



APPETIZERS



CRAB IMPERIAL DIP	\$18	WAGYU & CHEESE MEATBALLS	\$11
<i>Lump crab baked in a rich, seasoned cream blend, served warm with sourdough toast.</i>		<i>American Wagyu meatballs in red wine reduction, topped with garlic-Parmesan cream.</i>	
PINEAPPLE SHRIMP	\$9	ROCKEFELLER OYSTER	\$8
<i>Jumbo breaded shrimp with pineapple pieces in spicy house sauce, topped with candied bacon.</i>		<i>A single oyster baked with shrimp, calamari, spinach, and panko-Parmesan crust — ignited tableside.</i>	
FRENCH INSPIRED CHILI-WRAPPED CALAMARI	\$12	<i>Add a second for \$6</i>	
<i>Crispy calamari tossed in spicy chili sauce, served over fried potato threads with blue cheese dressing.</i>		FRESH OYSTERS	
CRISPY CAULIFLOWER BITES	\$7	<i>Shucked to order and served on ice with lemon and house mignonette.</i>	
<i>Fried cauliflower florets served with lemon-garlic aioli.</i>		HALF DOZEN \$16 • FULL DOZEN \$28	
FRIED WAGYU RAVIOLI	\$8	<i>“Consuming raw or undercooked shellfish may increase your risk of food-borne illness.”</i>	
<i>Golden-fried ravioli stuffed with Wagyu beef, garlic, herbs, and cheese. Served with fry sauce.</i>			

GRANDES ENTRÉE



BUTTER CHICKEN	\$28	CITRUS LOUIS SALAD	\$22
<i>Cage-free chicken grilled and finished in a wild morel mushroom cream sauce with golden butter.</i>		<i>Boiled shrimp, crab meat, over a bed of fresh salad greens, cherry tomatoes, and cucumber with citrus segments, soft eggs, and pistachio crunch. Finished with a bright grapefruit vinaigrette and fresh herbs.</i>	
<i>Limited Quantities Available starting at 5pm</i>		TOASTED SALMON CAESAR	\$17
STEAK FRITES	\$22	<i>Fresh romaine hearts halved with roasted salmon and crisp croutons. Finished with a drizzle of Caesar dressing, shaved Parmesan, and toasted almonds.</i>	
<i>Grilled sirloin with crispy fries and a rich red wine Bordelaise sauce.</i>		GRAND EST SCHNITZEL	
SHORELINE SIZZLE	\$28	<i>Crisp, golden-breaded cutlets inspired by eastern France served with fries.</i>	
<i>Creamy garlic shrimp Alfredo fettuccine paired with an 8oz sirloin steak. A refined surf and turf.</i>		JAGER SCHNITZEL	\$17
LE GRAND — AMERICAN WAGYU DOUBLE CHEESEBURGER	\$18	<i>Pork schnitzel topped with a hearty mushroom gravy, garnished with lemon, and fresh herbs.</i>	
<i>Double cheeseburger with garlic aioli, and Bordelaise sauce.</i>		WOODLAND SCHNITZEL	\$19
<i>Unholdable. Served with a Knife.</i>		<i>Chicken schnitzel topped with a creamy mushroom sauce, melted mozzarella garnished with lemon and fresh herbs.</i>	
HALIBUT FISH & CHIPS	\$18	LEVANTINE SCHNITZEL	\$21
<i>Crispy beer-battered halibut served with house fries.</i>		<i>Wagyu schnitzel baked with tomato basil sauce, mozzarella, onions, peppers, pepperoni. Garnished with lemon & herbs.</i>	
BEURRE BLANC SALMON	\$28		
<i>Pan-seared salmon fillet served over creamy mashed potatoes, finished with a classic white wine beurre blanc and fresh herbs.</i>			

SIGNATURE BOILS

LAND & SEA BOIL

\$29

½ lb sausage, ½ lb clams, ½ lb shrimp, with corn & potato.

(Perfect for one hearty appetite)

DOCKSIDE DELIGHT

\$38

½ lb Black Mussels, ½ lb New Zealand Mussels, ½ lb clams, ½ lb shrimp with corn & potato.

(Perfect for one hearty appetite)

LE CAPITAINÉ CATCH (CAPTAIN CATCH) \$48

½ lb snow crab, ½ lb black mussels, 1 lb shrimp, with corn & potato.

(Perfect for two hearty appetites)

BAIE TRÉSOR (BAY TREASURE)

\$58

1 lb Dungeness or snow crab, plus ½ lb each of any 3: clams, crawfish, New Zealand mussels, black mussels, or shrimp — with corn & potato.

(Our largest - perfect for three hearty appetites)

Build-Your-Own Boil
Your choice of house-made sauce, corn & potato included.

	½ lb	1 lb
Snow Crab Cluster	\$20	\$38
Dungeness Crab	\$20	\$38
Shrimp – Head-Off	\$12	\$22
Shrimp – Head-On	\$10	\$18
Scallops	\$14	\$26
New Zealand Mussels	\$11	\$20
Black Mussels	\$10	\$18
Clams	\$10	\$18
Calamari	\$12	\$22
Crawfish (seasonal)	\$9	\$16

Premium Add On

Lobster Tail (4 half tails about ½ lb \$45

Sausage ½ lb \$9

Choose Your Sauce

All sauces are handcrafted in-house with real butter and bold flavor
no margarine, no shortcuts.

GARLIC PARMESAN BUTTER

Our house garlic butter is infused with slow-cooked garlic and finished with Parmesan.

CALABRIAN SIGNATURE BLEND

A bold tomato-chili sauce infused with Calabrian peppers, Dijon mustard, white wine, and fresh herbs. Finished with lemon, smoked paprika, and a hint of sweetness.

BROWN BUTTER LEMON

Our housemade brown butter is slow-toasted for nutty depth, then brightened with fresh lemon and finished with cracked black pepper.

HOUSE BLACKENED BLEND

Inspired by rustic French butter sauces, this bold blend starts with butter, tarragon, thyme, and a hint of parmesan—then turns up the flavor with Cajun spices.

CAJUN CRYSTAL HEAT

A bold Cajun twist on classic beurre blanc — garlic, roasted onion, white wine, and seafood stock simmered down and finished with Crystal hot sauce, honey, and real butter.

CHOOSE THE SPICE LEVEL FOR YOUR SAUCE

- Classic – No spice added.
- Spicy – Light heat. Just enough to warm the palate.
- Hot – Extra kick. For heat seekers.

SIDES

HOUSE FRIES – \$4

Crispy golden fries, lightly seasoned.

CORN & POTATO COMBO – \$4

Classic seafood boil sides — sweet corn and tender potatoes, tossed in garlic butter.

PARSLEY BUTTER FETTUCCINE – \$5

Handmade fettuccine tossed with fresh parsley in real butter.

CLAM CHOWDER – CUP \$6 BOWL \$10

House made creamy chowder with tender clams, smoky bacon, and herbs.

CAESAR SALAD – \$7

HOUSE SALAD – \$5

TWO BOILED EGGS – \$3

WHITE RICE – \$4

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