



Rehearsal Dinners

Welcome

The Boat House Restaurant proudly welcomes you to celebrate your rehearsal dinner with breathtaking views, sumptuous food and a casual dockside atmosphere.

Available Dates and Times

The Boat House is open in season from Memorial Day to Labor Day. During that period, rehearsal dinners are hosted in our main dining room, and may be scheduled for seating at either 5:45 PM or 7:45 PM.

Facilities and Seating

The Boat House can accommodate rehearsal dinners up to 60 guests (larger parties may be possible depending on date). The restaurant's main dining area features a twenty five hundred square foot open air dining deck. The room is fully air conditioned and heated. Side enclosures protect your guest from inclement weather conditions. Entrance, dining, and rest facilities are fully handicap accessible.

Menu

Guests may select directly off of our nightly restaurant menu (included at the end of this guide). Appetizers may be ordered per person or as assorted table platters. If desired, a limited menu of items pre-selected off our nightly menu may be custom printed and presented to your guest.

Beverages

The Boat House is not a NJ licensed liquor establishment. Guests are welcome to bring their own beer and wine to the restaurant. It is permissible to deliver your beverages in advance the day of your event. The service staff will place beverages tableside just prior to your guest's arrival. Ice and glassware is provided. The restaurant does not charge an uncorking fee.

Service Fee

A service fee of 20% is applied to the final bill.



NJ Sales Tax

As required by state law, a 7% sales tax will be applied to final bill (excluding service fee).

Payment

Payment is due at the completion of rehearsal dinner. Cash, Visa, or MasterCard are accepted forms of payment.

Reservation Policy

You may reserve your rehearsal dinner (based on availability) by returning a signed copy of your *Rehearsal Dinner Event Form*. A **non-refundable** security deposit of \$10.00 per person shall be charged to your credit card 7 days prior to your event. The security deposit will be applied in full towards your bill the night of your rehearsal dinner. Your reservation may be canceled up to 7 days prior to event date.

Guest Counts

A guarantee guest count is due seven (7) days prior to the event. This is the number of guest (adult and children) that seating will be provided for and the minimum number of guests for whom you will be charged.

Linens

Tables are not set with linens. White and colored linens are available at a charge of \$1.50 per guest. This fee will be charged 7 days in advance (along with your security deposit) and is non-refundable. Selections for table linens are made on the *Rehearsal Dinner Event Form*.

Decorating Policy

Table decorating is the host's responsibility and must be approved in advance with The Boat House management. Tape on walls must be painter's masking tape or sticky tac. Tacks and glue are not permitted for use in the restaurant.

BOATHOUSE RESTAURANT

Rehearsal Dinner Event Form

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

PHONE NUMBER: _____ - _____ - _____ (CELL)

EMAIL: _____

EVENT DATE: ____ / ____ / ____

OF GUESTS: _____

START TIME (CHOOSE ONE):

5:30 PM

7:45 PM

WOULD YOU LIKE TO ADD LINENS?
(ADD \$1.50 PER PERSON FOR WHITE LINENS)

YES

NO

Select Menu Type:

- FULL MENU (GUESTS ORDER A LA CARTE FROM THE RESTAURANT MENU)
- LIMITED MENU (GUESTS CHOOSE FROM CUSTOM MENU OF ITEMS SELECTED BELOW)

<u>ASSORTED FAMILY STYLE APPETIZER PLATTERS (\$10.50/PER PERSON)</u> (SELECT 2 OR 3)		
<input type="radio"/> COCONUT CHICKEN TENDERS	<input type="radio"/> STEAMED MUSSELS	<input type="radio"/> BLUE CLAW CRAB NACHOS
<input type="radio"/> FRIED CALAMARI	<input type="radio"/> STEAMED LITTLENECK CLAMS	
<u>APPETIZERS A LA CARTE</u>		
<input type="radio"/> COCONUT CHICKEN TENDERS	<input type="radio"/> SPINACH & ARTICHOKE DIP	<input type="radio"/> FRIED CALAMARI
<input type="radio"/> CLAMS ON THE HALF SHELL	<input type="radio"/> CLAMS CASINO	<input type="radio"/> BLUE CLAW CRAB NACHOS
<input type="radio"/> TUNA TARTARE	<input type="radio"/> STEAMED MUSSELS	<input type="radio"/> JUMBO LUMP CRAB CAKES
<input type="radio"/> FIRECRACKER SHRIMP	<input type="radio"/> STEAMED LITTLENECK CLAMS	<input type="radio"/> CRAB GUACAMOLE
<u>SOUPS & SALADS</u>		
<input type="radio"/> MARYLAND CRAB SOUP	<input type="radio"/> CAESAR SALAD	<input type="radio"/> MIXED GREEN SALAD
<input type="radio"/> CRAB CORN CHOWDER	<input type="radio"/> TOMATO & FRESH MOZZARELLA SALAD	<input type="radio"/> WEDGE SALAD
<u>ENTRÉE'S</u>		
<input type="radio"/> SESAME CRUSTED TUNA	<input type="radio"/> ALASKAN KING CRAB LEGS	<input type="radio"/> CRAB"LESS" CAKES
<input type="radio"/> ISLAND DUET	<input type="radio"/> FRIED SHRIMP	<input type="radio"/> NEW ENGLAND LOBSTER BAKE
<input type="radio"/> THERESA ANN SCALLOPS	<input type="radio"/> LOBSTER MAC & CHEESE	<input type="radio"/> SEAFOOD TRIO
<input type="radio"/> FRIED SEAFOOD SAMPLER	<input type="radio"/> BARNEGAT BAY LINGUINI & CLAMS	<input type="radio"/> FISH & CHIPS
<input type="radio"/> SNOW CRAB CLUSTERS	<input type="radio"/> FILET MIGNON	<input type="radio"/> ROASTED CHICKEN
<input type="radio"/> JUMBO CRAB CAKES	<input type="radio"/> CHICKEN TERIYAKI	<input type="radio"/> COWBOY STEAK
<input type="radio"/> FRIED LOCAL FLOUNDER	<input type="radio"/> SHRIMP SCAMPI	<input type="radio"/> SHRIMP & CHICKEN
<u>DESSERTS</u>		
<input type="radio"/> REESE'S PIE	<input type="radio"/> SORBET	<input type="radio"/> MOLTEN LAVA CAKE
<input type="radio"/> KEY LIME PIE	<input type="radio"/> ICE CREAM(CHOC OR VAN)	<input type="radio"/> ICE CREAM WITH SPRINKLES

ONCE THIS FORM HAS BEEN COMPLETED, PLEASE SIGN AND FAX TO 609.494.9399

CARD TYPE (CIRCLE ONE): VISA MASTERCARD

CARD NUMBER: _____ EXP: _____ CCV: _____

SIGNATURE: _____ DATE: _____

Beverages

Pepsi • Diet Pepsi • Sierra Mist • Root Beer
Lemonade • Iced Tea
Apple Juice • Bottled Water • Milk • Coffee • Tea

Beverages By the Pitcher

Desserts

Reeses Pie
Key Lime Pie
Fire and Ice Molten Lava Cake
Vanilla or Chocolate Ice Cream
Sorbet
Kids Ice Cream with Rainbow Sprinkles

Did you know...

The Boat House has become one of the most popular wedding sites on Long Beach Island. Our breathtaking views, sumptuous food and casual elegance will assure that your affair will be both unique and truly unforgettable. Please contact our banquet manager at Taste Catering to begin planning your once in a lifetime affair.
Taste Catering 609-494-9950

THE Boathouse RESTAURANT

Dock Road & West Avenue
Beach Haven, NJ
492-1066

Open Daily 5 pm - 10 pm

VISA,
Discover Card
and MasterCard
Gladly Accepted

Fresh Fish Market Open Daily

www.boatouselbi.com

New Jersey
State Regulations
prohibit Smoking
in the Restaurant

We do our best to support local businesses. We get our seafood from three family - owned fishing vessels, Barnegat Light and local Clammers who harvest clams in Barnegat Bay to ensure the freshest and most delicious dishes for our customers.



DOCK

ROAD

AND

WEST

AVENUE

BEACH HAVEN

492-1066

Appetizers

Coconut Crusted Chicken Tenders

mango honey dipping sauce. 9.99

Clams on the Half Shell

six barnegat bay top necks and horseradish. 9.50

Tuna Tartare

ponzu vinaigrette, avocado, sesame seeds, tobiko and petite greens. 13.99

Firecracker Shrimp

crispy shrimp tossed in a creamy sweet & spicy sauce. 10.99

Clams Casino

succulent topnecks baked with smokey bacon, bell peppers, fresh herbs and parmesan. 11.99

Fried Calamari

LBI calamari, fried and tossed with house seasoning, lemon aioli. 10.99

Blue Claw Crab Nachos

black olives, red onion, plum tomato and tortilla chips. 16.99

Steamed Littleneck Clams

A dozen "great bay" littleneck clams steamed in lemon, garlic and white wine broth. 12.99

Prince Edwards Island Mussels

steamed in red sauce or garlic white wine goodness. 11.99

Spinach Artichoke Dip

creamy blend of spinach, artichoke & cheese, baked until bubbly and served with tricolor tortilla chips. 9.99

Jumbo Lump Crabcake

spicy tropical slaw and lemon aioli. 13.99

Crab Guacamole

housemade guacamole topped with lump crabmeat & tortilla chips. 14.50

Soups & Salads

Crab Corn Chowder

roasted jersey corn and crab chowder. 8.99

Maryland Crab Soup

spicy and hearty tomato crab and vegetables. 8.99

Boathouse Wedge Salad

a crisp wedge of iceberg lettuce, topped with red onions, applewood bacon, blue cheese crumble, cherry tomatoes and blue cheese dressing. 8.99

Tomato and Fresh Mozzarella Salad

sliced Jersey tomatoes and mozzarella, fresh basil, extra virgin olive oil and balsamic reduction. 9.50

Mix Green Salad

Jersey tomatoes, bermuda onion, shredded carrots and balsamic vinaigrette. 7.99

Caesar Salad

crisp romaine tossed with parmesan cheese, creamy caesar dressing topped with garlic croutons. 7.99

Ask About Our Lobster Dimers & Daily Specials!

18% Gratuity will be added for Parties of 7 or more.

Dinner Entrees

From the Sea

Sesame Crusted Yellowfin Tuna

asian slaw, wasabi mashed. 26.99

Island Duet

cruzan rum glazed pan seared scallops and coconut crusted shrimp served with tropical pineapple salsa, black beans & rice. 25.99

F/V "Theresa Ann" Scallops

pan seared barnegat light day boat scallops over a saffron corn cream with sweet potato applewood bacon hash. 27.99

Snow Crab Clusters

1 lb. of clusters served with drawn butter, french fries and slaw. 25.99

Alaskan King Crab Legs

1-1/4lb steamed, served with drawn butter, french fries and slaw. Market Price

Jumbo Crab Cakes

two of our lump crab cakes served with tarragon sauce, jasmine rice and jumbo asparagus. 28.99

Fried Seafood Sampler

scallops, shrimp, and local flounder served with aioli, french fries and slaw. 26.99

Golden Fried Local Flounder

panko breaded local flounder served with aioli, french fries and slaw. 23.99

Yuengling Lager Fish & Chips

beer battered haddock with french fries and malt vinegar caper mayo. 24.99

Golden Fried Shrimp

panko breaded shrimp with cajun remoulade, french fries and slaw. 23.99

Seafood Trio

Pan seared salmon, lump crab cake, grilled shrimp, lobster sauce with garlic mash and asparagus. 28.99

Lobster "Mac and Cheese"

a creamy blend of lobster and cheese baked with a golden panko crust. 25.99

Not Entirely From the Sea

Chicken Teriyaki

stir fry vegetables and pineapples over steamed jasmine rice. 20.99 add shrimp 4.00

Barnegat Bay Linguini and Clams

your choice of white wine garlic broth or zesty tomato sauce, served with local clams and linguini. 21.99

Cowboy Steak

Black Angus 14 oz Ribeye topped with blue cheese butter and crispy fried onions with garlic mash and grilled asparagus. \$28.99

Filet Mignon

char grilled tenderloin, served with garlic mash, jumbo asparagus and dijon demi glace. 33.99

Caribbean Roasted Chicken

half chicken, jerk seasoned, topped with pineapple papaya chutney, black beans and rice. 23.99

Shrimp & Chicken Macadamia Nut

Macadamia nut pesto, shrimp, chicken and sundried tomato sauteed with linguini pasta. 24.99

Shrimp Scampi

sauteed shrimp with white wine garlic and herb butter served with linguine. 23.99

Crab "less" Cakes

Our Vegan delight. Tofu, sea vegetables, old bay, almond milk, jasmine rice, asparagus, horseradish tartar sauce. 18.99

New England Lobster Bake

Lobster, clams, mussels, corn on the cob, red bliss potatoes, slaw and drawn butter. 1lb - 34.99 1.5lb - 39.99