



The Boathouse Lure

MENU

THE FOOD AWARDS ONTARIO 2019 WINNER

Catch The Flavour Summer 2020 Restaurant Menu

Shareables & Appetizers

Seafood

Lobster and Spinach Dip

Cream cheese, lobster, & spinach topped with cheese. / 15.75

Calamari

Tubes and tentacles mixed with hot pepper rings and lightly seasoned, served with a tangy Thai sauce. / 13.50

Escargots

A dozen escargots sautéed in garlic butter, white wine and chopped mushrooms. Lightly baked and topped with cheese. Served with garlic toast. / 12.75

Jumbo Shrimp Cocktail

Shrimp Cocktail served with seafood sauce. / 12.75

Coconut Shrimp

Jumbo Shrimp in a coconut breading and served with a tangy Thai sauce. / 10.50

Breaded Scallops

Tender breaded scallops served with seafood sauce. / 12.25

Bacon Wrapped Scallops

Pan seared scallops wrapped with bacon, served on a bed of apricot horseradish sauce. / 14

Mussels

Fresh P.E.I. Mussels sautéed in garlic and white wine, marinara or our creamy creole sauce. / 15

Halibut Nuggets

Halibut pieces battered in our famous beer batter and served with a sweet and spicy housemade Bang Bang sauce. / 10

Seafood Poutine

Fresh cut fries topped with cheese curd and our famous Seafood Chowder / 12.50

Classics

Home Grown Chicken Wings

10 pieces (1 lb) / 14.75
Ontario raised chicken, lightly dusted and served with your choice of sauce. I Mild / Med / Frank's Red Hot / Frank's Buffalo / Honey Garlic / Tangy Thai (extra sauce. 75)

Moza Sticks

Lightly breaded and served with marinara dipping sauce. / 11

Potato Skins

Stuffed with bacon and cheese. / 11.50

Thai Chicken Bites

Breaded chicken tenders tossed in Tangy Thai sauce. / 11.50

THE BOATHOUSE CELEBRATES 20 YEARS!



Local Restaurant Love

In local news, Quinte's own Boathouse Seafood Restaurant celebrates their 20th Anniversary! Owners Greg and Nancy Annesley said "This would never have been possible without the support of the local community, our families, our dedicated staff, and of course our guests who have become friends and part of the Boathouse family. Greg reminisced about the last twenty years and the incredible roller coaster ride they have been on.

Salads

Boathouse Salad

Artisan mixed greens with shrimp and salmon topped with cheese and honey dijon dressing. / 16 side / 11

Greek Salad

Fresh romaine with tomato, cucumber, red onion, black olives, feta and greek dressing. / 12.50 side / 8.50

Mixed Greens Salad

Artisan mixed greens with tomato, cucumber and red onion. / 10.50 side / 6.50

Classic Caesar Salad

Fresh romain, bacon, croutons and parmesan cheese tossed with caesar dressing. / 11.75 side / 7.50

Fresh Artisan Salad

Fresh Artisan mixed greens, tomato, cucumber, mandarin oranges, dried cranberries, slivered almonds and feta cheese served with our fresh homemade citrus vinaigrette. / 12.75 side / 8.50

Salad Toppers

Personalize your salad by adding one of the following items to any salad choice.

- Grilled Chicken / 5
- 5 oz Lobster Tail / 18
- 1/2 lb King Crab / 20
- Grilled Salmon Fillet / 8
- Chilled Shrimp / 5

"Twenty years ago, we started out as just this little shack. I always hoped that our dream would grow; that it would become bigger. Here we are twenty years later, multiple expansions, surviving two floods, almost a third, and now a global pandemic. We are essentially starting over again, getting back to our roots. We are so grateful for everyone that has been cheering us on. The tremendous support we have had over our twenty years in this community has been incredible"

When asked about moving forward they responded "We are just getting started with our rebuilding and we have even bigger hopes and bigger dreams. We hope to celebrate another 20 years". The Boathouse is proud to be part of the Belleville Community. They continue to support local jobs, local charities and tourism. Annesley continues with "We will grow, evolve and be proud of all the ups and downs. We are honoured to be a place for so many families and friends to come and create their own memories, while enjoying the views, the food and the company. Thank you Belleville for letting us be a part of that."

Soup

Boathouse Seafood Chowder

Prepared New England style with haddock, salmon and shrimp. Cup / 5 Bowl / 10

Daily Soup

Ask your server for today's selection. Cup / 4 Bowl / 8

Add 2 fresh biscuits for 1.99

Breads

Fresh baked panini loaf / 3.75

Fresh baked garlic loaf / 4.75

Garlic loaf with cheese / 7.75

Garlic loaf with cheese & bacon / 9.25

Biscuits

A basket of 4 savoury, fresh baked biscuits brushed with herb butter. 3.50



Battered Fish

Served with 2 sides



Battered Haddock

MSC Certified Sustainable, extra large, East Coast mild white fish. (6oz portion)

1 - piece 17.75 Add a second piece / 7.50

Battered Halibut

Ocean Wise Certified, Alaskan longline caught with a firm texture.

1 - piece 21.75 Add a second piece / 12

Breaded Seafood

Served with 2 sides

Breaded Jalapeno Shrimp

Crispy spicy breaded jalapeno shrimp served with chipotle mayo. / 17.75

Filo Pastry Breaded Shrimp

Crispy fried and lightly breaded shrimp. / 18.25

Coconut Breaded Shrimp

Large crispy lightly breaded coconut shrimp. / 18.75

Breaded Shrimp Trio Platter

Crispy breaded fillo shrimp, coconut shrimp and jalapeno shrimp served with seafood sauce. / 20.75

Breaded Scallops

Crispy breaded scallops served with seafood sauce. / 19.75

Admiral's Platter

Crispy breaded scallops with your choice of fillo shrimp, jalapeno shrimp or coconut breaded shrimp served with seafood sauce. / 21.75

Captain's Feast

A feast it is! Crispy breaded scallops, your choice of fillo shrimp, jalapeno shrimp or coconut breaded shrimp and your choice of battered fish served with seafood sauce. Battered haddock / 25.75 Battered halibut / 28.75

Sammies, Burgers

& Tacos - served with 1 side

Haddock Fish Sandwich

Beer battered and topped with tartar sauce, lettuce and tomato on a ciabatta bun. / 15.75

Chicken Parm Sandwich

Grilled chicken breast topped with marinara sauce and cheese, served with a side of warm marinara sauce. / 16.50

Fish Tacos

Three battered Haddock soft tacos with purple cabbage mango slaw topped with chipotle mayo. / 15.75

Spicy Shrimp Tacos

Three cajun shrimp Tacos with Guacamole Salsa. / 15.75

Chicken Caesar Wrap

Chicken with lettuce, bacon bits and caesar dressing. / 15.75

Seafood Wrap

Chunks of salmon and shrimp with lettuce, onions, tomato and mayo. / 16.75

Prime Rib Burger

Topped with lettuce, tomato, onion on a brioche bun. / 15.50 Add a second Prime Rib patty / 5 Add Cheese / 1.25 Add Bacon / 1.50

Beyond Meat Vegan Burger

A premium meatless patty. / 15.50



Market Catch

Served with 2 sides

Maple Glazed Salmon

Made with local Maple Syrup / 25.75

Fire Grilled Salmon

Lightly grilled to perfection / 25.75

Cajun Blackened Salmon

Pan seared with cajun spice / 26.75

Cajun Blackened Halibut

Pan seared with cajun spice / 27.50

Mediterranean Halibut

Lightly baked with bruschetta, black olives and feta. / 29.50

Pan Fried Haddock

Lightly floured, sprinkled with lemon pepper and pan seared. / 18.25

New Orleans

Served with 2 sides

Inspired while visiting the French Quarter in New Orleans.

Each fish selection is blackened and topped with our lightly spiced creamy creole shrimp sauce.

Salmon New Orleans / 29.75**Halibut New Orleans** / 31.75**Haddock New Orleans** / 22.75

Pasta Linguini

Choose from Alfredo or Marinara sauce, topped with a sprinkle of parm cheese and served with garlic toast

Seafood Linguini

With sea scallops, shrimp and mussels / 28.75

Chicken Linguini / 20.75**Shrimp Linguini** / 21.75**Lobster Linguini** / 28.75

Jambalaya

A classic Louisiana dish dressed with fresh chives, your choice of mild, medium or hot with shrimp, chicken, spicy andouille sausage and rice / 24.75

Side Dishes

The following prices are for side dishes included with the meal. Additional sides available at additional prices.

Regular Sides

- Fries
- Garlic Mashed Potatoes
- Coleslaw
- Vegetable of the day
- Rice
- Garden Salad
- Baked Potato
- Cup of daily soup

Gourmet Sides

- Caesar Salad add / .75
- Greek Salad add / 3
- Artisan Salad add / 4
- Boathouse Salad add / 5
- Sweet Potato Fries add / 3
- Loaded Baked Potato / 3
- Poutine add / 4
- Seafood Chowder add / 3



Battered Halibut



Grilled Salmon



Seafood Pasta



Jambalaya



Seafood

Served with 2 sides

Crab

Alaskan King Crab Legs

1 lb of succulent and sweet crab served with garlic butter. / 48.75

Shrimp

Sautéed Shrimp

Large shrimp sautéed in your favourite sauce. Traditional garlic butter and white wine sauce or creamy creole. / 27.75

Scallops

Pan Seared Sea Scallops

Jumbo sea scallops sautéed in garlic butter and white wine. / 36

Canadian Lobster Tails....Eh!

Twin 5oz Lobster Tails

Succulent & tender Canadian tails, butterfly cut, served with garlic butter. / 45

Chicken

Served with 2 sides

Chicken Parm

Two boneless chicken breasts lightly grilled, topped with marinara sauce and four cheese blends. / 24

Breaded Chicken Strips

Lightly breaded and seasoned chicken fillets served with traditional plum sauce. / 18.75

Creole Chicken

Boneless chicken breasts sautéed in our lightly spiced creamy creole sauce. / 23

Reef & Beef

Served with 2 sides

Beef

Angus Reserve Sirloin

Lightly seasoned 9oz perfectly aged sirloin. / 28.75

Tenderloin

A 4oz tenderloin, perfect size for pairing with seafood or enjoy on its own. / 26.75
Double steak / 39

Add your Reef

Choose a steak above and add your favourite Reef choice below.

Creole Shrimp

Tender petite shrimp sautéed in our lightly spiced creamy creole sauce. / 6.50

Jumbo Garlic Shrimp

Our premium jumbo shrimp sautéed in garlic and white wine or creamy creole sauce. / 11

Lobster Tail

A 5oz Lobster Tail with garlic butter. / 18

Sea Scallops

Pan seared scallops sautéed in garlic and white wine. / 13

Alaskan King Crab

A 1/2 lb of Alaskan King Crab with garlic butter. / 20

Rare- Red Throughout

Medium Rare- Red Centre, Pinb Through out

Medium- Pinb Centre

Medium Well- Trace of Pinb

Well Done- No Pinb

Steak Toppers

Creamy Creole Sauce

Made with real cream and cajun spices with

just the right amount of heat. / 4

Sautéed Mushrooms / 4

Sautéed Onions / 3

Gravy / 3

Seafood Combos

Lobster and King Crab

A lobster tail and a 1/2 lb of king crab, served with garlic butter / 48.75

Sea Scallops & Jumbo Shrimp

Sea scallops and shrimp sautéed in garlic butter and white wine / 34.75

Lobster Tail with Jumbo Shrimp & Scallops

A lobster tail, jumbo shrimp & sea scallops sautéed in garlic butter & white wine / 44.75

Shrimp and Lobster

A lobster tail with sautéed shrimp in garlic butter and white wine / 39.75

Boathouse Seafood Feast for Two

Lobster, Scallops, Shrimp, King Crab, Fish & Mussels

Lightly grilled salmon, garlic & white wine sautéed shrimp & scallops, 2 lobster tails, 1/2 lb king crab & 1 lb mussels. Served with 4 side dishes, garlic butter & fresh baked panini loaf. / 125

Catch The Flavour



TAKE-OUT Specials

Take-out Specials 613-969-2211

NEW lower prices to help you and your family through these difficult times.
This Menu only available for Take-out and Delivery / Full Menu also available.

Battered Haddock

Served with fries and coleslaw
1 piece Haddock / 13.75
2 piece Haddock / 21
4 piece Haddock Family Pack / 40
Family Pack comes with 4 pieces of fish, 1 large fry and your choice of 1 large coleslaw or garden or caesar salad.

Battered Halibut

Served with fries and coleslaw
Halibut Nuggets / 13
1 piece Halibut / 18
2 piece Halibut / 29
4 piece Halibut Family Pack / 55
Family Pack comes with 4 pieces of fish, 1 large fry and your choice of 1 large coleslaw or garden or caesar salad.

Breaded Seafood

Served with fries and coleslaw
Breaded Jalapeno Shrimp / 12.50
Breaded Filo Shrimp / 13
Breaded Coconut Shrimp / 14
Breaded Scallops / 17

Breaded Chicken

Served with fries and coleslaw
2 piece Kids Chicken / 7
4 piece Chicken / 13
6 piece Chicken / 18

Fries and Potatoes

Fries sm 5 / lg 9
Poutine sm 9 / lg 14
Sweet Potato Fries sm 6 / lg 10
Crave sm 1 / lg 3

Greens

Substitute your fries for a small salad
House salad add 1.75
Caesar salad add 2.75
Greek Salad 3.75

On it's own

Sm House Salad 6 / Lge 9
Sm Caesar Salad 6.50 / Lge 10
Sm Greek Salad 7.50 / Lge 11

Platters

Served with fries and coleslaw

Breaded Shrimp Trio Platter

Crispy breaded filo shrimp, coconut shrimp and jalapeno shrimp served with seafood sauce. / 18

Admiral's Platter

Crispy breaded scallops with your choice of filo Shrimp, Jalapeno Shrimp or Coconut Breaded Shrimp served with seafood sauce. / 18

Captain's Feast

A feast it is! Crispy breaded scallops, your choice of filo Shrimp, jalapeno shrimp or coconut breaded shrimp and your choice of battered fish, served with seafood sauce.
Battered Haddock / 22
Battered Halibut / 26

Boathouse Desserts

Lemon Meringue Pie / 6



Brownie Explosion / 6.25



Apple Blossom a la mode / 6.50



Cherry Cheesecake / 8.75



Sweet & Salty Chocolate Truffle (Gluten Free) / 8.75



Coconut Cream Pie / 5.50



Dessert Coffee 1 oz / 9



B&B
Blueberry Tea
Mante Crisito
Boathouse Coffee
Irish Coffee
Spanish Coffee
Chocolate Brownie



Minnow Menu

Kids 10 and under
Meal includes 1 side dish, bottomless pop or 1 white or chocolate milk or juice,

Halibut Fish Nuggets / 8.50

Breaded Shrimp / 8.50

Chicken Strips / 8.50

Linguini Noodles with

Alfredo or Marinara

Sauce / 8.50

Add shrimp or chicken / 4

Add Ice Cream / 2



Catch The Flavour

Side Dishes

Fries	Rice
Coleslaw	Cup of Soup
Garden	Carrot and Celery
Caesar Salad	Sticks with ranch
Vegetable of the day	dipping sauce

Additional Items

Side Fries / 4 Regular size / 7
Side Poutine / 9 Regular size / 14
Side Sweet Potato Fries / 6 Regular size 10
Gravy / 3
Rice / 3
Garlic Mashed / 5
Loaded Baiser with bacon & cheese / 6
Coleslaw / 2.50
Vegetable of the day / 4
Baked Potato / 4

Beverages

Bottomless Pop / 3.49
Ice Tea / 3.69
Bottomless Coffee / 3.39
Regular Tea / 3.39
Specialty Tea / 3.79
Juice and Milk - Small / 2.99 Large / 4.49

(All applicable taxes extra, prices subject to change at any time, delivery charges may apply)

BoathouseLure.ca

32 South Front St. Belleville, ON

613.969.2211