BOARDWALK
KITCHEN & BAR

STARTERS

Live, Laugh, Loaf | 14
seasonal butter, herb butter, strawberry butter.
Additional loaf $5

Crispy Cauliflower | 17
panko, buffalo sauce,
bleu cheese crumbles, ranch

Boardwalk Wings | 19
choice of; house-smoked, then grilled, served with
bleu cheese or southern fried, Texas toast, pickles
and Tennessee hot sauce served on the side

Trackside Tips* | 20
blackened tenderloin tips,
on a bed of arugula, crispy onion straws,
béarnaise, horseradish cream

Orchard Artichokes | 18
herb butter, pear, honey, pistachio,
panko, whipped goat cheese

Jumbo Buffalo Shrimp | 24
bleu cheese dressing and crumbles.
Additional shrimp +4

Fire-Roasted Chicken Meatball | 16
rosé tomato sauce, baguette bread

SALADS

Add: chicken 10 | shrimp 12 | king salmon 16

Steak Salad* | 36
petite tender steak, mixed greens,
bleu cheese, pickled red onion, heirloom tomato,
bleu cheese dressing, balsamic reduction, croutons

Wedge | 17
iceberg lettuce, bacon, red onion, roasted tomato,
deviled egg, bleu cheese crumbles and dressing

House Salad | 16
mixed greens, roasted tomato, pickled red onions,
ricotta salata, Italian vinaigrette, croutons

Beet Salad | 18
pistachio remoulade, whipped feta, arugula,
fresh herbs, citrus vinaigrette

BOARDWALK SIGNATURES

Boardwalk Smash Burger* | 20
Custom blend beef, caramelized onions,
Bongards White American cheese,
house special sauce

The Better Mac* | 23
elevated double-stack burger inspired by the
classic favorite, featuring signature sauce,
American cheese, lettuce, pickles, onions,
and a toasted sesame bun

Braised Short Rib | 38
mashed potatoes, glazed baby carrots,
rich demi-glace

Spicy Rigatoni | 27
vodka cream sauce, fresh basil,
burrata cheese

Steak Frites* | 48
10 oz. Teres Major steak, fries,
béarnaise, caramelized onions

Grilled Meatloaf* | 34
mashed potatoes, haricots vert green beans,
crispy onion straws, tomato demi-glace,
Texas toast

Barbecue Ribs | 32
pork ribs, coleslaw, and fries
(1/2 rack)

White Wine Chicken Risotto | 34
Grana Padano, shallot, garlic,
chicken stock, white wine beurre blanc

SHAREABLES & SIDES

Chicken & Wild Rice Soup
(Cup 10 | Bowl 12)

Loaded Mashed Potato | 15
Bacon, Tillamook cheddar cheese,
chives, sour cream

House Salad | 9
mixed greens, roasted tomato,
pickled red onions, ricotta salata,
Italian vinaigrette, croutons

Smoked Rib Mac & Cheese | 16
pulled barbecue rib meat,
Tillamook cheddar cheese sauce

Charred Broccolini | 13
lemon, Grana Padano,
chili flakes

Flash-Fried Brussels | 14
crispy bacon, maple,
ricotta salata, hot honey

Truffle Fries | 12
Grana Padano, lemon aioli, béarnaise

FROM THE SEA

Shrimp Fried Rice | 32
sweet and sour sauce, egg, kimchi, yum yum sauce

Crispy Cod Sandwich | 28
beer battered, shredded lettuce, tartar sauce

Fish Tacos | 23
broiled mahi, pineapple salsa,
citrus slaw, blue corn tortilla

New Zealand King Salmon* | 44
white wine garlic cream,
heirloom cherry tomatoes, broccolini,
roasted red peppers, and baby spinach

RAW BAR & SEA BITES

Fresh-Shucked Oysters* | 4 each
served with cocktail sauce,
red wine mignonette, and horseradish

Wood-Fired Oysters | 18
pernod & radish, toasted panko

Salmon Tartare* | 22
tamari, sesame oil, ginger, Fresno pepper, green onion,
wonton chips, yuzu vinegar, yum yum sauce

Steamed Mussels | 18
white wine parsley cream sauce, grilled baguette

FALL & WINTER WEEKLY FEATURES

(5pm-Close)

Tuesday
Boardwalk Smash Burger Night (single patty) | 7
Add Fries +5 Add Bacon +4 Add Patty +6

Wednesday
Filet Night | 27
6oz filet, mashed potatoes, broccolini w/ mushroom Demi

Thursday
Oyster* & Vine Night
$2 oysters + ½ Off bottles of wine

Sunday
Kids Eat Free (12 & under)
one free kids meal w/ purchase of an adult entrée

PARTIES OF 8 OR MORE MAY INCUR AN AUTOMATIC 20% GRATUITY
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*
At Boardwalk Kitchen & Bar, we believe in no surprises, just good times. An additional 3% service charge applies to all credit card transactions to help offset processing costs. This fee does not exceed our processing cost. We do NOT surcharge debit cards.

BOARDWALK
KITCHEN & BAR

CANS

Bud Light | 8
light lager • 4.2% abv

Coors Light | 8
light lager • 4.2% abv

Corona | 7
pale lager • 4.5% abv

Miller Lite | 8
light lager • 4.2% abv

Montucky Cold Snack | 8
american lager • 4.1% abv

Modist - Dreamyard | 9
hazy ipa • 7.1% abv

Modist - Sea Salt & Lime | 7
rice lager • 5% abv

Carbliss | 8
black raspberry, lemon-lime
5% abv

Lucky One Lemonade | 8
4.5% abv

NÜTRL | 8
orange, strawberry
4.5% abv

Surfside Iced Tea & Vodka | 8
4.5% abv

High Noon Vodka Seltzer | 8
peach, pineapple, watermelon
4.5% abv

Corona – Non-Alcoholic | 6
na

SPECIALTY COCKTAILS

Boardwalk Old Fashioned | 14
Four Roses Small Batch, bonded rye, demerara, trinity bitters, Filthy cherry

Pear Pressure | 13
pear vodka, ginger liqueur, cinnamon, lemon, La Marca Prosecco

Mule's Paradise | 13
Tito's Handmade Vodka, falernum, fresh lime, ginger beer, tiki bitters

Boardwalk Espresso Martini | 14
Tito's Handmade Vodka, Licor 43, coffee liqueur, espresso, mole bitters

Rogue's Gallery | 14
olive oil-washed mezcal, dolin blanc, dill aquavit, lemon, palm sugar

Brine & Punishment | 14
Tito's Handmade Vodka, olive brine, onion brine, szechuan peppercorn, lemon, chili oil

Almost A Cowboy | 14
anejo tequila, ancho chile liqueur, palm syrup, tamarind shrub, orange juice, cinnamon, saline

The Tempest | 14
floral gin, salers gentian, absinthe, cherry, orgeat, lemon, orange bitters

Sundae Best | 14
light rum, salted caramel coffee liqueur, fruitful banana, oat milk, chocolate bitters, whipped cream

Some Like It Hot | 12
house-infused bourbon, baking spices, orange, fresh lemon, hot water

NA BEVERAGES

Coke | 3
Diet Coke | 3
Dr. Pepper | 3
Sprite | 3
Lift Bridge Root Beer | 5
Iced Tea | 3
Lemonade | 3
Cock N' Bull Ginger Beer | 5
Jarritos | 5
Red Bull Energy Drink | 5
original, sugar-free, white peach

ZERO PROOF

Miss Scarlett | 9
cranberry, hibiscus tea, orange juice, rosemary simple

The Black Adder | 9
green tea, blackberry, simple, thyme, lime

Sage Advice | 9
Jarritos soda, grapefruit, vanilla syrup, lime

Smokey Paloma | 11
smokey agave with pink grapefruit

DRAFTS

Badger Hill – Traitor IPA | 8
american ipa • 7% abv

Busch Light | 5
american lager • 4.3% abv

Golden Road – Mango Cart | 7
wheat ale • 4% abv

Grain Belt Nordeast | 7
american amber lager • 4.7% abv

Kona Big Wave | 8
american golden ale • 4.4% abv

Loon Juice – Honeycrisp | 8
semi-sweet cider • 6% abv

Michelob Golden Light | 6
light lager • 4.1% abv

Michelob Ultra Light | 7
light lager • 4.2% abv

Schell's - Rotating | 8
Seasonal • Ask your Server

Summit EPA | 7
extra pale ale • 5.3% abv

WarPigs – Foggy Geezer | 9
hazy ipa • 6.8% abv

Sippin' Pretty Sour | 8
fruited beer • 4.5% abv

PLEASE DRINK RESPONSIBLY. PARTIES OF 8 OR MORE MAY INCUR AN AUTOMATIC 20% GRATUITY
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