

THE BOAT CLUB

evening STARTERS

Fresh Oysters on the Half Shell* (GF) \$15 | \$3 each
Ask your server for today's fresh varietal. 6 oysters or individually served with horseradish and fresh lemon

Coconut Shrimp* (GF) \$18
Hand breaded coconut crusted jumbo prawns served with house made cocktail and plum sauce

Crab Cakes* \$22
Citrus rémoulade, shaved radish, arugula, and fresh parmesan

Steamed Mussels or Clams* (GFR) \$18
Green lip mussels or little neck clams with garlic white wine butter sauce, grilled na'an

Tinned Fish Board* (GFR) \$24
Fishwife slow smoked mackerel with lemon chive cheese spread, house made pickled vegetables, fresh capers, and assorted crackers

Crab & Artichoke Dip* (GFR) \$18
Lump crab meat, cream cheese, artichokes, spinach with grilled pita

Calamari* \$15
Seasoned and fried golden served with citrus rémoulade and house made cocktail sauce

Stuffed Mushrooms* (V) \$13
Panko crusted mushroom caps with goat, cream, and parmesan cheese, wild rice, fresh herbs, and pesto aioli

evening SOUPS & SALADS

Boat Club Clam Chowder* \$8 cup | \$11 bowl
Clams, potato, bacon, onion, and creamy house broth

The Crabby Cobb* (GF) \$18
Mixed greens, lump crab meat, bacon, tomato, bleu cheese, and hard-boiled egg with your choice of dressing
- substitute grilled chicken upon request -

Classic Caesar (GFR) \$12
Chopped romaine, parmesan, house made croûtons and Caesar dressing
- add chicken \$6, grilled salmon \$10, shrimp \$15, seared scallops \$17 -

Apple Cashew (GF, V) \$15
Fresh mixed greens, apple, toasted cashew, red onion, and fresh burrata with a house made cider vinaigrette
- add chicken \$6, grilled salmon \$10, shrimp \$15, seared scallops \$17 -

Warm Bacon Spinach (GF) \$17
Fresh spinach with sautéed mushroom, bacon, onion, tomato, radish, and hard boiled egg tossed with a house made warm bacon Dijon vinaigrette

specialty PASTAS

All pasta dishes feature handmade pasta from Italy thanks to our friends at Duluth Kitchen Company. Purchase your own pasta at their Fitger's Marketplace just down the hallway!

Seafood Linguine* \$44
Sautéed shrimp, green lip mussels, pan-seared scallops, cherry tomato, arugula, and garlic white wine butter sauce tossed with linguine and topped with fresh grated parmesan

Creamy Pesto Bucatini* (V) \$18
House made pesto cream sauce tossed bucatini pasta and topped with burrata (nut free pesto)
- add chicken \$6, grilled salmon \$10, shrimp \$15, seared scallops \$17 -

BOAT CLUB

★ PRODUCTIONS ★

Join us for great local performances right here at Fitger's in the Spirit of the North Theatre!

The Last Five Years | February 13-23

Doubt, A Parable | June 13-22

Avenue Q | September 26 - October 5

A 1940s Radio Christmas Carol | December 4-14

Buy Tickets at BoatClubProductions.com

Book Your Next Event At The Boat Club Restaurant

Email bella@boatclubrestaurant.com for more information

THE BOAT CLUB

Don't miss out on the multitude of special events and themed dinners The Boat Club Restaurant hosts throughout the year.

Follow us on [f](#) [i](#) and visit BoatClubRestaurant.com

surf & TURF

Steak Cooking Temperatures

Rare: cool red center | Medium Rare: warm red center | Medium: hot pink center
Medium Well: slightly pink center | Well Done: no pink

New York Strip* (GF) \$43
Hand cut 12oz strip served with seasonal vegetable and a choice of garlic confit mashed potatoes, Minnesota wild rice pilaf, or French fries

Filet Mignon* (GF) \$49
Hand cut 7oz filet served with seasonal vegetable and a choice of garlic confit mashed potatoes, Minnesota wild rice pilaf, or French fries

Ribeye* (GF) \$47
Hand cut 14oz filet served with seasonal vegetable and a choice of garlic confit mashed potatoes, Minnesota wild rice pilaf, or French fries

Surf & Turf Combo*
Hand cut 6oz marinated flat iron steak with seasonal vegetable, choice of garlic confit mashed potatoes, Minnesota wild rice pilaf, or French fries paired with:
Grilled Skewer, Garlic Sautéed, or Coconut Shrimp \$40 | Seared Scallops \$42
Grilled Salmon or Broiled Walleye fillet \$46 | Broiled Lobster Tail \$50

Five-Spice Beef Short Rib* (GF) \$38
Slow braised, bone-in beef short rib topped with a Duluth Cider demi-glace served over confit garlic mashed potato and seasonal vegetable

Apple Brie Chicken* (GF) \$30
Bone-in chicken breast stuffed with brie and pancetta served over creamy porcini risotto and topped with a brandied apple chutney

Canadian Walleye* (GF) \$28
7oz fillet broiled with an herbed garlic butter and smoked paprika served with seasonal vegetable, Minnesota wild rice pilaf, and house made citrus rémoulade

Seafood Stuffed Salmon* (GF) \$36
Atlantic salmon stuffed with shrimp, crab, scallop and lobster served over Minnesota wild rice pilaf and topped with a fennel-cream sauce

Fresh Catch of the Day* Market Price
Ask your server for today's fresh fish selection!

STEAK TOPPERS

Bearnaise \$5
Oscar \$10
Bleu Cheese Crumbles \$3
Sautéed Mushrooms \$3
Caramelized Onions \$3

ENTRÉE ACCOMPANIMENTS

Grilled Salmon \$10
Garlic Sautéed Shrimp (3) \$15
Grilled Shrimp Skewer (3) \$15
Coconut Shrimp (3) \$15
Seared Scallops (2) \$17
Half Pound Snow Crab Cluster \$20
4oz Broiled Lobster Tail \$25

specialty SEAFOOD

Sea Scallops* (GF) \$34
Three pan-seared fresh scallops served atop herbed risotto and seasonal vegetable topped with a citrus glaze and micro cilantro
- add two additional seared scallops \$17 -

Seafood Trio* (GF) \$48
4-ounce broiled lobster tail, three coconut or grilled shrimp, and two pan-seared sea scallops served with citrus rémoulade, garlic confit mashed potatoes, and seasonal vegetable

"Superior" Seafood Platter* (GF) \$98
Half-pound snow crab, 4-ounce broiled lobster tail, three coconut or grilled shrimp, two pan-seared sea scallops, and grilled salmon fillet served with a sauce trio, seasonal vegetable, and choice of garlic confit mashed potatoes or Minnesota wild rice pilaf

King Crab* (GF) \$80
Our world-famous one-pound Alaskan crab leg! Served with seasonal vegetable, and warmed drawn butter and choice of garlic confit mashed potatoes or Minnesota wild rice pilaf

Visit Our Family of Businesses

THE
BOAT CLUB

★ RESTAURANT & BAR ★

EST 2017
600 E Superior St, Duluth
218-727-4880 | boatclubrestaurant.com



812 7th Ave, Two Harbors
218-834-3714 | thevanillabean.com



JAYBEE TRAVEL

600 E Superior St, Duluth
218-409-6188 | jaybeetravel.com

BOAT CLUB

★ PRODUCTIONS ★

Spirit of the North Theatre, Fitger's
218-623-7065 | BoatClubProductions.com

(GF) Gluten Friendly | (GFR) Gluten Friendly Upon Request | (V) Vegetarian | (VG) Vegan | (VGR) Vegan Upon Request

Please alert our staff of any food allergies so we can make appropriate accommodations. A 20% gratuity will be added to groups of 7 or more guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.