



STARTERS

SPINACH ARTICHOKE DIP
warm bread bowl 12

Add lump crab 5

BUTTERMILK CALAMARI 
remoulade + thai chili 13

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

PRINCE EDWARD ISLAND STEAMED MUSSELS*

white wine + garlic butter + tomato + french baguette 12



SOUPS & SALADS

FRENCH ONION SOUP
sherry + aged swiss 6

Add to Your Favorite Salad

grilled chicken breast 6 broiled salmon 8 grilled shrimp 9

BOAT HOUSE SALAD



local field greens + candied walnuts
vanilla bean balsamic vinaigrette
smoked cheddar + dried cranberries 9

BABY WEDGE SALAD

baby iceberg lettuce + red onion + tomatoes
gorgonzola + bacon + dill ranch dressing 10

CAESAR SALAD

shaved parmesan + house toasted crouton 11



HANDHELD FARE

All sandwiches served on a brioche bun with lettuce, tomato, red onion and seasoned fries. Gluten free bun available.

GRILLED CHICKEN SANDWICH pepper jack + crispy shallot straws + A.1. mayo 13

BEER BATTERED COD* chef's tartar sauce + shishito pepper slaw 14

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

Add another patty and go "Overboard" 6

Add cheddar, swiss, pepper jack, bacon, mushrooms, grilled onion, grilled pepper, fried egg 1 each



SEA DWELLING

TERIYAKI GLAZED NORWEGIAN AUKRA SALMON*  sautéed vegetable medley 25

BROILED ATLANTIC COD*  white bean and tomato ragout + lump crab 26

SEAFOOD PLATTER* yuengling fried cod + crab cake + prawns + garlic asparagus + buttery mashed yukon + remoulade sauce 28

SEAFOOD CIOPPINO* mussels + cod + shrimp + lobster tomato broth + grilled baguette 22



LAND LOVERS

All of our steaks are Angus Reserve Prime. 100% U.S. Midwestern grain-fed beef. Hand-cut, aged at least 30 days and chargrilled at 1000 degrees. All steaks are served with candied bacon and bean relish and roasted garlic marble potatoes.

FILET MIGNON* 8oz 30

HANGER STEAK* 8oz 27

GUINNESS GRILLED SIRLOIN* 8oz USDA Prime Top Sirloin 25

PAN SEARED TASSO CHICKEN marble potato + asparagus + tasso ham + creole cream sauce 24

Add to any steak shrimp scampi 6 + béarnaise 4 + demi-glace 4 + blackened 3



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  sweet pepper marinara + provolone cheese + linguine 21



SIDES

GARLIC MASHED POTATO 5 **SEASONED FRIES** 4 **ROASTED ASPARAGUS** 6

CREAMED SPINACH 5 **SAUTÉED MUSHROOMS** 5 **SIDE SALAD** 4 **SWEET POTATO HASH** 5

Executive Chef *Shane Mueller*

 signature menu items

LOCAL FAVORITES

PIRATE'S PUNCH Bacardi Coconut, Captain's Morgan, Chambord, Lemonade, Cranberry, Ginger Ale 10

SMOKED LEMONADE Smoked Lemons, Bar Sugar, Buckeye Vodka 10

GRAPEFRUIT ON THE ROCKS Watershed Vodka, Domaine de Canton, St. Elder, Ohio Grapefruit Juice 11

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



CRAFT BOTTLES

Abita Wrought Iron IPA 6

Orval Trappist Ale 12

Columbus Brewing Company IPA 6

Goose Island 312 7

Great Lakes Dortmund Gold 7

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

SPARKLING

	<i>glass</i>	<i>bottle</i>
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California		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		46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		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

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
Arrowood, Sonoma		50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

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