



BOATHOUSE

ROTISSERIE & RAW BAR ★ CHATTANOOGA

★ Food Styles from around the Gulf ★



APPETIZERS

Queso and Roasted Salsa & Chips	\$5.95
Made To Order Guacamole & Chips with Tomato, Red Onions, & Jalapenos	\$7.95
Fresh Clam Chowder Bowl made to order	\$9.45
Poblano Pepper Grilled & Stuffed with Rotisserie Chicken, Queso & Feta Cheese Topped with Avocado & Chips	\$8.45
Wood Grilled Squid, Feta Olive Oil Dip with Grilled Bread	\$9.45
Feta Olive Oil Dip with Grilled Bread	\$5.95
Mexican Shrimp Cocktail & Chips	\$8.95
Matagorda Bay Fire Roasted Oysters with Garlic Butter	\$8.95
Wood Grilled Quesadilla	
-with Chicken	\$8.45
-with Pork	\$8.45
-with Shrimp	\$9.75
Hot Legs - Spicy Chicken Legs served with Celery and Blue Cheese	\$5.95
White Lightning Chili	Cup \$2.75 Bowl \$4.95
Brisket Gumbo	Cup \$2.75 Bowl \$4.95

SALADS

Small House Salad	\$3.95
Hearts of Palm Salad	\$6.95
Wedge of Iceberg, crispy & cold with Chunky Blue Cheese & Tomatoes	\$3.95
with Dry Aged Nueskes Bacon	\$5.45
Spit Roasted Chicken, Tomato, Asiago, Almonds, Red Onions, Iceberg & Romaine with Creamy Herb	\$8.95
Chicken Salad Salad, Grapes, Apples & Pecans on Iceberg & Romaine	\$8.95
Wood Grilled Salmon, Mixed Greens, Tomatoes & Almonds tossed with Ginger Dressing	\$11.95
Mixed Greens, Apples, Pecans, Oranges & Crumbled Blue Cheese with Vinaigrette	\$8.95
★ Add to Any Salad – Roasted Chicken	\$4.00
– Grilled Salmon	\$6.50
“In the Pink” Salad with Avocado, Hearts of Palm & “Louis” Dressing	
-Shrimp (3 oz)	\$12.95
-Jumbo Lump Crab (3 oz)	\$14.95

SIDES

Black Beans, Olive Oil Fried Potatoes, Island Slaw, Potato Salad, Extra Bread	\$2.50
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SPECIAL SIDES

– \$1.00 upcharge for substitutions –

Sweet Potato Roasted in the ashes	\$3.50
Wood Grilled Green Beans	\$3.50
Wood Grilled Mushrooms	\$3.50
Grilled or Fried Okra	\$3.50

HOUSE SPECIALTIES

El Scorcho Shellfish Stew & Bread, Avocado Shell Oysters, Clams, Calamari & Shrimp (Muchoscorcho, Sortoscorcho or Noscorcho)	\$16.95
New Orleans Style BBQ Shrimp (7 Large) In Shell Sauteed in Butter, Black Pepper & Garlic w/ Bread	\$17.45
Chimichanga with Tomatillo Sauce, Black Beans & Rice	\$11.95
Voodoo Chicken with Hot Pepper Dipping Sauce, Black Beans, Rice & Pineapple	\$12.95
Lotta Lotta Garlic Chicken with Black Beans, Rice, Arugula, Pineapple, Tomatoes, Avocado & Feta	\$14.95
Wood Grilled Tilapia with Arugula, Red Onions, Black Beans & Rice	\$15.95

SANDWICHES

– Sandwiches served with Olive Fries –

Spit Roasted BBQ Pork Sandwich	\$8.45
Havana Fresh Pork Sandwich with Mojo Dipping Sauce	\$8.45
Veggie Panini with Wood Grilled Mushrooms, Roasted Red Peppers, Arugula & Feta	\$8.45
Wood Spit Roasted Chicken Salad Sandwich on Crispy French Bread	\$8.45
Wood Spit Roasted Chicken Sandwich w/ Mayo, Tomato, Pickle, Swiss & Arugula	\$8.45
“You don’t have to go to Texas” Brisket with BBQ Sauce	\$8.45
“Texas Dip” Brisket with Swiss, Onions, & Au Jus to Dip	\$8.45
Po-Boy’s w/Hot Pink Sauce on Crispy French Bread	
– Catfish	\$8.45
– Salmon	\$9.45
– Oyster	\$12.95
– Shrimp	\$13.95

ENTREES

– Entrees served with Olive Fries –

Fresh Smoked Pork with BBQ Sauce	\$9.95
Fresh Fried Tilapia w/ cocktail & tartar sauce	\$14.95
Wood Spit Roasted 1/2 Chicken with Margarita Sauce	\$11.45
Rotisserie Brisket with Au Jus and Horseradish Sauce	\$11.95
Fried Oysters w/ cocktail & tartar sauce	\$18.45
Fried Catfish w/ cocktail & tartar sauce	\$11.95
Fried Shrimp (7 Extra Large) w/ cocktail & tartar sauce	\$19.95
Shrimp Grilled over Hickory Wood with Garlic Butter (7 Extra Large)	\$19.95
Wood Grilled Salmon with Ginger and Hot Chili Pepper Dipping Sauce	\$18.95
Wood Grilled Rib Eye - 16 oz (has fat for flavor)	\$26.95
★ Add 3 Extra Large Shrimp to any Entree (Wood Grilled or Fried)	\$7.95



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FROM THE RAWBAR

Chilled

Gulf Oysters on the 1/2 Shell	6 / \$6.95	12 / \$12.95
Cajun U-Peel Shrimp (<i>Extra Large</i>)	1/2 lb / \$11.95	1 lb / \$21.95
Jumbo Lump Crabmeat Cocktail		3 oz / \$12.95
Clams on the 1/2 Shell		12 / \$12.95

Steamed/Sautéed

Fresh Clam Chowder Bowl (<i>made to order</i>)		\$9.45
Fresh Clams Steamed with Garlic, Butter, White Wine		\$12.95
El Scorcho Shellfish Stew & Bread, Avocado Shell Oysters, Clams, Calamari & Shrimp (<i>Muchoscorcho, Sortoscorcho or Noscorcho</i>)		\$16.95

~ Home of the Lawton Rita ~

Lawton's Margarita

"The Real Mexico Margarita"

Pure & Simple - Premium Blanco (Silver)
Tequila, Triple Sec and a Squeeze of Fresh
Lime Juice with a Salted Rim Glass.
Served over Slivered Ice.

*The ancient Aztecs considered the agave plant
a gift of the gods... who are we to argue?*

\$7.50

say: 'kie-pur-reen-yah'

Caipirinha

"Little Peasant Girl or Little Hillbilly"

Prepared using freshly crushed limes,
sugar and **PITÚ** rum - made from crushed cane
rather than our typical sugar based rums.
This imparts a distinctive bite to the
refreshing national drink of Brazil.

*Taste a bit of the
Brazilian soul.*

\$7.50

BEVERAGES

Dark Roasted Coffee	\$2.50
<i>(from Stone Cup Roasting Company)</i>	
Coke, Diet Coke, Sprite, Iced Tea	\$2.00

DESSERTS

Hot Fudge Sundae with Pecans	\$5.95
Key Lime Pie	\$5.95
Tres Leches Cake	\$5.95
Havana Banana	\$5.95

★ *Every Monday Half Price Gulf Oysters* ★

Ask your Captain about Boathouse Gift Certificates, Shirts & Hats!

An 18% gratuity will be added to parties over 8.

We're sorry - We cannot separate checks on the patio or for parties over 8.

BOATHOUSE ROTISSERIE & RAW BAR

1459 Riverside Drive ★ Chattanooga, TN 37406

(423) 622.0122

Open Monday through Sunday, 11:00 am to 10:00 pm

★ Bar open until 11:00 pm ★

www.boathousechattanooga.com

