

OYSTERS*

Moon Shoal, Barnstable, MA
Summerstone, Lilliwaup, WA
Island Creek, Barnstable, MA
Served with mignonette & lemon

Marinated olives **7**

Pickled and preserved vegetables and fruits **8**

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

Shrimp chips, crème fraîche, radish, smoked trout roe **14**

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

Scallop cru, cultured cream, radish, lemon, crispy shallots* **20**

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

Young lettuces, toasted garlic, mint, olive oil & vinegar **14**

Billy's tomatoes, moroccan olive oil, sea salt, vanilla **16**

Frites and aioli **9**

Grass fed, dry aged burger with green goddess, frisée, sesame bun **12**

Manila clams, nduja, vermouth, parsley, lemon & grilled bread **22**

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

Cheese, preserves, crackers **11**

Chocolate brioche, ganache, olive oil, sea salt **8**

Lovage ice cream, strawberries **8**

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

Thank you for visiting Boat Bar

*Chef Taylor Thornhill, Sous Chef Justin Legaspi
GM Jenna DeRobbio, Lead Bartender Jen Rae*

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