

~ THE BOATHOUSE AT ROCKETTS LANDING ~

APPETIZERS

LOBSTER BISQUE	crostini	9
ARANCINI	fried cheeses, risotto, prosciutto, balsamic	7
CALAMARI FRITTE	cayenne aioli, basil tomato sauce	9
STUFFED MUSHROOMS	whole belly clams, Speck	9
MUSSELS PERNOD	basil, shallots, garlic, butter, Pernod	9
CRISPY VEGETABLE SPRING ROLLS	apricot dip	6
SEARED AHI TUNA	sesame seeds, wasabi cream	12
TUNA TARTARE	wasabi, fresh ginger, sweet soy	12
TUNA TARTARE & SMOKED SALMON DUO	wontons	12
TENDER & CRISP ASIAN RIBS	Hoisin vinaigrette	9
CRAB "PUPPIES"	remoulade	9
JUMBO SHRIMP	steamed or fried 1/2 lb 15 1 lb 26	
CRAB & ARTICHOKE DIP	Mediterranean bread	8

MAKI ROLLS

	full	1/2	2	
SPICY TUNA ROLL	tuna, nori, sticky rice, sambal, cucumber, scallion, red pepper	9	4	3
CRUNCHY SHRIMP ROLL	shrimp, nori, sticky rice, sambal, cucumber, scallions, cilantro, jalapeno, red pepper, macadamia	9	4	3
ROCKETTS ROLL	hot smoked salmon, shrimp, cream cheese, cucumber, avocado, scallions, hoisin vinaigrette	10	6	4
CRAB & LOBSTER ROLL	lettuce, fresh basil, avocado, hoisin vinaigrette	10	6	4
RACK & ROLL Asian ribs and Rocketts roll 12				
SEAFOOD TOWER chilled spiced shrimp, fire and ice mussels, house smoked salmon, tuna tartare, fresh oysters, Crab & Lobster roll, accompaniments				
SMALL	serves 2-4	26	LARGE serves 4-6 34	
six SHRIMP SCAMPI	garlic scampi sauce, baguette	16		

SALADS

SPINACH, PEAR & GORGONZOLA SALAD	balsamic	7
BOATHOUSE SALAD	baby iceberg lettuce, tomatoes, cucumber, fresh made buttermilk herb dressing, St. Agur blue cheese, Guanciale bacon, Tillamook cheddar, balsamic drizzle, challah croutons	8
<i>grilled</i> CAESAR	Asiago eggless dressing, grilled romaine spears, crisp wontons, Challah croutons, Asiago topped with Boathouse calamari add 4.00	7
CHICKEN COBB TOWER	grilled chicken, tomatoes, cucumber, avocado, Speck bacon, Tillamook cheddar & St Agur blue cheese, egg, buttermilk herb dressing	9
CRAB LOUIS	crabmeat, grilled asparagus, artichokes, spinach, tomatoes, cucumber, egg, capers, Louis dressing	12
ASIAN SALMON NOODLE SALAD	maple ginger glazed grilled salmon, baby spinach, cool sesame cilantro noodles, asian slaw, fried leeks, hoisin vinaigrette	12

FIRST CLASS SANDWICHES

KOBE BURGER	Tillamook cheddar, Speck bacon, fresh cut fries, challah roll	14
AHI TUNA BURGER	fresh wasabi mayo, fresh cut fries, Asian slaw, challah roll	12
OPAKAPAKA FISH SANDWICH	three pepper tartar, fresh cut fries, challah roll	10
LOBSTER ROLL	fresh tarragon, mayo, fresh cut fries, roll	16
Fried whole belly CLAM ROLL	three pepper tartar, fresh cut fries, roll	12

PIZZA OVEN

WHITE	garlic butter, fresh oregano, ricotta, mozzarella, Pecorino Romano	9
MARGHERITA	fresh tomatoes, tomato sauce, fresh mozzarella, parmesan, basil	12
PEAR & GORGONZOLA	mozzarella, roasted & charred onions, pistachios, balsamic	12
FRESH SPINACH & RICOTTA	garlic butter, tomato sauce, spinach, mozzarella	11
SSPM	sausage, salami, pepperoni, mushrooms, mushroom reduction, peppers	12
PEPPERONI & FRESH OREGANO	fresh basil tomato sauce	12
WHITE CHICKEN	grilled & sliced chicken, fresh herb ranch, ricotta, provolone, thyme	12
CRAB, BRIE & GRILLED ASPARAGUS	herb cheese, mozzarella, cured tomatoes	14
GUANCIALE BACON & FRESH SAGE	brie, fresh mozzarella, garlic butter	12
VEG ALLA GRIGLIA	herbed cheese, artichokes, zucchini, roasted onions, cured tomatoes, red peppers, fresh basil, asparagus, mozzarella, Pecorino Romano	11
CORDON BLEU	garlic, chicken, Speck bacon, asparagus, mozzarella, cured tomatoes	12
SHRIMP TASSO	garlic, shrimp, Tasso ham, Tillamook cheddar, peppers, onions	14
SALAMI & KALAMATA OLIVES	mozzarella, Pecorino Romano	10
DOUBLE MUSHROOM	mushroom wine reduction, mushrooms, mozzarella, Romano	10
WHOLE BELLY CLAMS, GARLIC BUTTER, PECORINO ROMANO	fresh oregano	14

OYSTERS

	3 ea	6 ea	doz	
ALPINE BAY	sweet buttery flavor, New Brunswick, Canada	5	9	16
N. UMBERLAND	clean and crisp, mildly fruity finish, Salutation Cove, PEI	5	9	16
DEEP BAY	Washington State	6	10	18
HURRICANE HARBOR	meaty and plump, crisp salt flavor, PEI	5	9	16
BLUEPOINT	Long Island	5	9	16

TABLE SHARES

FRESH CUT FRENCH FRIED POTATOES	4
grilled ASPARAGUS ROMANO	balsamic drizzle 5
CREAMED SPINACH MADE TO ORDER	5
LOADED MASHED POTATOES	Tillamook cheddar, bacon, sour cream, chives 4

BOATHOUSE SEAFOOD

Includes a little chopped salad with champagne vinaigrette

TILAPIA ROYALE	crab imperial, shrimp, grilled asparagus, Tillamook mashed	18
double CRAB STUFFED SHRIMP	topped with crab imperial, baked	18
SESAME TUNA	seared, fresh wasabi cream, sweet soy dip, vegetable couscous	18
MISO GLAZED SALMON	Asian slaw, crisp wontons, vegetable couscous	18
DAILY GRILLED SEAFOOD	mango pineapple salsa or spicy tomatillo salsa, mashed	16
WHOLE MAINE LOBSTER CTS	Tillamook mashed add double crab stuffed	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, creme fraiche	17

Colossal Crab Cake Pommerey

FROM THE TABLES OF KINGS SINCE 1632 MOUTARDE DE MEAUX
FRESH JUMBO LUMP CRAB MEAT GENTLY LACED WITH POMMEREY
MUSTARD IMPERIAL. BROILED WITH BUTTER AND SERVED WITH POMMEREY SAUCE AND
FRESH MADE TILAMOOK CHEDDAR & CHIVE MASHED POTATOES 28

FLOUNDER CHARLESTON	scored and seared, whole belly fried clams, fresh made cheese grits, sautéed spinach, cayenne aioli, Tasso ham, three pepper relish	16
SUNSET GRILL	shrimp, scallops, fresh tuna with red pepper, onion, mushrooms, fresh pineapple, brushed with ginger glaze, served with sticky rice, cool sesame cilantro noodles, and kaiware sprout add a skewer to any entrée for 12.95	17
MAHI MAHI	grilled, maple glaze with veggie spring roll, sticky rice, apricot dip	17
HALIBUT	seared, in a lemongrass curry broth, wild mushrooms, diakon, sesame vegetable garnish, kaiware sprouts	19
SCALLOPS	seared, wild mushroom and asparagus risotto, parmesan, balsamic reduction, fried leeks	19

Fish portions are 6 oz Additional portion of same fish 9.5

Steak & Poultry

Steaks include Tillamook mashed potatoes and a little chopped salad

8 OZ FILET	seasoned	24.5
FILET OSCAR	crab stuffing with crab imperial, asparagus	28
12 OZ SIRLOIN STEAK	red wine marinated	14.5
double stuffed CRAB & SIRLOIN		18
12 OZ STRIP STEAK	smoked sea salt	17
FILET AND LOBSTER	39	FILET & DOUBLE STUFFED SHRIMP 29
MOJITO GLAZED DUCK	vegetable couscous	14
GRILLED CHICKEN OR STEAK ASIAGO	wild mushroom sauté, asparagus, cured tomatoes, fresh tagliatelle pasta tossed in a smoked Speck bacon and Asiago cream sauce, Balsamic drizzle	14.5

DESSERT

PIZZOOKIE	baked to order chocolate chip cookie, Haagen-Dazs vanilla, whipped cream, chocolate sauce	6
FOUR BERRY COBBLER	fresh baked sugar cookie, Haagen-Dazs vanilla ice cream	5
BLACK & WHITE MARTINI	cheesecake, chocolate mousse, fresh berries, whipped cream, caramel, raspberry coulis and graham cracker crunch	6