HALAL

Boathouse ROOFTOP

DINNER

SMALL PLATES

MEDITERRANEAN MEZZA PLATE 22
Hummus, marinated long-stem artichoke, tzatziki, seared halloumi, Kalamata olives, roasted eggplant, dried figs, and toasted pita

PAN-SEARED SCALLOPS 25
Scallops with potato croquettes and saffron cream sauce

HUMMUS 18
Poblano hummus with Swiss chard, chicken chorizo, and toasted bread

GRILLED OCTOPUS 26
Octopus with baby potatoes, Kalamata olives, cherry tomatoes, feta, olive oil, and red pepper almond sauce

BURRATA 20
Burrata with heirloom tomatoes, fresh arugula, balsamic glaze, and herbed olive oil

CALAMARI FRITTI 21
Calamari with lemon harissa aioli and cilantro

LAMB SLIDERS 20
Mini brioche buns with lamb, tzatziki, and harissa

CAESAR SALAD 15
Romaine lettuce, Parmesan cheese, Caesar dressing, and garlic croutons
Add Shrimp +$14 | Add Beef +$12 | Add Chicken +$10

MUSSELS & SHRIMP 24
Mussels and shrimp in fennel chowder with smoked turkey bacon

BIG PLATES

BRAISED SHORT RIBS 38
Beef short ribs with celery root mash, Vidalia onions, asparagus, dried chiles, and pomegranate reduction

PAELLA MARIENERO 32
Saffron rice with calamari, shrimp, octopus, mussels, lobster broth, parsley, and grilled lemon

LAMB CHOPS 45
Lamb chops with mushroom risotto, plum glaze, and baby kale

LOBSTER RAVIOLI 36
Lobster ravioli in a lobster cream sauce with harissa and paprika, topped with Parmesan

MEDITERRANEAN BRANZINO 54
Branzino with roasted fennel, cherry tomatoes, microgreens, and rosemary lemon butter

HARISSA ROASTED CHICKEN 31
Half chicken with seasonal vegetables, harissa lemon cream sauce, and cranberry couscous

BEEF KEBAB 38
Beef tenderloin with rosemary marinade, sun-dried tomatoes, harissa hummus, pita bread, and mixed greens

FILET MIGNON & JUMBO SHRIMP 68
Filet mignon and jumbo shrimp with asparagus, celery root purée, lemon, capers, fresh oregano, and olive oil

SIDES

FRENCH FRIES 12

LEMON POTATOES 13

SAUTÉED MUSHROOMS 12

ROASTED LEMON CARROTS 12

SAFFRON RICE 12

DESSERT

MOLTEN LAVA CAKE 17
Chocolate cake with chocolate center, vanilla ice cream, and berries

TIRAMISU 15
Coffee-soaked sponge with mascarpone, milk chocolate, citrus, cardamom, and coffee drizzle

CRÈME BRÛLÉE 16
Vanilla custard with caramelized sugar and mixed berries

Prices subject to NYS sales tax and 18% automatic gratuity (20% for parties of 6+). A 3% credit card processing fee applies.
Please inform your server of any allergies; consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness.