

GET THE NIGHT STARTED...

Lobster Bisque
Caesar Salad or Wild Greens
Sweet Chili Chicken
Classic Calamari

Or

Appetizer Share Platter for 2:

steamed mussels in tomato sauce, poached prawns with vodka cocktail sauce, mini thai crab cakes with lemon aioli and mango salsa

MORE THINGS TO SET THE MOOD...

Boathouse Kiss Oysters — on the half shell... 2.99 ea 17.99/6-pack 32.99/12-pack

Champagne — by the Glass or Bottle

ENTRÉE CHOICES:

\$49 option / PER PERSON

Oven Roasted Prime Rib


served with garlic mash, au jus & vegetables

7 oz. Fire-grilled Sirloin with Lobster Thermidor

topped with lobster meat, shrimp, mushrooms & sherry cream sauce

 **Miso Crusted Halibut with Black Pepper Sauce**
with rice & vegetables

 **Cedar Plank BC Fish Sampler: Steelhead, Arctic Char, Halibut**
with grape tomato vinaigrette, rice & vegetables

 **Wild BC Halibut**
fire-grilled with chipotle lime beurre blanc, served with lobster mash potatoes & vegetables

Crab & Lobster Ravioli with Tiger Prawns

roasted tomatoes in a citrus cream sauce

ADD TO YOUR MEAL:

Jumbo Prawn Skewer... 13.99

Pacific Snow Crab... 18.99

Crab Stuffed Jumbo Prawns... 14.99

Crab Neptune Stuffed Lobster Tail... 9.99

8 oz. Atlantic Lobster Tail... 18.99

12 oz. Atlantic Lobster Tail... 22.99

1lb. Live Whole Atlantic Lobster... 14.99

1.5 lb. Live Whole Atlantic Lobster... 22.99

DESSERT CHOICES: FOR BOTH MENUS

Crème Brulee

Mocha Mud Pie

New York Style Cheesecake
with triple berry compote

www.boathouserestaurants.ca

3-COURSE valentine's MENU

ENTRÉE CHOICES:

\$59 option / PER PERSON

7 oz. Fire-grilled Sirloin with Live Atlantic Lobster

served with garlic mash & vegetables

10 oz. Fire-Grilled Sirloin with Thermidor Stuffed Half Lobster

12 oz. Oven Roasted Prime Rib & Pacific Snow Crab

Crab legs with drawn butter, garlic mash & vegetables

10 oz. Fire-grilled Sirloin & Stuffed Jumbo Prawns

accented with shallot wine butter, garlic mash & vegetables

Seafood Sampler—

Snow Crab, Jumbo Prawn Skewer & 4 oz. Crab Neptune Stuffed Lobster Tail

served with drawn butter, rice & vegetables



We are proud to serve premium cut Certified Angus Beef

WINE FEATURE:



Tye — BC VQA
Chardonnay, Pinot Gris,
Gewürztraminer, Merlot,
Cabernet Merlot

Glass: 8.69 Bottle: 35

Gratuity & Tax extra.

THE BOATHOUSE
RESTAURANT
ESTABLISHED 1981