



# BOATHOUSE

AT THE RIVERSIDE

## SOUPS AND SALADS

**Gf Df V** TUSCAN KALE & WHITE BEAN SOUP BOWL \$4

**Gf** CITRUS BURRATTA SALAD \$10  
Blood Orange | Valencia Orange  
Grapefruit | Watercress | Balsamic

**Gf Df V** CHILLED CUCUMBER SALAD \$8  
White Balsamic Citrus Vinaigrette | Dill  
Olive Oil | Watercress

**Gf** COBB SALAD \$9  
Romaine | Cherry Tomatoes | Bacon | Radish  
Boiled Egg | Scallions | Bleu Cheese  
Lemon Vinaigrette

**Gf** GREEK SALAD \$8  
Kale | Cherry Tomatoes | Red Onion | Olives  
Feta Cheese | Red Bell Pepper  
Red Wine Vinaigrette

CAESAR SALAD \$8  
Romaine Lettuce | Parmesan Cheese  
Caesar Dressing | Croutons

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

## BARE HANDS

On Artisan Breads | Served W/Chips

**MAHI FISH SANDWICH \$15**  
Shishito Scallion Remoulade  
Tomato | Arugula

**PRESSED TUNA PANINI \$12**  
Confit Ahi Tuna | Roma Tomato | Fresh Basil  
Charred Scallion Shishito Pepper Aioli

**PRESSED CUBAN PANINI \$12**  
Slow Roasted Mojo Marinated Pork  
Black Forest Ham | Aged Swiss  
Cornichons  
Grainy Mustard Dijonnaise

**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

**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

Potato Chips | Malanga Chips  
French Fries | Garlic Butter Pasta  
Tomato Salad | Toasted Baguettes  
Cucumber Salad | Honey Brussels

- = Spicy
- Df** = Dairy Free
- V** = Vegetarian
- Gf** = Gluten Free

## HOT NIBBLERS

**Gf Df** ROASTED BRUSSEL SPROUTS \$8  
Honey | Toasted Pistachios | Crushed Red  
Pepper | Maldon Salt

**DOUBLE ROASTED GARLIC PARMESAN  
FINGERLING POTATOES \$6**  
Smoked Garlic Aioli | Parmesan | Olive Oil  
Parsley | Crispy Garlic Chips | Maldon Salt

**V** TORCHED BRIE CROSTINI \$9  
Brie | Dates | Walnuts | Honey

**BOATHOUSE CRAB CAKE \$13**  
Shishito Scallion Remoulade

**STEAMED MUSSELS \$13**  
Harissa | Lemon | Butter | White Wine  
Garlic | Toasted Baguette

**CHARRED SPANISH OCTOPUS \$13**  
Red Pepper Coulis | Fingerling Potatoes  
Arugula | Annatto Seed Oil

**KEY WEST FRITTERS \$6**  
Conch | Octopus | Pico De Gallo | Aji Amarillo  
Cilantro

**SAUTÉED SHRIMP \$9**  
Garlic | Basil | Paprika | Charred Lemon  
Toasted Baguette

**GATOR TACOS \$9**  
Mojo Marinated Gator Tenderloin | Avocado  
Cilantro Crema Sauce | Pico de Gallo | Arugula  
Charred Lime Wedges

**Gf Df** SURF & TURF SKEWERS \$10  
Fire Grilled Shrimp | Black Angus Beef  
Cherry Tomato | Cilantro  
Red Pepper Coulis

**Gf Df** CHICKEN SKEWERS \$6  
Free Range Chicken  
Cherry Tomato | Cilantro Coulis

## BRICK OVEN ROSEMARY INFUSED PIZZA DOUGH

**HEIRLOOM TOMATO PIZZA \$6**  
Fresh Mozzarella | Heirloom Cherry  
Tomatoes | Basil | Pomodoro Sauce

**ROASTED MUSHROOM & SHALLOT PIZZA \$10**  
Three Cheese Crema | Seasonal Mushrooms  
Shallots | Preserved Lemon  
Mozzarella | Chives

**SUMMER SQUASH PIZZA (RATATOUILLE) \$8**  
Tomato Sauce | Summer Squash | Zucchini  
Mozzarella | Roasted Red Pepper

## CHILLED NIBBLERS

**Gf Df** SEARED AHI TUNA TATAKI \$14  
Lightly Seared Ahi Tuna | Hass Avocado  
Heirloom Tomato | Citrus Pickled Red Onions  
Radish | Arugula | Black Sesame Seeds  
Asian Glaze

**Gf** LOS CAYOS COCONUT LIME CEVICHE \$11  
Seasonal Fish | Poached Shrimp | Coconut  
Mint | Jalapeño | Lime | Red Peppers | Citrus  
Pickled Red Onions | Cilantro | Malanga Chips

**Gf Df** PORTSIDE CEVICHE \$11  
Seasonal Fish | Poached Shrimp  
Citrus Aguachile | Jalapeño  
Red Pepper | Mint | Cilantro | Radish  
Malanga Chips

**Gf** MARINATED OLIVES & FETA \$7  
Mixed Cerignola Olives  
Feta Cheese | Olive Oil  
Citrus and Scorched Rosemary

**SMOKED FISH DIP \$6**  
Cornichons | Fire Roasted Red Pepper  
Potato Chips

**Gf V** GUACAMOLE \$6  
Hand Pressed Avocados | Jalapeño  
Red Onions | Cilantro | Tortilla

## CHEF EXCLUSIVES

**CILANTRO RISOTTO w/CITRUS BUTTER  
CRUSTED SWORDFISH \$20**  
Arborio Rice | Cilantro Coulis | Lime  
White Wine | Shallots | Parmesan Cheese

**Gf Df** PAN SEARED SALMON w/SHERRY SOY  
GLAZED SEASONAL VEGETABLES \$19  
Baby Bok Choy | Sugar Snap Peas  
Pearl Onions | Fava Bean Lemon Yogurt

**Gf** ROASTED HALIBUT w/FAVA BEAN  
& PANCETTA SUCCOTASH \$22  
Corn | Carrots | Red Pepper | Fava Beans  
Crispy Pancetta | Cilantro Coulis

**Gf** 8 OZ. HANGER STEAK  
w/BRUSSELS and POTATOES \$23  
Sous Vide Black Angus | Honey Brussels  
Double Roasted Fingerlings  
Seasonal Compound Butter

**Gf Df** BLACK RICE & SEAFOOD PAELLA \$16  
Forbidden Black Rice | Mussels | Shrimp  
Thai Chili | Red Pepper Sofrito  
Scallions | Saffron | Crispy Rice

**Gf Df** GRILLED CHICKEN BREAST  
w/WATERCRESS SALAD and  
CHARRED HERB SALSA \$13  
Arugula and Shaved Vegetables  
Basil Lemon Pistou | Lemon Vinaigrette  
Malanga Crisps

**Gf Df** PAN ROASTED BLACK GROUPER \$22  
Roasted Heirloom Carrots  
Basil Lemon Pistou

Join Us For  
*Sunday Brunch*  
11:30 a.m. to 3:00 p.m.

5.29.20



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www.boathouseattheriverside.com | 954-377-5494 | 620 SE 4th Street Ft. Lauderdale, FL

\*Please ask your server about free value when dining.  
\*\*15% Gratuity will be added on for parties of 6 or more.  
\*Consuming raw or undercooked 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

# 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 Himmarshee, 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

## BOTTLED 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-Yanni, 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 Shirtail, 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, Casteller, 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, Bianchi, 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

