SOUPS AND SALADS

OCEANSIDE SEAFOOD & CORN CHOWDER BOWL $10

TUSCAN KALE & WHITE BEAN SOUP BOWL $4

COBB SALAD $8
Romaine | Cherry Tomatoes | Bacon | Radish
Boiled Egg | Scallions | Bleu Cheese
Lemon Vinaigrette

GREEK SALAD $7
Kale | Cherry Tomatoes | Red Onion | Olives
Feta Cheese | Red Bell Pepper
Red Wine Vinaigrette

CAESAR SALAD $8
Romaine Lettuce | Parmesan Cheese
Cauliflower Dressing | Croutons
**ADD PROTEIN TO ANY SALAD
CHICKEN $5 | SHRIMP $7 | SALMON $10

BRICK OVEN ROSEMARY INFUSED PIZZA DOUGH

HEIRLOOM TOMATO PIZZA $6
Fresh Mozzarella | Heirloom Cherry Tomatoes | Basil | Pomodoro Sauce

ROASTED MUSHROOM & SHALLOT PIZZA $10
Three Cheese Crema | Seasonal Mushrooms
Shallots | Preserved Lemon
Mozzarella | Chives

SERRANO HAM PIZZA $9
Shaved Serrano | Sun-Dried Tomato Almond
Pesto | Arugula | Fresh Manchego Cheese

BARE HANDS
ON ARTISAN BREADS SERVED W/CHIPS

FIRST MATE FISH SANDWICH $15
Locally Caught Fish | Shishito Scallion Remoulade
Heirloom Tomato | Arugula

PRESSED TUNA PANINI $12
Confit Ahí | Roma Tomato | Fresh Basil
Chilled Scallion | Shishito Pepper Aioli

PRESSED CUBAN PANINI $11
Slow Roasted Mojo Marinated Pork
Black Forest Ham | Aged Swiss | Cornichons
Granny Mustard Dijonnaise

THE GALLEY BURGER $10
8 oz. Grilled Black Angus Beef
Romaine Lettuce | Heirloom Tomato
Toasted Brioche Bun
Add Cheese $1 | Choose Aged Cheddar, Swiss
or Blue Cheese

CROW'S NEST CHICKEN SANDWICH $12
Roasted Free Range Chicken Breast
Sun-Dried Tomato Aioli | Arugula
Add Cheese $1 | Choose Aged Cheddar, Swiss
or Blue Cheese

HOT NIBBLERS

TORCHED BRIE CROSTINI $9
Brie | Dates | Walnuts | Honey

FRIED CALAMARI & SHRIMP MIXTO $10
Boathouse Seasoning Blend | Cajun Aioli
Charred Lemon

OVEN ROASTED WINGS $9
Caramelized Spanish Onions | Herbed Butter
Balsamic Reduction | Lemon

NEW RIVER CRAB CAKE $13
Shishito Scallion Remoulade

STEAMED MUSSELS $12
Harissa | Lemon | Butter | White Wine
Garlic Toasted Baguette

CHARRED SPANISH OCTOPUS $13
Romesco Sauce | Fingerling Potatoes
Arugula | Annatto Seed Oil

DOUBLE ROASTED FINGERLING POTATOES $6
Chimichurri | Smoked Garlic Aioli
Maldon Salt
Add Truffle Oil $2

KEY WEST FRITTERS $6
Conch | Octopus | Pico De Gallo | Ají Amarillo
Cilantro

DEVILS ON HORSEBACK $8
Bacon Wrapped Dates | Chorizo | Pimento

MEDITERRANEAN MEATBALLS $12
Hand Rolled Lamb and Beef Meatballs | Garlic Herbs
| Pomodoro | Parmesan

SAUTEED OCTOPUS $9
Garlic | Basil | Paprika | Charred Lemon
Toasted Baguette

SUN & TURF SKEWERS $10
Fire Grilled Shrimp and Black Angus Beef
Cherry Tomato | Roasted Red Pepper Coulis

ROATHOUSE CHARCUTERIE
Seasonal Housemade Jam & Crustinis $14

CHOICE OF 4 | Shaved Serrano Ham, Chorizo,
Bresaola, Aged Beef, Mozzarella, Aged Cheddar,
Brie, Manchego, Parmesan, Brie

ALL SIDES $3

Potato Chips | Pita Chips
Garlic Butter Penne Pasta | Couscous Salad
Roasted Cauliflower | JoJo Fries
Tomato Salad | Crostini | Toasted Baguettes

SPICY
DAIRY FREE
VEGETARIAN
GLUTEN FREE

CHILLED NIBBLERS

SEARED AHI TUNA TATAKI $14
Lightly Seared Ahi Tuna | Wasabi Avocado
Heirloom Tomato | Pickled Red Onions
Watermelon Radish | Arugula
Black Sesame Seeds

PORTSIDE CEVICHE $11
Locally Caught Fish | Poached Shrimp
Octopus | Citrus Aguachile | Jalapeño
Red Pepper | Mint | Cilantro | Radish
Malanga Chips

ISLAND HOPPED CEVICHE $11
Locally Caught Fish | Poached Shrimp
Octopus | Pineapple Aguachile | Mango | Red Pepper | Red Onion | Cilantro | Malanga Chips

CHILLED POACHED SHRIMP $11
Charred Lemon | Paprika
Housemade Cocktail Sauce | Frisée

CURRY ROASTED CAULIFLOWER $16
Cauliflower Puree | Pickled Golden Raisins
Toasted Almonds | Honey

CHICKPEA HUMMUS $7
Sun-Dried Tomato Pesto | Pita Chips

MARINATED OLIVES & FETA $7
Mixed Cerignola Olives | Herbed Feta Cheese
Olive Oil

SMOKED FISH DIP $5
Cornichons | Fire Roasted Red Pepper
Pita Chips

GUACAMOLE $6
Hand Pressed Avocados | Jalapeño
Red Onions | Cilantro | Pita Chips

CHEF EXCLUSIVES

CRISPY PANCHETTA RISOTTO $16
Arborio Rice | Crispy Pancetta | White Wine
Seasonal Vegetables | Shallots
Parmesan Cheese

CILANTRO RISOTTO W/CITRUS BUTTER CRUSTED SWORDFISH $21
Arborio Rice | Cilantro Coulis | Lime
White Wine | Shallots | Parmesan Cheese

SALMON ORZO PUTTANESCA $14
Cerignola Olives | Capers | Spinach | Cherry Tomatoes
Roasted Red Pepper Coulis
Lemon and Tumeric Infused Olive Oil

MAHI & QUINOA W/MALANGA $23
Multicolored Quinoa | Avocado | Cucumber
Yellow Pepper | Seasonal Vegetables
Malanga Puree

GRILLED BLACK ANGUS STEAK & TARO THREE WAYS 6 oz $16 / 10 oz $21
Taro Root Puree | Roasted Taro w/Cauliflower
and Seasonal Vegetables | Taro Root Crisps

HARissa CHICKEN & COUSCOUS $13
Grilled Marinated Chicken Breast | Israeli
Couscous | Cherry Tomatoes | Mint | Lemon
Infused Greek Yogurt | Balsamic Glaze
FEATURED COCKTAILS

14 DAY AGED NEW RIVER RUM RUNNER $14
House-Infused Camus Blackberry Brandy
House-Infused Miami Club Banana Rum
Afrohead Dark Rum 7 Year
Fresh Orange Juice | Fruity Cherry Juice
Fresh Pineapple Juice
*LIMITED AVAILABILITY*

FIGURE EIGHT $12
Rumhaven Coconut Rum | Miami Club Rum Housemade Ginger Syrup
Fresh Squeezed Lime | Ginger Beer

OVERHAND KNOT $12
Hendrick's Gin | Skinos Mastiha | Basil Fresh Squeezed Lime | Plum Bitters

BEER KNOT $12
El Jimador Tequila | IPA Beer Fresh Squeezed Lime | Jalapeño Simple Syrup

CARRICK'S BEND $12
Michter's Whiskey | Fresh Squeezed Lemon Housemade Blueberry Reduction
Blueberry Preserves

CLOVE HITCH $12
Titos Vodka | Figzenga Gig Spirit | Skinos Mastiha | Fresh Squeezed Lime | Ginger Beer

DIAMOND KNOT $12
Mastro Dobel Tequila | Fresh Watermelon Fresh Citrus | Grapefruit Bitters

= Local Brew
*Availability, prices and vintages subject to change

10/23/19

BOATHOUSE AT THE RIVERSIDE

NEW RIVER HISTORY
Legend has it, the New River appeared after a storm or earthquake collapsed the roof of an underground waterway.

Seminoles called it Himmarshee, or “new water”. The river kept shifting as it flowed over the sandy barrier island so boaters saw what looked like a “New River” and the name was adopted by settlers in the 1830’s.

During prohibition, the river was a great way for the Rum Runners to smuggle Moonshine and Rum by boat up the river into town, earning the name “Fort Liquordale”.

BOTTLED BEER

CLASSICS
Beck’s N/A...$4
Budweiser...$5
Bud Light...$5
Michelob Ultra...$5
Miller Lite...$5
Yuengling...$5
Heineken...$6
Blue Moon...$6
Corona...$6
Stella Artois...$6
Angry Orchard...$6
Domestic Bucket (5)...$15
Imported Bucket (5)...$20

BOTTLED CRAFTS & LOCALS
Hanalei, IPA, Kona Brewing...$5
Longboard, Lager, Kona Brewing...$5
Sandbar, Sunday, American Ale, Islamorada Beer Co...$6
Pineapple Blonde, Blonde Ale, Funky Buddha, FTL...$5
Floridian, Hefeweizen, Funky Buddha, FTL...$5
Hop Gun, IPA, Funky Buddha, FTL...$5
Pop’s Porter, Porter, Wynwood Brewing Co, Miami...$5
Goose Island, IPA, Chicago...$5
Golden Monkey, Belgian Tripel, Victory Brewery, PA...$7

16 OZ. ON TAP DRAFTS
Boathouse Brew, Locals Only Lager...$6
Local Rotating Draft...$6

WINES BY THE GLASS

WHITES
Pinot Gris, Archery Summit, Oregon...$12
White Blend, ZOE, Greece...$8
Sauvignon Blanc, Whitehaven, New Zealand...$11
Riesling, BEX, Germany...$7
Chardonnay, Clos Pegase, California...$11

ROSE & SPARKLING
Prosecco, Torresella, Italy...$10
Still Rosé, Maisson Fortant, France...$11
Sparkling Rosé, Kir-Yann, Greece...$12

REDS
Pinot Noir, J Vineyards, California...$11
Côtes du Rhone, E. Guigal, France...$10
Rioja, Bodegas Muriel, Spain...$9
Cabernet Sauvignon, BR Cohn, Silver Label, California...$11
Red Blend, ZOE, Greece...$6

WINES BY THE BOTTLE

WHITES
Chablis, Domaine Bordet, France...$52 | #001
Pinot Gris, A to Z, Oregon...$40 | #004
Pouilly-Fuisse, Bouchard Aîné & Fils, France...$72 | #007
Vermentino, La Spinetta, Italy...$48 | #006
White Blend, Douloufakis Dafnios, Greece...$40 | #010
Pino Grigio, Santa Margherita, Italy...$56 | #005
Sauvignon Blanc, Chalk Hill, California...$52 | #009
Riesling, Thomas Schmitt, Germany...$38 | #008
Chardonnay, Hess Shirell, California...$50 | #002
Chardonnay, Laguna RRV, California...$45 | #003

ROSE & SPARKLING
Champagne, Ayala, France...$90 | #034
Cremant d’Alsace, Lucien Albrecht, France...$44 | #029
Cava, Casteller, Spain...$35 | #012
Prosecco, LaMarca, Italy...$31 | #015
Sparkling Rosé, Fortant Maison, France...$40 | #013
Still Rosé, Fleur de Mer, France...$45 | #016
Still Rosé, Juliette, France...$32 | #017
Brut, J Vineyards, California...$78 | #030

REDS
Pinot Noir, A to Z, Oregon...$43 | #020
Pinot Noir, Sonoma Cutrer, California...$70 | #028
Montepulciano d’Abruzzo, Masciarelli, Italy...$28 | #022
Malbec, Amayla, Argentina...$32 | #023
Zinfandel, Blanchi, California...$45 | #027
Merlot, Domaine Skouras, Greece...$37 | #024
Cabernet Franc, Coully Outhell, France...$48 | #021
Cabernet Sauvignon, Broadside, California...$32 | #018
Cabernet Sauvignon, Louis M. Martini, California...$35 | #019