

# THE BOATHOUSE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Gourmet Ravioli Trio  
Coconut Battered Chicken Tenders  
Lobster & Sherry Bisque  
Crabbed Stuffed Artichoke Hearts  
Jalapeño Bacon Wrapped Shrimp  
Smoked Fish, Spinach, and Artichoke Dip

## SECOND

*includes House Salad, Caesar Salad, Minestrone Soup, OR Fruit*

Chesapeake Style Top Sirloin  
*Melted Blue Cheese and Crab Meat*

1.25lb. Whole Maine Lobster  
*Filled with our Savory Crab Stuffing*

Frenched New Zealand Rack of Lamb Grilled to Order (+\$10)  
*Roasted Garlic, Rosemary, and Thyme served with Mint Jelly and Demi-Glaze*

Baked Maine Sea Scallops Rockefeller (+\$10)  
*Creamed Spinach, Fresh Garlic, Smoked Bacon, and a touch of Anise*

Surf & Turf (+\$20)  
*6oz. Center Cut Filet, and Twin Cold Water Lobster Tails*

## THIRD

Coffee, Caramel, Vanilla, or Chocolate Ice Cream  
Tres Leches Cake with your Favorite Sauce  
Blondie Toffee Crunch Brownie  
Crème Brûlée

Espresso or Cappuccino  
Gluten Free Chocolate Cake



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.