts tossed in butter, Speck bacon and goat cheese, Tillamook mashed potatoes	16.50
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STEAK & POULTRY

Steaks include Tillamook mashed potatoes, garlic bread

*8 OZ FILET seasoned	26
*FILET OSCAR crab stuffing with crab imperial, asparagus	32
*12 oz STRIP STEAK smoked sea salt	18
*double crab stuffed 12 oz STRIP STEAK our 12 oz strip steak stuffed with our crab stuffing and topped with crab imperial and butter toasted breadcrumbs	24.5
*FILET & LOBSTER 39 *FILET & DOUBLE STUFFED SHRIMP 32	

GRILLED CHICKEN or STEAK ASIAGO wild mushroom sauté, asparagus, CHICKEN 14.5 cured tomatoes, fresh tagliatelle pasta tossed in a smoked Speck bacon and *STEAK 13.5 Asiago cream sauce, balsamic drizzle and Maytag Blue cheese	
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WE USE THE FINEST INGREDIENTS, INCLUDING REGGIANO PARMIGIANO CHEESE AND POMMEREY MUSTARD, HELLMAN'S MAYONNAISE, ITALIAN CAPUTO FLOUR FOR FRESH MADE PIZZA DOUGH, FRESH CALAMARI, #1 OR 2 SUSHI GRADE FRESH TUNA, MASHED POTATOES FROM SCRATCH, IMPORTED SPECK BACON, ORGANIC SCOTTISH SALMON (LOCH DUART)

We are committed to providing you with seafood from wild sustainable stock. 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