

The Berkeley Boathouse

200 Marina Blvd 94710-1608 · +15106657171 · Updated: Jan 14, 2026

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FRESH START 4

Yogurt and Granola

\$12.00

Blueberry compote, granola, and greek yogurt

Smoked Salmon

\$18.00

Capers, cream cheese, onion, tomato, cucumber, toasted bagel

Boathouse Breakfast Sandwich

\$15.00

Eggs, cacio e pepe, ham, pecorino morney, cibatta, breakfast potatoes

Avocado Toast

AVAILABLE OPTIONS

Grilled sourdough, avocado spread, radish, tomato, pickled onion

\$15.00

Two Poached Eggs: \$5.00

THE CLASSICS 7

Boathouse Breakfast

\$19.00

Two eggs any style, breakfast potatoes, choice of bacon or sausage, choice of multi grain wheat, honey white, english muffin, or sourdough

Blackstone Eggs Benedict

\$19.00

Two poached eggs, roasted tomato, bacon, english muffin, hollandaise, breakfast potatoes

Seasonal Omelet

AVAILABLE OPTIONS

Asparagus, brie cheese, scallion, breakfast potatoes

\$18.00

Avocado: \$2.00

Ham and Cheese Omelet

AVAILABLE OPTIONS

Ham and shredded cheddar and monterey jack

\$18.00

Avocado: \$2.00

French Toast

\$17.00

Cinnamon swirl, fresh berries, whipped cream, maple syrup

Belgian Waffle

\$17.00

Powdered sugar, maple syrup, fresh berries

Steel Cut Oatmeal

\$11.00

Oatmeal, with sultana raisins and topped with fresh berries

BOATHOUSE SIGNATURES 3

| | |
|--|----------------|
| Tofu Scramble | \$17.00 |
| Harissa tofu scramble, tomato, radish, onion, cilantro, breakfast potatoes | |
| Seafood Benedict | \$26.00 |
| Choice of crab cake or smoked salmon, toasted english muffin, hollandaise, breakfast potatoes | |
| Tostada Rancheros | \$19.00 |
| Tortillas, refried black bean, avocado, pico de gallo, queso fresco, eggs, cilantro lime crema | |

BREAKFAST SIDES 6

| | |
|---|---------------|
| One Egg | \$6.00 |
| Prepared to your liking | |
| Two Eggs | \$9.00 |
| Prepared to your liking | |
| Breakfast Meat | \$8.00 |
| Choice of smoked country bacon, pork links, chicken apple sausage, or framani ham | |
| Toast + Butter and Jam | \$8.00 |
| Choice of country wheat, honey white, sourdough, or english muffin | |
| Toasted Bagel with Cream Cheese | \$8.00 |
| Mixes Seasonal Fruit & Berries | \$9.00 |

BEVERAGES 9

| | |
|---|--------------------------|
| Soda | \$5.00 |
| Pepsi, diet pepsi, sierra mist, mountain dew, mug root beer, schwepps ginger ale, lemonade | |
| Sparkling and Still Water | AVAILABLE OPTIONS |
| | Small: \$7.00 |
| | Large: \$12.00 |
| Starbucks Coffee, Hot Tea, Hot Chocolate | \$5.00 |
| Milk or Juice | \$6.00 |
| Milk choice: whole, 2%, skim, chocolate; juice choice: orange, grapefruit, cranberry, apple, tomato | |
| Espresso | \$6.00 |
| Cappuccino | \$9.00 |
| Cafe Latte | \$10.00 |
| Mimosa | \$12.00 |
| Bloody Mary | \$15.00 |

BRUNCH & MORE 9

Boathouse Breakfast **\$19.00**

Two eggs any style, breakfast potatoes, choice of bacon or sausage, choice of multi grain wheat, honey white, english muffin, or sourdough

Classic Eggs Benedict **\$19.00**

Two poached eggs, canadian bacon, english muffin, hollandaise, breakfast potatoes

Seafood Eggs Benedict **\$26.00**

Choice of crab cake or smoked salmon, toasted english muffin, hollandaise, breakfast potatoes

Tostada Rancheros **\$19.00**

Tortillas, refried black beans, avocado, ranchero sauce, feta, eggs, cilantro lime crema

Tofu Scramble **\$17.00**

Vadouvan marinated tofu, crispy quinoa, avocado, pea shoot, breakfast potatoes

Belgian Waffle **\$17.00**

Powdered sugar, maple syrup, fresh berries

Seasonal Omelet **AVAILABLE OPTIONS**

Asparagus, brie cheese, scallion, breakfast potatoes

\$19.00

Avocado: \$2.00

Boathouse Breakfast Sandwich **AVAILABLE OPTIONS**

Eggs, cacio e pepe, black forest ham, pecorino, ciabatta, breakfast potatoes

\$15.00

Avocado: \$2.00

French Toast **\$17.00**

Cinnamon swirl, fresh berries, maple syrup

SHARED PLATES 8

Soup of the Day **\$10.00**

Served with rolls and butter. Please ask your server for our Chef's daily soup creation

Charcuterie Board **\$22.00**

Locally made Charcuterie from Golden Gate Meat Company in Richmond, California and a selection of California cheeses. Served with cornichons, olives, fig jam, pickled mustard seeds, and toasted crostini

Calamari Fritti **\$17.00**

Calabrian chiles, crispy garlic, fried basil, kalamata lemon aioli

Green Curry Mussels **\$19.00**

PEI mussels cooked in our green curry coconut broth, topped with house-chili oil, cilantro, and served with grilled sourdough

Ahi Tuna Tartare **\$17.00**

Sushi rice, sesame seaweed salad, avocado, white truffle ponzu, wonton chips

Brussels Sprouts **\$12.00**

Kung pao sauce, peanut, sesame

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|---|----------------|
| Chicken Wings | \$17.00 |
| Mango and habanero glazed chicken wings sesame seeds, vietnamese pickled vegetables | |
| Grilled Artichoke | \$13.00 |
| Crispy bread crumbs, pesto aioli, harissa sweet pepper coulis | |

BURGERS & SANDWICHES 5

| | |
|--|--------------------------|
| Double Wagyu Burger | AVAILABLE OPTIONS |
| Smoked fiscalini cheddar, bibb lettuce, tomato, onion served on a fresh potato roll | \$19.00 |
| | Double Wagyu Burger: |
| | \$3.00 |
| Crab and Shrimp Roll | \$21.00 |
| Crab and shrimp on a grilled roll with leaf lettuce, smoked paprika and old bay aioli served with French fries | |
| Fried Chicken Sandwich | \$18.00 |
| Kewpie mayo, slaw, tomato, onion, avocado on a fresh potato roll | |
| Roasted Garlic Vegetable Flatbread | \$17.00 |
| Grilled flatbread served with our roasted garlic Alfredo sauce, mushrooms, asparagus, sweetie drop peppers and basil pesto | |
| Flatbread Pepperoni Pizza | \$19.00 |
| Grilled flatbread with our own tomato, oregano, basil and olive oil sauce with mozzarella cheese and pepperoni | |

ENTREES 8

| | |
|--|----------------|
| Fish and Chips | \$32.00 |
| Pacific cod, malt vinegar aioli, arugula, pickled shallot, pea shoots and blistered lemon | |
| Crispy Skin Skuna Bay Salmon | \$34.00 |
| Butternut barley risotto, kale, roasted pepper coulis, chive oil, lotus chips | |
| Akaushi Wagyu Flat Iron Steak | \$41.00 |
| Red pepper pesto, delta asparagus, butter poached fingerlings, fried shallot, and chimichurri | |
| Oxtail Ragù | \$31.00 |
| Fresh pappardelle, pecorino romano, micro basil, grilled bread | |
| Boathouse Cioppino | \$45.00 |
| Clams, mussels, scallops, mahi-mahi, shrimp and crab in a tomato fennel broth, grilled sourdough | |
| Vegan Risotto | \$28.00 |
| Oven roasted seasonal vegetables, blistered tomato, seared trumpet mushroom, parsnip threads | |
| Seared Wild Mahi - Mahi | \$34.00 |
| Nori and sesame crusted, red curry rice, garlic broccolini, mirin glaze | |
| Porcini Dusted Chicken Breast | \$30.00 |
| Savory bread pudding, garlic pea shoots, Armagnac morel sauce | |

SALADS 4

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|---|----------------|
| Boathouse Cobb | \$15.00 |
| Smoked country bacon, tomato, hen egg, local crumbled Point Reyes blue cheese, honey crème vinaigrette | |
| Caesar Salad | \$10.00 |
| Hearts of romaine served with freshly grated parmesan, sea salt croutons and house made Caesar dressing | |
| Mixed Baby Greens Salad | \$14.00 |
| Balsamic roasted pears, candied walnuts, Roquefort Societe cheese, crispy prosciutto, port cherry vinaigrette | |
| Roasted Baby Beets | \$14.00 |
| Herbed goat cheese, baby arugula, pickled onions, aged balsamic essence | |

SIDES 7

| | |
|---------------------------------------|----------------|
| Grilled Chicken | \$10.00 |
| Grilled Salmon | \$15.00 |
| Seared Green Beans | \$10.00 |
| Garlic Parmesan Fries | \$10.00 |
| Served with Truffled Pesto Aioli | |
| French Fries | \$7.00 |
| Black Truffle Whipped Potatoes | \$10.00 |
| Seasonal Fresh Fruit | \$9.00 |

CHILDREN'S MENU 3

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|--|----------------|
| Child Chicken Strips with Fries | \$14.00 |
| Child Mac and Cheese | \$9.00 |
| Fresh Fruit | |
| Free with kid's meal | |

DESSERT 4

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|--|----------------|
| Seasonal Fruit Cobbler | \$14.00 |
| Vanilla ice cream | |
| Seasonal Cheesecake | \$13.00 |
| Gelato Flight | \$13.00 |
| Three locally sourced flavors from Almare Gelato | |
| Chocolate Cake | \$13.00 |

DRINKS 4

Perrier Bottle Sparkling Water **\$6.00**

Voss Still or Sparkling **AVAILABLE OPTIONS**

Small: \$6.00

Large: \$11.00

San Pellegrino Sparkling **AVAILABLE OPTIONS**

Small: \$7.00

Large: \$12.00

Soda and Coffee **\$7.00**

COCKTAILS 14

Two to Tamarindo **\$15.00**

Montelobos Mezcal, Grand Marnier, Liquid Alchemist, Tamarind Syrup, Lime, Salt

Ginger Spiced Old Fashioned **\$15.00**

Westward American Single Malt Whiskey, Ginger Syrup, Angostura and Orange Bitters

Coastal Cosmo **\$15.00**

Hanson Organic Meyer Lemon Vodka, Cointreau, Cranberry, Lime

Yuzu Zesty **\$15.00**

Bacardi Superior Light Rum, Passion Fruit Syrup, Fever-Tree Sparkling Lime and Yuzu Soda, Fresh Mint

Wild Turkeys of Berkeley **\$15.00**

Wild Turkey 101 Rye, Raspberry Syrup, Lemon Juice, Fever-Tree Ginger Beer

Corpse Reviver No. Blue **\$15.00**

Roku Gin, Lillet Blanc, Giffard Blue Curacao, Lemon, St. George Absinthe

Aperol Spritz **\$15.00**

Aperol, Mionetto Prosecco, Soda Water

Boat Slip G&T **\$15.00**

Tanqueray No. 10 Gin, St. Germain Elderflower Liqueur, Lemon Juice, Fever-Tree Indian Tonic, Cucumber, Mint

Salted Watermelon Spritz **\$15.00**

Espolon Tequila Blanco, Campari, Watermelon Cordial, Lime, Salt

Marina Mule **\$15.00**

Hanson Organic Mandarin Vodka, Lemon, Fever-Tree Ginger Beer

Jewel of The Bay **\$15.00**

Maker's Mark Bourbon, Aperol, Pineapple, Lemon

Scarlet (Smoked Cocktail) **\$18.00**

Westward Pinot Noir Cask, Rubino Vermouth, Aperol

Westcoast Cooler **\$18.00**

Westward Whiskey, Mandarin Napoleon, Lemon Juice, Alchemist Peach, Fresh Basil

Westward Whiskey Flight

\$22.00

Westward Single Malt 1/2 oz, Westward Stout Cask 1/2 oz, Westward Pinot Noir Cask 1/2 oz

BEER AND DRAFT 3

Domestics

\$8.00

Budweiser/Bud Light, Coors Light, Sierra Nevada Hazy Little Thing, Stella, Truly Hard Seltzer, Dogfish Head Seaquench, Angry Orchard Cider

Import & Craft Beer

\$10.00

Blue Moon, Corona, Modelo, Heineken, Fat Tire, Heineken 0.0

Local Craft Draft

\$10.00

Gilman Brewery, Berkeley, CA Trumer Pils, Berkeley, CA Fieldwork Brewery, Berkeley, CA; We proudly serve freshly brewed crafted beers

WINE 42

White Wine Flights Three 3 oz Pours

\$15.00

Riesling, Wente, Riverbank, Livermore, CA; Kenwood Six Ridges Sauvignon Blanc, Sonoma Coast, CA; Rosé, Rodney Strong, Sonoma County, CA

Wines on Tap (Glass)

\$10.00

Rosé of Pinot Noir, Meiomi, Napa Valley, CA; Sauvignon Blanc, Benziger, North Coast, CA; Pinot Noir, Imagery, CA

Sparkling Split - Brut, Chandon, CA

\$15.00

Sparkling Split - Blanc de Noirs, Gloria Ferrer, Sonoma, CA

\$22.00

Rose - Kendall-Jackson Rose, Vintner's Reserve, Santa Barbara, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$34.00

Rose - Rosé of Pinot Noir, Rodney Strong, Sonoma County, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$42.00

Rose - Rose of Pinot Noir, Copain Anderson Valley, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Riesling - Wente, Riverbank, Livermore, CA

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$33.00

Viognier - Arrowood, Saralee's Vineyard, Sonoma County, CA

\$63.00

Chardonnay - Cambria, Katherine's Vineyard, Santa Maria Valley, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

Chardonnay - Patz and Hall Winery, Sonoma Coast, CA

\$67.00

Chardonnay - Stag's Leap Wine Cellars, Karia, Napa Valley, CA **\$63.00**

Chardonnay - Robert Mondavi, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Chardonnay - Qupe y Block, Santa Barbara County, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

Sauvignon Blanc - Duckhorn, North Coast, Sauvignon Blanc, CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Sauvignon Blanc - Robert Mondavi, Sauvignon Blanc, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$64.00

Sauvignon Blanc - Kenwood Six Ridges Sauvignon Blanc, Sonoma Coast, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$55.00

Pinot Grigio - Ferrari-Carano, Russian River Valley, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$34.00

Dessert Wines - True Gentleman's Port

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$65.00

Red Wine Flights (High Elevation)

\$18.00

Black Stallion Cabernet Sauvignon, Napa Valley, CA; Decoy By Duckhorn, Sonoma County, CA; Rodney Strong, Pinot Noir, Russian River, CA

Pinot Noir - Rodney Strong, Russian River Valley, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

Pinot Noir - Davis Bynum, Russian River Valley, CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$62.00

Pinot Noir - Siduri, Lemoravo Vineyard, Santa Lucia, Highlands, CA

\$70.00

Pinot Noir - Siduri, Santa Barbara, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$64.00

Pinot Noir - Banshee, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

Cabernet Sauvignon - Cain Cuvee, Top of Spring Mountain, Napa, CA

1800-2200 ft

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Cabernet Sauvignon - Paraduxx Red Blend, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$80.00

Cabernet Sauvignon - Black Stallion, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$70.00

Cabernet Sauvignon - Rodney Strong, Sonoma County, CA

\$64.00

Knights Valley, 200 ft

Cabernet Sauvignon - Silver Oak, Alexander Valley, CA

\$130.00

Cabernet Sauvignon - Rodney Strong, Alexander's Crown, Alexander Valley, CA

\$120.00

High elevation, 1500 ft

Cabernet Sauvignon - Rodney Strong, Brothers Ridge, Alexander Valley, CA

\$120.00

High elevation, 1000 ft

Cabernet Sauvignon - Robert Mondavi Blend, Napa Valley, CA

\$80.00

Merlot - Charles Krug, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$64.00

Merlot - Decoy By Duckhorn, Sonoma County, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

Merlot - Duckhorn Vineyards, Napa Valley, CA

\$115.00

Merlot - Ferrari-Carano, Sonoma County, CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Merlot - Freemark Abbey, Napa Valley, CA

\$110.00

Syrah - Cambria, Santa Maria Valley, Tepusquet Vineyard, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$64.00

Syrah - Unshakled, Red blend, CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Zinfandel - Rodney Strong, Sonoma County, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$42.00

THE GAZE - "FLIRT" 1

Glass of Sparkling Wine

Included

STARTER - "THE BEGINNING" (PICK ONE) 4

Heart Shaped Ravioli alla Vodka

with Smoked Chicken Fontina and pinenuts

Mizuna Salad

Negroni vinaigrette with pistachios, pickled figs, ruby grapefruit and Manchego cheese

Suggested Pairing option 1

Kenwood Six Ridges Sauvignon Blanc, Sonoma Coast, "Fresh aromas of lime zest, grapefruit, and guava" GL 14 BTL 55

Suggested Pairing 2

David Bynum Pinot Noir, Russian River Valley, "Ripe berries and cedar brush aroma" GL 16 BTL 62

ENTREES - "THE EMBRACE" - (PICK ONE) 4

Pan Roasted Chilean Sea Bass

Leek and Carrot Confit, Velvety Tomato Butter Sauce

Pan seared Filet Mignon & Lobster

Truffled whipped potatoes, roasted baby vegetables, brandy peppercorn, Beurre Blanc

Suggested Pairing option 1

Black Stallion blend limited release, Napa Valley, "Flavors of plum, cherry, chocolate and clove accent" GL 18 BTL 72

Suggested Pairing Option 2

Ferrari-Carano, Pinot Grigio, Russian River Valley, "Flavors of Honeydew melons, peach syrup and fuji apples" GL 11 BTL 34

DESSERTS - "GRAND FINALE" - (PICK ONE) 2

Dark Chocolate Cognac Fondue For two

Strawberries, puff pastries, pecorino and brownie

Suggested Pairing

Anaba Late Harvest Viognier, Sonoma, "Tastes of Apricot and Brioche" GL 18 BTL 65
