

# THE SACKETS BOATHOUSE

RESTAURANT & BAR



214 Main Street • Sackets Harbor • [www.TheSacketsBoathouse.com](http://www.TheSacketsBoathouse.com)

## OFFSHORE SOUPS

### Seafood Bisque

A classic bisque, creamy and kissed with sherry. 7.00

### Floating Island

Onion soup topped with crostini, melted provolone, Swiss and Parmesan cheeses. 8.00

## SIDEBOARD SALADS

Make any salad a meal.

Chicken 4.50 Shrimp 6.00  
Blackened Salmon 8.00 Flat Iron Steak 10.00

### The Wedge

A 1/4 wedge of crisp iceberg covered with your choice of Thousand Island or creamy bleu dressing, with applewood bacon, tomatoes, cucumber, red onion and egg. 8.50

### Mandarin

Berries, mandarin oranges and bleu cheese crumbles on a bed of baby spinach, drizzled with honey mustard poppy seed dressing and slivered almonds. 14.00

### Greek

Romaine lettuce, Kalamata olives, bell peppers, cucumbers, tomatoes and red onions with a toasted oregano vinaigrette, topped with crumbled feta cheese. 11.50

### House

Spring greens, cucumbers, tomatoes, onions, carrots, croutons and your choice of dressing. 5.00

### Vermont

Spring greens topped with goat cheese crumbles, blueberries, candied walnut, carrot, tomato, red onion and finished with blueberry vinaigrette. 14.50

### Caesar

Crisp romaine tossed in a traditional Caesar dressing with Parmesan cheese and garlic croutons. Anchovies upon request. 10.00

## BURGERS & SANDWICHES

All served with chips or coleslaw.

Fries 1.00 Sweet Potato Fries 2.50  
Onion Rings 2.50 Bacon 1.00

### American Classic Burger

A seasoned 8 oz certified-Angus patty, topped with melted American cheese, lettuce, tomato and onion on a toasted roll. 11.00

### Blues Burger

A seasoned 8 oz certified-Angus patty topped with caramelized onions, bacon and crumbly bleu cheese on a toasted roll. 12.50

### Chicken & Brie

Grilled chicken breast finished with a raspberry mango chutney, sliced apples and brie, on toasted ciabatta. 13.00

### Bali Chicken

Grilled BBQ chicken breast topped with pineapple, bacon, caramelized onions and provolone cheese on a toasted roll. 11.50

### The Mediterranean

Fresh mozzarella, vine-ripe tomatoes, roasted red peppers, spinach and Kalamata olive tapenade on ciabatta. 11.50

### That Fire Thang

A seasoned 8 oz certified-Angus patty served with a house-made fire-salsa, Tabasco-soaked onions, jalapeños, melted pepper-jack and chipotle mayo on a toasted roll. IT'S HOT! 12.00

### Bacon-Mushroom-Swiss

Our seasoned 8 oz certified-Angus patty served with sautéed mushrooms, bacon, creamy garlic aioli and melted Swiss cheese, served on a toasted roll. 13.00

### Grilled Chicken

Chicken breast topped with caramelized onions and provolone cheese on a bed of spinach, with garlic aioli on ciabatta. 11.50

### Boathouse Fish Sandwich

Beer-battered haddock fried golden and served with house-made tartar sauce, on a toasted roll with lettuce and tomato. IT'S BIG! 14.50

### Crabby Patty

Crabcake topped with onion straws, lettuce, tomato and rémoulade on a toasted roll. 15.50

## ANCHORS AWEIGH

### Baked Brie

Creamy French Brie wrapped in phyllo, served warm with fresh berries, toasted almonds and drizzled with local honey. 13.00

### Spinach & Artichoke Dip

A creamy, cheesy blend of spinach and artichoke hearts, baked and served with a garlic baguette. 12.00

### Shrimp Cocktail

Four jumbo Gulf White Shrimp with a classic cocktail sauce. 13.50

### Baked Chevre

Goat cheese wheels served hot in Salsa Rosa with a warm garlic baguette. 12.00

### Asian Ahi Crisp

Sushi grade tuna marinated and seared rare, served on crispy fried wontons with mango chutney and toasted sesame seeds. 14.00

### Calamari

Served over spring greens with a fresh lemon parsley anchovy dipping sauce. 13.50

### Shrimp Louie

Breaded and fried, tossed in Louie sauce, over spring greens with pimentos, red onion and sesame seeds. 14.00

### Fried Pickles

Hand breaded pickle spears served with a creamy dill dipping sauce. 7.50

### Prince Edward Island Mussels

A full pound, sautéed in a Fra Diavolo white wine broth. 13.50

### Crab Cakes

Hand-pattied, sautéed golden and served with a creamy lemon dill sauce. 13.50

## HARBOR SNACKS

### Chicken Tenders

With dipping sauce. 8.75

### Guinness Battered Onion Rings

With dipping sauce. 8.50

### Mozzarella Sticks

With side of marinara. 7.50

### Colossal Clam Strips

With tartar sauce. 12.00

### Chipotle Chips

5.00

### Sweet Potato Fries

With whipped Cajun butter. 7.50

### Basket of French Fries

5.00

## LITTLE MATEY'S MENU

Choose a Main Course, a Side and Somethin' to Wet Yer Whistle! 6.95

### Main Course

Barnacle Burger  
Barnacle Burger with Cheese  
Davey Jones' World Famous Fried Shrimp  
Pirates Pasta served with Marinara or Butter  
Shiver Me Chicken Tenders

### Side Dish

Smashed Island Applesauce  
Golden Dubloon Potato Chips  
Land Lubbin' French Fries

### Dangerous Desserts

add 2.50  
Seafoam Ice Cream Sundae  
Rusty Root Beer Float

### Drinks

Milk  
Chocolate Milk  
Lemonade  
Iced Tea  
Soda  
Refills 1.00

## MAINSAIL ENTRÉES

Starting at 4:00pm

### Shrimp Pasta

Gulf shrimp sautéed and tossed in a light garlic herb cream sauce with linguine. 19.50

### Stuffed Salmon

Baked wild salmon stuffed with crab meat, over orzo finished with a lemon dill white butter sauce. 24.50

### Shrimp & Scallop Medley

Gulf shrimp and bay scallops sautéed in classic white wine garlic sauce, with chopped tomatoes, tossed with linguine. 21.50

### Baked Haddock

An herb butter crumb topped Icelandic haddock served over lemon orzo and seasonal vegetable. 18.00

### The Neptune

Oven roasted Icelandic haddock smothered with shrimp, scallops, chopped clams and PEI mussels in a lightly spiced tomato herb white wine broth over orzo with seasonal vegetables. 27.00

### Seafood Pasta

Scallops, shrimp, chopped clams and mussels in a creamy white wine herb sauce tossed with linguine. 22.50

### Siciliano

Shrimp, scallops, chopped clams and PEI mussels sautéed in a spicy tomato garlic broth with mushrooms and green onions, tossed with linguine. 22.50

### Fried Haddock

Beer battered, fried golden with french fries and coleslaw. 16.50

### Pasta Vongole

Chopped clams tossed with linguine in a light cream garlic herb white wine sauce. 16.00

### Chicken Puttanesca

Marinated and grilled, smothered in an olive, caper, onion, tomato herb white wine sauce over orzo with seasonal vegetables. 18.00

### Straw & Hay

A blend of semolina and spinach fettuccine. Tossed in a creamy herb sauce with prosciutto, fresh peas, grilled chicken, all topped with grated Parmesan. 19.50

### Prime Rib

Oven roasted prime rib served with mashed potatoes, seasonal vegetables and au jus. Queen Cut 22.50 / King Cut 29.50

### Steak Chimichurri

8 oz flat iron steak, topped with chopped parsley, garlic, jalapeños and lemon pesto, with sweet potato fries and vegetable. 24.50

## MARITIME MARTINIS

### Vodka Selection

Stolichnaya (Russia), Kettle One (Holland), Absolut (Sweden), Tito's (TX), Belvedere (Poland), Chopin (Poland), Grey Goose (France), Life of Reilly (NY)

#### The Classic

Your choice of vodka or gin with vermouth and olives. 9.50 - 12.00

#### Cosmopolitan

Sky Citrus, Cointreau, fresh squeezed lime and a splash of cranberry. Garnished with a lime. 8.00

#### The Ruby

Finlandia Grapefruit Vodka, Cointreau and fresh lime juice splashed with cranberry in a sugar-rimmed glass. Garnished with a lime. 8.00

#### Sackets Sunset

Absolut Mandarin and Finlandia Cranberry Vodka splashed with orange and cranberry juices. Garnished with an orange. 8.00

#### Bimini

Parrot Bay Coconut Rum splashed with Chambord, cranberry and pineapple juices. Served with fresh pineapple. 7.50

#### Strawberry Fields Forever

Strawberry Bacardi Rum with a splash of Van Gogh Vanilla Vodka and Pink Lemonade in a vanilla sugar rimmed glass. Garnished with a fresh strawberry. 7.50

#### Mermaid

Absolut Mandarin Vodka splashed with Blue Curacao, pineapple juice and sour. Garnished with fresh pineapple. 7.50

#### Peach Melba

Stoli Blueberry Vodka splashed with Peachtree schnapps and Chambord. Garnished with fresh blueberries. 7.50

#### Espresso-tini

Van Gogh Double Espresso Vodka infused with dark Creme de Cacao in a raw sugar rimmed glass with a twist. 8.50

#### Hershey Kiss

Van Gogh Double Dutch Chocolate Vodka with dark Creme de Cacao and Godiva White Chocolate Liqueur. In a cocoa puff glass with a Hershey Kiss. A great finish! 8.50

### Gin Selection

Tanqueray (Great Britain), Bombay Sapphire (London), Beefeaters (London), Boodles (London), Hendrix (Scotland)

#### James Bond

Stolichnaya vodka and Bombay Sapphire Gin kissed with Lillet. Shaken, not stirred, with a twist! 10.00

#### East Sider

Hendrix Gin over muddled cucumber, fresh mint, lime and simple syrup. Summer in a glass - Drink up Jim! 12.50

#### Ultimate Manhattan

Templeton Rye, the good stuff, splashed with Carpano Sweet Vermouth (Italy). Up with a cherry. 12.00

#### Lemon Drop

Sky Citrus over muddled lemons and sugar, splashed with sour and served in a raw sugar-rimmed glass. 8.00

#### Very Berry

Stoli Blueberry and Sky Raspberry Vodkas, splashed with Chambord and cranberry. Garnished with fresh berries. 8.00

#### Upside Down Pineapple

Van Gogh Vanilla vodka, splashed with cherry and pineapple juice. Garnished with a cherry. Piece of cake! 7.50

#### Sicilian

Pomegranate Vodka, a splash of Pama Liqueur, orange juice and sour. Garnished with an orange slice. Favoloso! 7.50

#### Appletini

Three Olive Apple Vodka, a splash of Green Apple Liqueur and sour. 7.00

#### Banana Split

Van Gogh Vanilla Vodka and Banana Liqueur splashed with Godiva White Chocolate Liqueur in a cocoa puffed glass. Finished with a cherry! 8.50

#### Spiaggi

Van Gogh Vanilla Vodka and Frangelico. Shaken and served in a toasted hazelnut-rimmed glass. 8.50