



BOATHOUSE

AT THE RIVERSIDE

Sundays 11:30 a.m. to 3 p.m.

BRUNCH EXCLUSIVES

- V AVOCADO "TOAST" \$10**
Bruschetta Style Toasted Baguette
Guacamole | Egg | Cherry Tomato
Feta Drizzle
- LEMON RICOTTA STUFFED BRIOCHE \$13**
Lemon Crème Anglaise | Ricotta Cheese
Whipped Cream | Fresh Fruit Medley
Powdered Sugar
- HOUSE-SMOKED SALMON & KALE EGGS BENEDICT \$12**
Braised Kale | Garlic | Coddled Egg
Hollandaise Sauce | Toasted English Muffin
- ALL AMERICAN BOARD \$14**
Fried or Scrambled Eggs
Roasted Fingerling Hash
Brioche Toast | Bacon
- Gf HUEVOS RANCHEROS \$12**
2 Fried Eggs | Pulled Pork
Black Beans | Pico de Gallo | Queso Fresco
Ranchero Sauce | Cilantro
- PANZANELLA SALAD \$8**
Hand Torn Toasted Brioche | Cucumber
Red Onion | Heirloom Cherry Tomato
Chickpeas | Basil | Red Wine Vinaigrette

SOUPS AND SALADS

- Gf Df V TUSCAN KALE & WHITE BEAN SOUP BOWL \$4**
- Gf COBB SALAD \$9**
Romaine | Cherry Tomatoes | Bacon | Radish
Boiled Egg | Scallions | Bleu Cheese
Lemon Vinaigrette
- CAESAR SALAD \$8**
Romaine Lettuce | Parmesan Cheese
Caesar Dressing | Croutons
- Gf GREEK SALAD \$8**
Kale | Cherry Tomatoes | Red Onion | Olives
Feta Cheese | Red Bell Pepper
Red Wine Vinaigrette

****ADD PROTEINS TO ANY SALAD
CHICKEN \$6 | SHRIMP \$7 | SALMON \$10**

CLASSICS

- ROASTED MUSHROOM & SHALLOT PIZZA \$10**
Three Cheese Crema | Seasonal Mushrooms
Shallots | Preserved Lemon Mozzarella | Chives
- HEIRLOOM TOMATO PIZZA \$6**
Fresh Mozzarella | Heirloom Cherry
Tomatoes | Basil | Pomodoro Sauce
- THE GALLEY BURGER \$10**
8 oz. Grilled Black Angus Beef
Romaine Lettuce | Tomato
Toasted Brioche Bun
Add Cheese \$1 - Choose Aged Cheddar, Swiss
or Blue Cheese
- PRESSED CUBAN PANINI \$12**
Slow Roasted Mojo Marinated Pork
Black Forest Ham | Aged Swiss
Cornichons
Grainy Mustard Dijonnaise
- BOATHOUSE CRAB CAKE \$13**
Shishito Scallion Remoulade
- MAHI FISH SANDWICH \$15**
Shishito Scallion Remoulade
Heirloom Tomato | Arugula

CROW'S NEST CHICKEN SANDWICH \$12
Roasted Free Range Chicken Breast
Sun-Dried Tomato Aioli | Arugula
Add Cheese \$1 - Choose Aged Cheddar, Swiss
or Blue Cheese

ALL SIDES \$3

- Black Beans and Toast | Garlic Butter Pasta | Toasted Baguettes
Tomato Salad | French Fries | Potato Chips
Guacamole | Fish Dip | Olives and Feta

Gf = Gluten Free

V = Vegetarian

6.1.20



FOLLOW US: @BHRiverside

www.boathouseattheriverside.com | 954.377.5494 | 620 SE 4th Street, Ft. Lauderdale, FL

*Please ask your server about free valet when dining
**18% Gratuity will be added on for parties of 6 or more
*Consuming raw or uncooked meats, poultry/seafood/eggs
may increase risk of food borne illness

FEATURED COCKTAILS

14 DAY AGED

NEW RIVER RUM RUNNER \$14

House-Infused Camus Blackberry Brandy
House-Infused Miami Club Banana Rum
Afrohead Dark Rum 7 Year
Fresh Orange Juice | Filthy Cherry Juice
Fresh Pineapple Juice

LIMITED AVAILABILITY

FIGURE EIGHT \$12

Rumhaven Coconut Rum | Miami Club Rum
Housemade Ginger Syrup
Fresh Squeezed Lime | Ginger Beer



OVERHAND KNOT \$12

Hendrick's Gin | Skinos Mastiha | Basil
Fresh Squeezed Lime | Plum Bitters



CARRICK'S BEND \$12

Michter's Whiskey | Fresh Squeezed Lemon
Housemade Blueberry Reduction
Blueberry Preserves



CLOVE HITCH \$12

Titos Vodka | Figenza Fig Spirit | Skinos
Mastiha | Fresh Squeezed Lime | Ginger,
Beer



DIAMOND KNOT \$12

Mastro Doble Tequila | Fresh Watermelon
Fresh Citrus | Grapefruit Bitters



⚓ = Local Brew

*Availability, prices and vintages
subject to change

5.1.20

BOATHOUSE

AT THE RIVERSIDE

NEW RIVER HISTORY

Legend has it, the New River appeared after a storm or earthquake collapsed the roof of an underground waterway.

Seminoles called it Himmarsee, or "new water". The river kept shifting as it flowed over the sandy barrier island so boaters saw what looked like a "New River" and the name was adopted by settlers in the 1830's.

During prohibition, the river was a great way for the Rum Runners to smuggle Moonshine and Rum by boat up the river into town, earning the name "Fort Liquordale".

BOTTLED BEER

CLASSICS

Beck's N/A...\$4

Budweiser...\$5

Bud Light...\$5

Michelob Ultra...\$5

Miller Lite...\$5

Yuengling...\$5

Heineken...\$6

Blue Moon...\$6

Corona...\$6

Stella Artois...\$6

Angry Orchard...\$6

Domestic Bucket (5)...\$15

Imported Bucket (5)...\$20

CRAFTS & LOCALS

Hanalei, IPA, Kona Brewing ... \$5

Longboard, Lager, Kona Brewing ... \$5

Sandbar, Sunday, American Ale,
Islamorda Beer Co ... \$6 ⚓

Pineapple Blonde,
Blonde Ale, Funky Buddha, FTL ... \$5 ⚓

Floridian,
Hefeweizen, Funky Buddha, FTL ... \$5 ⚓

Hop Gun, IPA, Funky Buddha, FTL ... \$5 ⚓

Pop's Porter, Porter,
Wynwood Brewing Co, Miami ... \$5 ⚓

Goose Island, IPA, Chicago ... \$5

Golden Monkey, Belgian Tripel,
Victory Brewery, PA ... \$7

DRAFT BEER

Boathouse Brew, Locals Only Lager ... \$6 ⚓
Local Rotating Draft ... \$6 ⚓

WINES BY THE GLASS

WHITES

Pinot Gris, Archery Summit, Oregon \$12
White Blend, ZOE, Greece \$8
Sauvignon Blanc, Whitehaven,
New Zealand \$11
Riesling, BEX, Germany \$7
Chardonnay, Clos Pegase, California \$11

ROSÉ & SPARKLING

Prosecco, Torresella, Italy \$10
Still Rosé, Maison Fortant, France \$11
Sparkling Rosé, Klr-Yannl, Greece \$12

REDS

Pinot Noir, J Vineyards, California \$11
Côtes du Rhone, E. Guigal, France \$10
Rioja, Bodegas Muriel, Spain \$9
Cabernet Sauvignon, BR Cohn,
Silver Label, California \$11
Red Blend, ZOE, Greece \$8

WINES BY THE BOTTLE

WHITES

Chablis, Domalne Bordet, France
\$52 | #001

Pinot Gris, A to Z, Oregon

\$40 | #004

Pouilly-Fuissé, Bouchard Aîné & Fils, France

\$72 | #007

Vermentino, La Spinetta, Italy

\$48 | #006

White Blend, Douloufakis Dafnios, Greece

\$40 | #010

Pino Grigio, Santa Margherita, Italy

\$56 | #005

Sauvignon Blanc, Chalk Hill, California

\$52 | #009

Chardonnay, Hess Shirtdall, California

\$39 | #002

Chardonnay, Laguna RRV, California

\$45 | #003

ROSÉ & SPARKLING

Champagne, Ayala, France

\$90 | #014

Cremant d'Alsace, Luclen Albrecht, France

\$44 | #029

Cava, Castellor, Spain

\$35 | #012

Prosecco, LaMarca, Italy

\$31 | #015

Sparkling Rosé, Fortant Maison, France

\$49 | #013

Still Rosé, Fleur de Mer, France

\$43 | #016

Still Rosé, Juliette, France

\$32 | #017

Brut, J Vineyards, California

\$78 | #030

REDS

Pinot Noir, A to Z, Oregon

\$43 | #020

Pinot Noir, Sonoma Cutrer, California

\$70 | #028

Montepulciano d'Abruzzo, Masciarelli, Italy

\$28 | #022

Malbec, Amalaya, Argentina

\$32 | #023

Zinfandel, Blanchi, California

\$45 | #027

Merlot, Domalne Skouras, Greece

\$32 | #024

Cabernet Franc, Couly Duthell, France

\$48 | #021

Cabernet Sauvignon, Broadside, California

\$32 | #018

Cabernet Sauvignon, Louis M. Martini,
California \$35 | #019



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*Please ask your server about the selection during
the day. *Crabapple will be added on for parties of 6 or more
*Consuming food or drinks in public places is prohibited
may incur a fee at that time please advise.