

BOATWERKS

waterfront restaurant

LUNCH MENU

All parties of 7 or more will be put on one check, unless requested otherwise, with an added 18% gratuity.

◆ SOUPS 'N STARTERS ◆

Our House Specialty... **Waterfront** **Seafood Chowder**

Rich and creamy using the finest fresh fish and seafood then finished with a hint of sherry
Cup - 4.25 Bowl - 5.50

Soup of the Day

Cup - 3.25 Bowl - 4.50

Guacamole

House made guacamole served with corn tortilla chips, Salsa Rojo and fresh lime - 7.95

Crispy Fried Calamari

Lightly dusted, flash fried crisp. Served with a trio of dipping sauces - 8.95

Maryland Style Crab Cakes

Premium blue crabmeat finished with honey jalapeno aioli. Garnished with a sweet and tangy house made slaw - 9.95

Asiago, Spinach & Artichoke Dip

Served hot with carrot sticks, celery sticks and crispy pita chips - 7.95

◆ GARDEN GREENS ◆

ADD.....SEAFOOD CHOWDER CUP - 4.00 BOWL - 5.00OR SOUP OF THE DAYCUP - 3.00 BOWL - 4.00

TOP YOUR SALAD WITH ANY OF THE FOLLOWING:

Grilled Chicken or Portabella Mushroom - 4.00 Grilled Steak* or Salmon* - 7.00 Grilled Shrimp Skewer or Fried Shrimp or Seared Ahi Tuna* - 6.00

Caesar Salad

The classic Caesar with garlic croutons & grated Parmesan
Small - 6.50 Large - 8.50 Add Anchovies - 2.00

House Salad

Mixed greens, dried Michigan cherries, imported Gruyère cheese, red onion and candied pecans. Served with raspberry vinaigrette dressing
Small - 6.50 Large - 8.50

"Baby" Wedge Salad

A slight twist on the classic wedge salad.

We start with a baby head of lettuce topped with crisp bacon, shredded carrots, green onions and vine ripe tomatoes. Topped with our home made bleu cheese dressing
Small - 6.50 Large - 8.50

Boatwerks Chop Salad

Chicken, avocado, corn, bacon, bleu cheese, cucumber, tomatoes, mixed salad greens and romaine lettuce. Served with poppy seed dressing
Small - 8.50 Large - 10.50

Spinach Salad

Fresh baby spinach topped with sliced mushrooms, chopped bacon, red onion and hard boiled egg. Served with warm bacon dressing Small 8.50 Large 10.50

Grecian Salad

Romaine lettuce with vine ripe tomatoes, red onion, cucumber and kalamata olives. Topped with feta cheese, diced beef salami, pepperoncini and served with our house made Greek vinaigrette dressing
Small - 8.50 Large - 10.50

◆ SANDWICHES ◆

ALL Burgers are USDA Choice Steak Burgers, charbroiled, served on a Grilled Brioche bun and accompanied with house made Kettle Chips.
Substitute: Haystack Onions or Onion Rings - add 2.00 Seasoned French Fries or House Made Slaw - add 1.50

Boatwerks Burger*

Lettuce, tomato, red onion and your choice of cheese: Cheddar, Swiss, provolone, Boursin, American, pepper jack or smoked Gouda - 8.25

Bacon BBQ Burger*

Sweet Baby Rays barbecue sauce, premium smokehouse bacon, Cheddar cheese and topped with crispy haystack onions - 8.95

Triple Trio Cheese Burger*

WOW! Three Meats and Three Cheeses!
We start with our steak burger and top it with Cure 81 ham, premium smokehouse bacon and your choice of three cheeses: Cheddar, provolone, Swiss, Boursin, American, pepper jack or smoked Gouda - 9.95

Grilled Chicken Sandwich

Herb marinated breast of chicken grilled and topped with premium smokehouse bacon, provolone cheese and sun dried tomato aioli. Served on a unique pretzel bun - 9.50

Fried Lake Perch Sandwich

Our famous fried lake perch served on a grilled bun topped with house made cole slaw - 9.95

Grilled Tuna Steak Sandwich

Yellowfin tuna steak grilled & topped with tzatziki cucumber yogurt sauce, red onion and fresh spinach, and served on Naan flat bread - 9.95

“Texas Style” Beef Brisket Sliders

Smoked “melt in your mouth tender” beef brisket drizzled with Sweet Baby Rays and served on toasted brioche with crispy slaw and ranch seasoned potato wedges - 9.95

Boatwerks Prime Dip

Thin sliced, slow roasted prime rib topped with melted provolone cheese. Served on a rustic ciabatta roll with au jus - 9.95

Add Sautéed Mushrooms .50 Add Sautéed Onions .50

Turkey Cranberry Reuben

Thin sliced roasted turkey breast, creamy cole slaw and imported Swiss cheese grilled on artisan style cranberry walnut bread - 9.25

Club Sandwich Wrap

Roasted turkey breast, Cure 81 ham, smokehouse bacon, imported Swiss cheese, romaine lettuce, Roma tomatoes and peppercorn ranch aioli rolled in a whole wheat tortilla wrap - 9.95

Hot Turkey Sandwich

Roasted turkey breast sliced and served open faced over a thick slice of sour dough bread with mashed potatoes and turkey gravy. Garnished with a dollop of cranberry sauce - 9.50

WITH THE PURCHASE OF ANY SANDWICH OR ENTRÉE
ADD.....SEAFOOD CHOWDER CUP - 4.00 BOWL - 5.00OR SOUP OF THE DAY CUP - 3.00 BOWL - 4.00
A HOUSE SALAD, SMALL CAESAR SALAD, SMALL BABY WEDGE SALAD - 4.95 OR SPINACH SALAD - 5.95

◆ ENTRÉES ◆

Fried “Great Lakes” Lake Perch

Served with seasoned French fries, fresh dill and caper rémoulade and house made slaw
Small (5 pieces) 15.95 Large (8 pieces) 19.95

Fish & Chips

Wild caught Alaskan pollock hand dipped in our special recipe beer batter. Served with seasoned French fries, house made slaw and dill caper rémoulade
Small 10.95 Large 14.95

Open Faced Beef Sizzler*

Seven ounces of aged USDA choice beef sirloin served open faced on grilled ciabatta bread and served with ranch seasoned potato wedges - 10.95

Breaded Fantail Shrimp Platter

Ten lightly breaded fantail shrimp served with seasoned French fries, house made slaw, cocktail sauce and fresh lemon
Small (5 shrimp) 10.95
Large (10 shrimp) 16.95

Seared Ahi Tuna*

Sashimi grade wild caught tuna, rolled in sesame seeds and seared rare. Served with Asian noodles and sesame ginger dipping sauce
Small 13.95 Large 17.95

◆ BEVERAGES ◆

Pepsi products - 2.29

Lemonade - 2.29

Iced tea -
sweetened or unsweetened
or raspberry iced tea - 2.29

Juice: your choice of
orange, apple, cranberry,
grapefruit or V8 - 2.29

White or chocolate milk - 1.99

Coffee or decaf - 1.99

Hot tea - 1.99

Hot chocolate - 2.29

To share an entrée, please add a 3.00 charge.