

## **OYSTERS\***

Disco Hama, Lilliwaup  
Island Creek Select, Duxbury, MA  
Summerstone, Lilliwaup  
*Served with mignonette & lemon*

Marinated olives **5**

Pickled and preserved vegetables **8**

Chips & allium dip, 1 oz paddlefish caviar **30**

Shrimp chips, crème fraîche, radish, smoked trout roe **13**

Olive oil brioche, bay butter, flakey salt **10**

Scallop cru, cultured cream, radish, lemon, crispy shallots\* **18**

Steak tartare, egg yolk, potato chips\* **18**

Spring lettuces, toasted garlic, mint, banyuls vinegar **14**

Frites and aioli **9**

Grass fed, dry aged burger with green goddess, frisée, sesame bun **11**

Manila clams, nduja, vermouth, parsley and lemon **22**

*Bateau steaks available upon request, please allow 40 minutes-1 hour to cook*

Cheese, preserves, crackers **10**

Coco toast, ganache, olive oil, sea salt **9**

Lovage ice cream, strawberries **9**

Boat St. Bread Pudding, rum butter, sultanas, fresh cream **12**

## **Thank you for visiting Boat Bar**

*Chef Taylor Thornhill, Sous Chef Justin Legaspi  
GM Keri D'Angelo, Lead Bartender Jen Rae*

*\*consumption of raw, undercooked or unpasteurized  
foods may increase foodborne illness*