

It's our 45th season of serving up fresh lobster and seafood on the Seacoast. My parents, Joanne and Bruce Graves ("BG"), opened this cozy restaurant on the beautiful Sagamore Creek in 1978. We hope you enjoy your visit and look forward to seeing you again and again. ~ Jeff and Lori Graves & Family

STARTERS

SEAFOOD CHOWDER OR CLAM CHOWDER

Bowl (12 oz.) 8.99 - Cup (8 oz.) 6.99

SOUP OF THE DAY

Ask your server about today's selection

LOBSTER BISQUE

A thick, puréed bisque served in a 12 oz. bowl topped with a lobster claw (Market Priced)

PEEL & EAT SHRIMP

8 medium fantail shrimp served with our own cocktail sauce 10.99

BUFFALO WINGS

Spicy breaded wings served with blue cheese and vegetable garnish 12.99

BUFFALO TENDERS

Breaded & golden fried all white chicken tenders smothered in our homemade hot sauce 12.99

ZUCCHINI

Fresh, hand sliced, breaded with Italian spices and golden fried, served with ranch dip 8.99

FRENCH FRIED GREEN BEANS

Batter dipped and golden fried, served with ranch dip 8.99

GOLDEN-FRIED MUSHROOMS

Fresh and lightly breaded, served with ranch dip 8.99

CRAB CAKES

Two Maryland crab cakes golden fried and served with our own cocktail sauce 15.99

MOZZARELLA STICKS

Breaded and golden fried, served with marinara sauce 8.99

BG ONION RINGS

Our signature appetizer. Fresh, hand cut, batter dipped and golden fried 8.99

STEAMERS

Fresh clams steamed and served with drawn butter. 1 lb. or 2 lbs. (Market Priced)



Shell particles may be encountered in shellfish products.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

*These items are cooked to your order.

SIDES

CORN ON THE COB - In season 4.50
FRENCH FRIES 4.99
BAKED POTATO (after 4) 4.50
RICE PILAF 4.50
EXTRA SALAD DRESSING .75
GLUTEN FREE BUN 2.49

Side Order of Golden Fried! (7 oz.)

WHOLE CLAMS 19.99
OYSTERS 19.99
CALAMARI 14.99
CHICKEN TENDERS 11.99
SMELTS 15.99
CLAM STRIPS 17.99
BABY SHRIMP 17.99
TENDER SEA SCALLOPS 19.99

SALADS

HOUSE SALAD

Generous tossed salad with spring mix and fresh cucumber, tomato, green pepper and red onion served with choice of dressing 8.99

ADD-ONS

Chicken Salad 7.99
Tuna Salad 7.99
Lobster Salad (Market Priced)
*Sirloin Tips 13.00
1/2 Chicken Breast 8.99
4 Jumbo Shrimp 12.99
Fish of the Day (Market Priced)

DRESSING CHOICES: Creamy Italian, Blue Cheese, Ranch, Parmesan Peppercorn, Lite Raspberry Vinaigrette, Honey Mustard, Oil & Vinegar, Balsamic Vinaigrette

BG's Boat House uses the upmost care and caution when handling product and serving customers; however, our establishment does utilize certain products which contain gluten and other allergens, therefore the risk of cross-contamination exists.

LOBSTER "KING OF THE OCEAN" All Market Priced

LOBSTER ROLL

Made to order with fresh lobster meat mixed with mayo, served cold, piled on lettuce in a toasted roll served with French fries LAZY LOBSTER DINNER

The meat from a 11/4 lb. lobster taken out of the shell, sautéed in butter or batter dipped and golden fried served with our homemade coleslaw and choice of starch



A fresh local 11/4 lb. boiled lobster and 1 lb of our steamed clams served with our homemade coleslaw, choice of starch and drawn butter

BOILED LOBSTER DINNER

All fresh local lobsters boiled to order and served with our homemade coleslaw, choice of starch and drawn butter

YOU pick the size; 11/4 lb., 11/2 lb., or larger

BG'S LOBSTER PIE

Fresh meat from 11/4 lobster topped with seasoned Ritz crackers, choice of coleslaw and starch



Served with our homemade coleslaw and French fries (Baked potato available after 4pm) Substitute our signature hand-cut onion rings or rice pilaf 2.49



SEAFOOD PLATTER - All batter dipped and golden fried; whole clams, baby shrimp, tender sea scallops and haddock 37.99

HADDOCK - Hand-battered and golden fried or broiled in garlic butter, lemon and wine 25.99

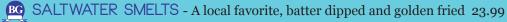
JUMBO SHRIMP - 8 large fantail gulf shrimp golden fried, grilled or blackened with pan-seared Cajun spices 28.99

CRAB CAKE DINNER - Two Maryland crab cakes golden fried and served with our own cocktail sauce 19.99

SHRIMP DINNER - A heaping helping of baby shrimp, batter dipped and golden fried 25.99

OYSTERS - Chesapeake Bay oysters batter dipped and golden fried 34.99

GOLDEN-FRIED CHICKEN TENDERS - All white batter dipped chicken tenders served with coleslaw and choice of starch 19.99



CHICKEN BREAST - A whole boneless breast char-grilled, golden fried, or blackened with pan-seared Cajun spices 19.99

FLOUNDER - Light fillets batter dipped and golden fried 34.99

GOLDEN FRIED CLAM STRIPS - Fresh and batter dipped 25.99

SIRLOIN TIPS - 10 oz. of tips marinated in our own barbeque recipe, char-grilled to order 26.99

BG STUFFED HADDOCK - Our famous seafood and vegetable stuffing between two haddock fillets baked with butter 29.99

CLAMS - Succulent, whole clams batter dipped and golden fried 34.99

SCALLOPS - Tender, sweet sea scallops batter dipped and golden fried, or broiled in garlic butter, lemon and wine 34.99

HALF 'N HALF (Pick 2)

- A. Golden Fried Whole Clams, Sea Scallops, Oysters or Flounder 34.99
- B. Any other 2 Golden Fried Foods from our dinner selections 30.99
- C. One item from (A) and One item from (B) 32.99

GIFT CARDS AVAILABLE



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LITE APPETITE

FISH 'N CHIPS

A New England tradition. Lightly batter dipped haddock golden fried and served with our homemade coleslaw and French fries 16.99

VEGETARIAN BURGER

Char-grilled and served on a toasted deli roll with lettuce and fresh tomato, with French fries 11.99



BG *BOATHOUSE BURGER

Our char-grilled burger with your choice of cheese, bacon, lettuce & fresh tomato slice. Served with French fries 15.99

*CHEESEBURGER

Fresh ground beef char-grilled and served on a toasted deli roll, lettuce, tomato and French fries w/American, Cheddar, or Swiss cheese 13.99

MINI MEALS

Served from 11:30am to 5pm Not available on Sundays

Served with our homemade coleslaw and French fries (Baked potato available after 4pm)

MINI SEAFOOD PLATTER

Whole clams, haddock and baby shrimp all batter dipped and golden fried 24.99

MINI JUMBO SHRIMP

4 large fantail gulf shrimp golden fried, char-grilled or blackened with pan-seared Cajun spices 15.99

MINI FRIED FLOUNDER

Tender flounder fillet lightly batter dipped and golden fried 16.99

MINI BROILED SCALLOPS

Tender sea scallops broiled in garlic, butter, lemon and wine 20.99



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DESSERTS

FOGARTY'S CHOCOLATE MOUSSE PIE

A decadent blend of chocolate served on an Oreo cookie crust 7.99

CHOCOLATE PEANUT BUTTER PIE WITH REESE'S PEANUT BUTTER CUPS

The popular candy bar in a pie. Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups 7.99

SCOOP OF GIFFORDS



FAMOUS ICE CREAM

Choice of Chocolate, Vanilla Ice Cream or Black Raspberry Frozen Yogurt with chocolate chips 4.99

KEY LIME PIE

Authentic Florida Key Lime...tartly refreshing in a granola'd crust 7.99

Ask your server about our dessert specials!

DRINKS

SODAS 3.50 (Free Refills) LEMONADE 3.50 (Free Refills) IBC ROOT BEER BOTTLE 3.99 MILK 2.50 CHOCOLATE MILK 2.99 JUICES 2.75 SARATOGA SPRING WATER 3.99

Free Refills on Coffee and Tea

ICED TEA & ICED COFFEE 3.50 HOT COFFEE, DECAF OR TEA 2.50 Water available upon request. Please help us conserve this valuable resource

Prices do not include 8.5% NH Rooms & Meals Tax. A 20% Gratuity may be added for parties of 6 or more.

Restaurant and decks are wheelchair accessible. Visa, Mastercard, Discover and American Express accepted.