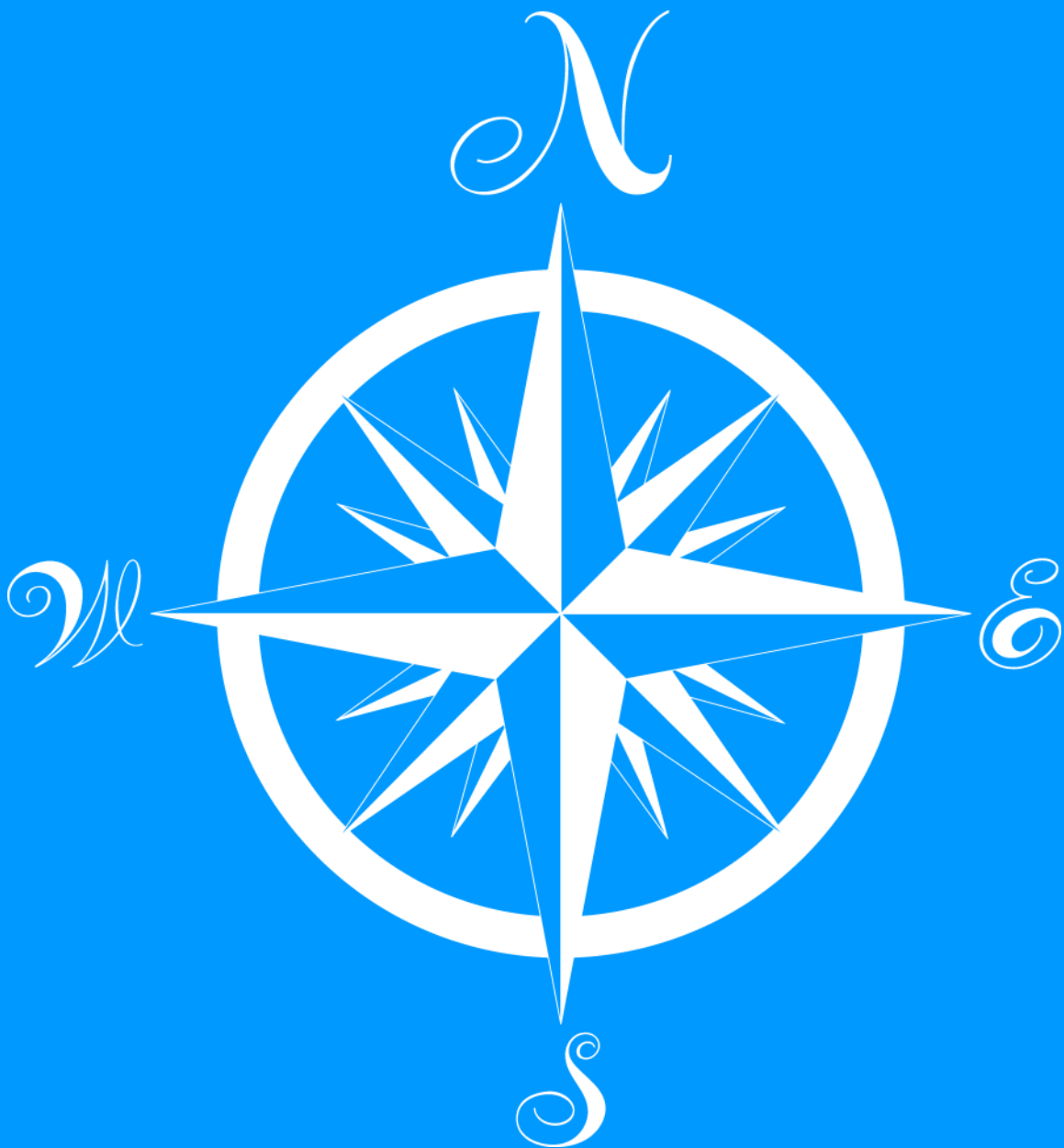


VICTORIA STATION & VIC'S BOATHOUSE

42 ° 51 ' NORTH 70 ° 88 ' WEST



appetizers

Maple Glazed Scallops Wrapped in Bacon

Glazed New Bedford scallops wrapped in applewood smoked bacon 14

Loaded Nachos

Tri-color tortillas baked with cheddar jack cheese, black beans, scallions, tomatoes and jalapeño peppers, served with salsa and sour cream 11 (Add Guacamole +3 / Add Chicken or BBQ Pulled Pork +5)

Southwest Haddock Tacos

Southwest seasoned fresh haddock on flour tortillas with shredded lettuce, pico de gallo, guacamole, and cilantro sour cream 10

Golden Calamari

Tender calamari rings, lightly fried with banana and cherry peppers, grated parmesan cheese served with marinara sauce 12

Lobster Quesadilla

Fresh lobster meat, scallions, roasted corn, black beans and creamy cheddar jack cheese 16

Spice Rubbed Grilled Shrimp

Mediterranean spice rubbed, char-grilled shrimp cocktail served with mango puree 13

Coconut Shrimp

Crispy coconut battered shrimp, deep fried and served with an orange marmalade dipping sauce 14

Boathouse Mac n' Cheese

Trottole pasta with a five cheese blend, topped with cornbread-shallot breadcrumbs 7 Add Lobster +8

Potato Skins

Baked Idaho potato skins filled with cheddar jack cheese, applewood smoked bacon, scallions and sour cream 10

Boat House Chicken Wings

Crispy wings, choice of plain, buffalo, root beer BBQ or sweet Thai chili 12

Baked Stuffed Mushrooms

Silver dollar mushrooms, filled with shrimp, scallop, crab and seasoned cracker crumbs, finished with lemon cream bierre blanc 12

Baked Stuffed Clams

Tender clams baked with seasoned bread crumbs 9

soups & salads

New England Clam Chowder

A true New England Clam Chowder, a creamy blend of fresh clams and potatoes Cup 6/Bowl 8

French Onion Soup

Vidalia, Spanish, red onions, and leeks simmered in beef and chicken stock, topped with a crouton and melted gruyere 8

Classic Caesar Salad

Crispy romaine lettuce, tossed in a creamy Caesar dressing Romano, shaved parmesan and asiago cheeses with garlic croutons 8
Add Chicken +6, Steak Tips +7, Shrimp +9, Salmon +8

The Wedge

Iceberg lettuce, applewood smoked bacon, sliced cherry tomatoes and chunky bleu cheese 10

Unlimited Salad Bar

A staple for over thirty five years! Fresh seasonal ingredients and creative toppings 14

from the sea

Baked Haddock

Fresh haddock, baked with buttered cracker crumbs and lemon white wine 20

Vic's Baked Stuffed Haddock

Our signature shrimp, scallop, crab and seasoned cracker crumbs finished with rich lobster cream 24

Sole Mornay

Spinach and feta filled topped with a béchamel cheese sauce 20

Spice Grilled Salmon

Caribbean herb spice rubbed salmon filet served with mango puree 24

Baked Stuffed Shrimp

Six shrimp, filled with Vic's signature shrimp, scallop, crab and seasoned cracker crumbs 24

New England Lobster Roll

Fresh lobster meat, celery, and mayonnaise on a toasted brioche roll served with French fries 24

Entrees served with two of the following

Salad Bar · Caesar Salad · Seasonal Fresh Vegetable · French Fries · Rice Pilaf · Baked Potato · Garlic Mashed Potato · Coleslaw · Sweet Potato Fries (+3)

Fish and Chips

Golden fried haddock, with French fries, coleslaw and tartar sauce 20

Fried Clams

Fried Rockport clams served with French fries, tartar sauce and coleslaw 24

Above entrees served with your choice of Salad Bar or Caesar Salad

from the land

The Station Filet

Sirloin filet topped with béarnaise and a grilled mushroom cap 26

Marinated Steak Tips

Hand cut sirloin tips grilled to order, with your choice of root beer BBQ or teriyaki marinade 18

Slow Roasted Angus Roast Prime Rib

Angus prime rib of beef, a house specialty for over 35 years, served with bay shallot au jus and horseradish cream sauce
Gate Cut- 10oz 21 • Track 1- 14oz 24

Angus Beef Ribs

Slow roasted Angus beef ribs, flame kissed and brushed with root beer BBQ sauce 20

Rotisserie Half Chicken

Free range all natural, marinated, herb roasted 18

Entrees served with two of the following

Salad Bar · Caesar Salad · Seasonal Fresh Vegetable · French Fries · Rice Pilaf · Baked Potato · Garlic Mashed Potato · Coleslaw · Sweet Potato Fries (+3)

* PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY *

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *

pasta and more

Lobster Mac n' Cheese

Trottole pasta with a five cheese blend, fresh lobster meat, topped with cornbread-shallot breadcrumbs 26

Waterfront Dinner

10 oz. cut of our slow roasted Angus prime rib, with a petite mac n' cheese 26 Add Lobster 8

Chicken Parmesan

Tender chicken breast, mozzarella and marinara, served over penne 21

Shrimp Scampi

Jumbo shrimp sautéed in fresh cilantro and garlic butter, served over Lilly's fresh tagliatelle 24

Bolognese

Classic pork and beef marinara meat sauce with tagliatelle 19

Lilly's Fresh Wild Mushroom Ravioli

Porcini, Shittake, Oyster, Woodear, Black Trumpet & Portobello stuffed with madeira cream sauce 20

Above entrees served with your choice of Salad Bar or Caesar Salad

burgers & sandwiches

Vic's Burger

Fresh ground sirloin and chuck beef on grilled brioche roll with lettuce, tomato, onion and pickle, served with French Fries 13
Add: american, swiss, provolone, cheddar cheese, applewood bacon, caramelized onions or sautéed mushrooms +1.00 Each

Haddock Sandwich

Fresh haddock lightly breaded and deep fried, with French fries and tartar sauce 14

Prime Rib Sandwich

Thin sliced Angus prime rib with fresh grated horseradish and bay shallot au jus, with French fries 15

Chicken Parmesan Sandwich

Tender chicken breast, mozzarella and marinara on a toasted brioche roll, with French fries 12

Side Items:

French Fries · Sweet Potato Fries · Onion Rings · Coleslaw · Rice Pilaf · Baked Potato · Garlic Mashed Potato · Seasonal Fresh Vegetable 3.00 Each

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