

STARTERS

BRUSCHETTA *New!* – Whipped garlic & herb goat cheese, local basil, house made peach & heirloom tomato preserves, butter toasted baguette, crispy prosciutto | 11

BAJA SHRIMP CEVICHE *New!* – Citrus marinated shrimp, mango, chilies, fresh cilantro, white corn tortilla chips | 15

FRIED GREEN TOMATOES *New!* – Crispy fried green tomatoes, creole crab remoulade | 11

CRAB CAKES – Chesapeake Bay style lump meat crab cakes, grain mustard aioli | 18

CALAMARI – Crispy fried calamari, chili lime sauce, scallions, crushed peanuts, cabbage | 13

SOUTHWEST TRIO *V* – House made black bean dip, queso fondue, street corn salsa, white corn tortilla chips | 12

SMOKED WHITEFISH DIP – House made smoked Great Lakes whitefish dip, crispy fried pita, fresh vegetables | 11

PIZZAS

11" hand tossed crust
Gluten-free cauliflower crust +2

MEDITERRANEAN *V New!* – Herb goat cheese cream, roasted artichoke hearts, kalamata olives, red onion, baby spinach, heirloom tomato, fresh local basil, house blend cheese | 14

WILD FUNGHI PIZZA *V New!* – Wild mushroom cream sauce, roasted crimini, shiitake & oyster mushrooms, mozzarella, white cheddar, smoked provolone, asiago, parmesan, white truffle oil | 13

KOREAN BBQ PIZZA *New!* – Korean BBQ sauce, braised pork belly, pulled chicken, pineapple, spicy aioli, fresh cilantro & scallions | 14

THE WERKS – Sausage, pepperoni, green peppers, red onion, black olive, pepperoncini, mushroom, cheese blend, Parmesan | 15



ENTRÉES

Add lobster tail 15 Add two crab cakes 12

ST. LOUIS STYLE BBQ SPARE RIBS *New!* *G* – Smoked pork spare ribs, house made maple-chipotle BBQ sauce, warm potato & asparagus salad | 19

CRISPY FRIED CHICKEN *New!* – Breaded chicken breasts, creamy aged cheddar grits, collard greens with bacon, smoked hot honey sauce | 19

BBQ RUBBED ATLANTIC SALMON* *New!* *G* – Black eyed peas, baby spinach, applewood smoked bacon, house made peach & heirloom tomato preserves | 25

PAN FRIED GREAT LAKES WALLEYE *New!* – Lightly breaded Great Lakes walleye, asparagus, wild mushrooms, ancient grains, buttered sweet corn sauce, crispy prosciutto | 28

FRIED PERCH – Fries, coleslaw, remoulade | 23

SHRIMP TROTTOLE PASTA *New!* – Sautéed jumbo shrimp, asparagus, sweet peas, carrots, spinach, heirloom tomatoes & wild mushrooms with trottolo pasta & aged Parmesan cheese in a light citrus-garlic butter sauce | 21

LOBSTER MAC & CHEESE *New!* – Hand-picked cold water lobster, heirloom tomatoes, wilted baby spinach, trottolo pasta, white cheddar cream sauce, herbed breadcrumb gratin | 21

GARDEN CAULIFLOWER *[VEGAN]* – Seared cauliflower, coconut basil sauce, tomato & shallot couscous salad, toasted pine nuts | 14

STEAKS

Each of our hand cut steaks are flame grilled to your specifications, then finished with garlic butter & served with roasted garlic mashed potatoes, asparagus & house made cherry-bourbon steak sauce.

6-OZ. FILET MIGNON* | 28

14-OZ. CHOICE RIBEYE* | 32

14-OZ. PRIME NEW YORK STRIP* | 38

BOATWERKS SIGNATURE STEAK & CAKE* – 10-oz. choice New York strip paired with a 4-oz. crab cake | 36

SIDES

Ancient grains 3
Asparagus 5
Carrots 4
Coleslaw 3
French fries 3

Fruit 4
Green beans 4
House salad 5
Onion rings 5
Mac & cheese 6

Mashed potatoes 3
Roasted potatoes 4
Sweet potato fries 4





SOUPS SOUP DU JOUR CUP 4.5 / BOWL 6 SEAFOOD CHOWDER CUP 6 / BOWL 8

SALADS & BOWLS

Salad Additions:

Grilled chicken 3, grilled shrimp* 6, grilled salmon* 6, steak* 6

Dressings: Balsamic vinaigrette, bleu cheese, buttermilk ranch, Caesar, raspberry vinaigrette, ginger-grapefruit vinaigrette, Michigan cherry vinaigrette, honey poppy seed vinaigrette

SUPERFOOD SALAD **New!** – Baby kale blend, quinoa, blueberries, raspberries, toasted sunflower seeds, feta cheese, Michigan cherry vinaigrette | 13

SHAVED VEGETABLE SALAD **New!** – Rainbow carrots, fennel, radishes, baby kale, toasted almonds, ginger-grapefruit vinaigrette | 11

REDWATER SALAD – Mixed greens, sliced strawberries, dried cranberries, candied pecans, bleu cheese, raspberry vinaigrette | 6/11

CAESAR SALAD – Romaine lettuce, shaved Parmesan, croutons, creamy caesar dressing | 5/10

COBB SALAD – Romaine, diced chicken, cucumber, bacon, bleu cheese, tomato, avocado, hard-boiled egg, choice of dressing | 13

CALIFORNIA BOWL **New!** – Forbidden rice, lump crab meat, avocado-wasabi mousse, marinated cucumber salad, spicy aioli, scallions & crushed wasabi peas | 14

TUNA POKE BOWL* **New!** – Forbidden rice, marinated ahi tuna, avocado-wasabi mousse, marinated cucumber salad, fresh mango, scallions & crushed wasabi peas | 13

DESSERTS

NEW YORK STYLE CHEESECAKE
Chef's fresh seasonal topping | 7

WARM FLOURLESS CHOCOLATE TORTE
Whipped cream, fresh seasonal berries | 7

LEMONADE PIE
Chilled lemon icebox pie, graham cracker crust, blueberry-lavender compote, whipped cream | 7

Executive Chefs Jonathan "Woody" Woudstra, Scott Adams

General Manager Kimberly Todd

Restaurant Manager Janda VanDyke

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.

HANDHELDS

Served with choice of kettle chips, fries, sweet potato fries, or onion rings. Gluten-free bun \$1.5

CLASSIC LOBSTER ROLL **New!** – Hand-picked cold water lobster salad, lemon chive aioli, butter toasted New England style roll | 17

FRIED CHICKEN SANDWICH **New!** – Southern-style fried chicken, sweet & spicy pickles, shredded lettuce, hot honey aioli, toasted brioche bun | 13

MUSHROOM & GOAT CHEESE PANINI **New!** – Whipped garlic & herb goat cheese, roasted wild mushrooms, red onion marmalade, grilled ciabatta | 13

TURKEY PANINI **New!** – Smoked turkey breast, brie, applewood smoked bacon, local basil, house made peach tomato preserves, grilled ciabatta | 13

SHRIMP TACOS **New!** – Crispy garlic fried shrimp, citrus-jicama slaw, avocado crema, fresh cilantro & warm flour tortillas. Served with tortilla chips & salsa roja instead of choice of side. | 15

PERCH SANDWICH – Fried perch, house crafted coleslaw, dill caper remoulade | 14

BURGERS

Served with choice of kettle chips, fries, sweet potato fries, or onion rings. Gluten-free bun \$1.5

CLASSIC BURGER* – Angus beef, lettuce, tomato, onion, brioche bun | 13
Add cheese: Swiss, white cheddar, American, or provolone .50

MULE BURGER* – Angus beef patty, candied bacon, aged white cheddar, chipotle ketchup, jalapeno relish, tobacco onions, lettuce, tomato, toasted brioche bun | 15

BLACK BEAN BURGER **New!** – House made black bean burger, avocado crema, street corn salsa, cotija cheese, toasted brioche bun | 13