

STARTERS

WHISKEY CRAB SOUP

a Boathouse tradition
Cup 7.99, Bowl 9.99

CRAB CLAW COCKTAIL

chilled crab claws,
vodka cocktail sauce 16.99

DUNGENESS CRAB TOSTADA

crisp gyoza wrapper, pico de gallo,
bay shrimp, chipotle aioli 13.99

FIRECRACKER CRAB & SHRIMP SAUTÉ

tossed with garlic, chilies, lime and butter 18.99

MAINS

DUNGENESS CRAB WEDGE SALAD

crisp iceberg lettuce, bacon, cucumbers,
tomatoes, blue cheese dressing 22.99

CRAB CARBONARA

linguine, crab legs, shallots, green chickpeas,
double smoked bacon, egg yolk, cream 26.99

CRAB STUFFED SOCKEYE SALMON

cream cheese, roasted bell peppers,
crab meat, panko crusted 27.99

CRAB TRIO

crab stuffed prawns, firecracker crab claws,
half pound of snow crab 42.99

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1981



3-course Dinners

MAKE ANY MEAL A
3-course dinner
FOR AN ADDITIONAL – 10.00

your choice of starter:

whiskey crab soup
caesar salad
wild greens salad

your choice of dessert:

french toast bites
seasonal crème brûlée

STEAK & CRAB COMBOS



FIRE GRILLED 7OZ. CERTIFIED
ANGUS BEEF SIRLOIN WITH YOUR CHOICE:

CRAB OSCAR TOPPED 35.99

white wine, asparagus, prawns, crab meat
and topped with hollandaise

KING CRAB 55.99

steamed king crab legs grilled
and served with drawn butter

PACIFIC SNOW CRAB 39.99

simply steamed served with drawn butter

FIRECRACKER CRAB CLAWS 39.99

crab claws, garlic, chilies, lime and butter

DESSERT

FRENCH TOAST BITES

fried maple sourdough cake bites, chocolate
hazelnut ganache, dulce de leche 8.99

FEATURED WINES

2015 BLASTED CHURCH

'HATFIELD'S FUSE' WHITE BLEND

aromas and flavours: lychee, mango, pineapple,
tangerine, pear and a hint of citrus glass 11.50, bottle 45

2015 BLASTED CHURCH 'BIG BANG THEORY' RED BLEND

bouquet of dried cranberries, red currant and cherries
with a touch of oak glass 11.75, bottle 46

   #BOATHOUSEBC

Share your pictures with us!