



## STARTERS

### SPINACH ARTICHOKE DIP

warm bread bowl 12

*Add lump crab 5*

### BUTTERMILK CALAMARI

shishito pepper + classic aioli 13

### SAUTÉED SHISHITO PEPPERS

sea salt + lemon 10

### CRAB CAKE

lump crab + remoulade 13

### OHIO CHARCUTERIE BOARD

assortment of local cured meats

house mustard + french baguette 13

### HUSH PUPPIES

apple cider gastrique 7

## SOUPS & SALADS

### LOBSTER BISQUE 6

*Add to Your Favorite Salad*

*grilled chicken breast 6 broiled salmon 8 grilled shrimp 9*

### BOAT HOUSE SALAD

local field greens + strawberries + candied walnuts

gorgonzola + vanilla bean balsamic vinaigrette 9

### BABY WEDGE SALAD

baby iceberg lettuce + red onion + tomatoes

smoked cheddar cheese + bacon ranch dressing 10

### CAESAR SALAD

shaved parmesan + house toasted crouton 11

## HANDHELD FARE

*Served with french fries*

**PULLED PORK SANDWICH** napa slaw + apricot bbq sauce 14

**CAST IRON CLASSIC BURGER\*** shredded lettuce + tomato + onion + smoked cheddar + paprika mayo 15

*Add another patty and go "Overboard" 6*

*Add smoked bacon, caramelized red onions, sautéed mushrooms, pepper jack, bleu cheese 1 each*

## SEA

**GINGER SOY GLAZED SALMON\***  seaweed salad 25

**FRIED RED SNAPPER** ginger + green onion + thai red chili + mirin + sake 32

**ATLANTIC COD ** crab + lobster sauce 26

**PEPITA DUSTED SEA BASS** white bean ragout + corn shoots 39

**BOATHOUSE PLATTER\*** prawn + crab stuffed cod + crab cake + caper tomato sauce 28

## LAND

**PETITE FILET MIGNON\*** 6oz + seven onion relish + cipollini onion veal jus 30

**BBQ RUBBED RIBEYE\***  14 oz + cowboy caviar 32

**GUINNESS GRILLED SIRLOIN\*** 8oz USDA top sirloin + sweet potato hash 25

## PASTA


**VEGETARIAN PASTA PRIMAVERA ** chef's vegetables + penne pasta + sundried tomatoes + fresh basil + white wine sauce 16

*Gluten-Friendly Pasta Available Upon Request*

**SHRIMP SCAMPI LINGUINE** roasted garlic + shallots + sundried tomatoes

pepper flakes + fresh herbs + white wine + lemon butter sauce 20

**PARMESAN CRUSTED CHICKEN ** tomato gravy + linguine 21

 *Add soup or mixed greens*   
*to any entrée 4*

## SIDES

**MARBLE POTATO** mustard sauce 8

**MAC AND CHEESE** red wax gouda + swiss gruyere + fontina + cavatappi 10

**CHEF'S VEGETABLES** 7

Executive Chef *Shane Mueller*

 gluten-friendly menu items  signature menu items

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

LOCAL FAVORITES

**Pirate’s Punch** Bacardi Coconut, Captain’s Morgan, Chambord, Lemonade, Cranberry, Ginger Ale 10

**The Captain’s Cider** Captain Morgan Rum, Apple Cider, Cinnamon, Served Hot or Cold 10

**M.B.O** Maple Bourbon Old Fashioned, Bulleit Bourbon, Maple Syrup, Orange Bitters, Cherry, Orange Slice 12

OLD FLAMES

**Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

**Penicillin** Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

**South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

**Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

**Dave’s** Our founder’s signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

**Prickly Pear Paloma** Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

**Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

**Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

**Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

**Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11

**1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

**Jala’piña’ Colada** RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeno, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11

**Sunset Cooler** Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

**Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

SPARKLING

	glass	bottle
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46

CHARDONNAY

Canyon Road, California	8	30
William Hill Winery, Central Coast, California	8.50	32
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines ‘Winemaker’s Blend’, California	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, Australia		46

CRAFT BOTTLES

- Abita Wrought Iron IPA 6
- Dark Horse Raspberry Ale 6
- Founder’s Scotch Ale 8
- New Holland Dragon 10
- Orval Trappist Ale 12

DOMESTIC

- Blue Moon 5.50
- Budweiser 4.50
- Bud Light 4.50
- Coors Light 4.50
- Fat Tire 5.50
- Michelob Ultra 4.50
- Miller Lite 4.50
- Pabst Blue Ribbon 4.50
- Sam Adams 4.50
- Yuengling Lager 4.50

NON-ALCOHOLIC

-  O’Doul’s 4
-  Kaliber 5

IMPORT

- Corona 5.50
- Dos Equis 5.50
- Guinness 5.50
- Heineken 5.50
- Stella Artois 5.50

ASK YOUR SERVER  
ABOUT OUR LOCAL AND  
SEASONAL SELECTIONS