

# BOATYARD

## SHAREABLE

- BIMINI BREAD 5  
honey butter
- JUMBO LUMP CRAB CAKE 17  
oaxacan mole, avocado crema, sweet corn
- TUNA TACOS\* 16  
yellowfin tuna, mango, hot and sour sauce, crispy wonton
- BRUSSELS SPROUTS 10  
sweet chili, ginger, kimchee, kaffir lime,  
bonito flakes, peanuts
- CALAMARI 13  
lightly breaded, shishitos, peppadews,  
roasted tomato sauce, paprika aioli
- CHARRED OCTOPUS 17  
wilted kale, garbanzo, fingerling, chorizo vinaigrette
- QUESO FUNDIDO 10  
three cheese, chorizo, roasted peppers, tortilla chips

## SALADS & SOUP

- SOUP OF THE DAY MP
- ROASTED BEETS 13  
upland cress, fennel, horseradish vinaigrette,  
goat cheese, pistachios
- BABY ICEBERG SALAD 13  
creamy blue cheese dressing, bacon, roquefort,  
grape tomatoes
- TOMATO & MOZZARELLA 14  
heirloom tomato, local mozzarella, roasted peppers, almonds
- HONEY BALSAMIC GLAZED SALMON\* 22  
zucchini-cucumber noodles, avocado dressing, fennel  
spinach, strawberries, candied walnuts
- TUSCAN KALE 12  
quinoa, red grapes, spiced pecans, asiago, lemon vinaigrette
- CAESAR 13  
artisan romaine, prosciutto,  
provençal olives, garlic, reggiano parmesan

## SHELLFISH CART Selection Changes Daily

## FAVORITES

- SPICE CRUSTED SALMON\* cous cous, golden raisins, pistachios, ginger-cilantro yogurt sauce 28
- SNAPPER PROVENÇAL pan roasted snapper, tomato, roasted peppers, garlic, provençal olives, basil 30
- FLORIDA PAELLA shrimp, clams, mussels, calamari, local fish, saffron rice, house made chorizo 38
- GROUPEL PICCATA wilted spinach, cured tomato, caper berries, lemon chardonnay butter 35
- YELLOWFIN TUNA\* thai rice dusted, baby bok choy, nori rice balls, kimchee coconut sauce 30
- HERB ROASTED B&E CHICKEN summer ratatouille, ricotta, tomato pepper sauce 26
- 14OZ NY STRIP grilled and sliced, truffled maitake mushroom-brussel ragout, porcini sauce 48
- GRILLED BRONZINO & GULF SHRIMP fingerling potatoes, roasted tomato-fennel sauce 36
- PORK OSSO BUCCO slow braised pork shank, warm black eye pea collards salad, creole mustard jus 26

## WOOD FIRED STEAKS

- FILET CENTER CUT 8OZ 37
- NEW YORK STRIP 14OZ 42
- FLAT IRON 8OZ 24
- PETITE FILET 5OZ 24

## STEAK SAUCES 3

- BY STEAK SAUCE
- BÉARNAISE
- CHIMICHURRI
- SHIITAKE BORDELAISE
- MAYTAG BLUE BUTTER

## SIMPLY GRILLED SEAFOOD

- with your choice of sauce
- SCOTTISH SALMON\* 24
- MAHI-MAHI 28
- YELLOWFIN TUNA\* 27
- SWORDFISH 26
- GULF GROUPEL 32

## SEAFOOD SAUCES

- CITRUS BUTTER
- SHIITAKE LEMONGRASS
- LEMON HERB VINAIGRETTE
- SAFFRON LEMON NAGE

## ACCOMPANIMENTS

- LOBSTER TAIL 6OZ 20
- SCALLOP 9EA
- JUMBO SHRIMP 7EA

## SIDES 8

- GARLIC MASHED POTATO
- MARINATED HEIRLOOM TOMATO
- BLISTERED GREEN BEANS
- FINGERLING POTATOES
- ASPARAGUS RAGOUT
- BROCCOLINI
- CAULIFLOWER BAGNA CAUDA

## HOOK TO TABLE

We provide the freshest seafood from our East Coast fishermen:

- Cory Burlew - F/V Grims Revenge - Pompano Beach FL • Norm Welter - F/V Double Up - Miami FL
- Bob Kane - F/V Janice Ann - East Coast Florida to the Carolinas • Abiu Gonzales - F/V Truday Ann - Tortugas and the Florida Keys
- Captain Bob - F/V Captain W. - Gulf of Mexico • John Peabody - F/V Janice Ann - Port Judith RI

\*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Please notify us of any food allergies. 18% gratuity added for parties of 5 or more.

We are Gluten Free Friendly, Please Ask Your Servers.

Executive Chef: Doug Riess General Manager: Rick Lopez [www.boatyard.restaurant](http://www.boatyard.restaurant)

# BOATYARD

## WINES BY THE GLASS

\*Please ask your server/bartender regarding our red and white house selections.

## BUBBLES

Prosecco / Zonin / Veneto, Italy 10 split

Sparkling/ Domaine Chandon / California 14 split

Champagne / Moet Imperial Brut 30 split

## WHITES

Pinot Grigio / Maso Canali / Trentino, Italy 10

Pinot Grigio / Attems / Friuli Venezia, Italy 12

Fume Blanc / Ferrari Carano / Sonoma, CA 10

Sauvignon Blanc / Kim Crawford / Marlborough, New Zealand 11

Chardonnay / William Hill / Central Coast, CA 9

Chardonnay / Joel Gott "Unoaked" / Napa, CA 10

Chardonnay / Sonoma Cutrer / Russian River, CA 14

Chardonnay / Ramey / Sonoma, CA 18

Riesling / Pierre Sparr / Alsace, France 10

Moscato / BV / California 7

Blend / "The Whip" / Livermore Valley, CA 13

Rose / Moulin de Gassac / Languedoc, France 8

Rose / La Gordonne / Provence, France 12

## REDS

Pinot Noir / Carmel Road / Monterey, CA 10

Pinot Noir / La Crema / Monterey, CA 12

Merlot / Skyfall / Columbia Valley, Washington 9

Merlot / Alexander Valley Vineyards / Sonoma, CA 12

Cabernet / Broadside / Paso Robles, CA 10

Cabernet / Hess "Allomi" / Napa, CA 15

Cabernet / Stags' Leap / Napa, CA 18

Blend / Pendulum / Columbia Valley, WA 12

Malbec / Don Miguel Gascon / Mendoza, Argentina 9

## Ship-Faced Shelley Pitcher 44

Fresh Strawberries, Cucumber,  
Homemade Lemonade, Stolli Vodka

## HAND CRAFTED COCKTAILS 12

### Filthy Cosmo

Crop Meyer Lemon, White Cranberry, Filthy Cherries

### Yachtsman

High West American Prairie, Lillet Blanc, Orange Bitters

### Sun Kissed

Ketel One, Aperol, St. Germain, Fresh Orange

### Minty Melon

Svedka Grapefruit Jalapeno, Watermelon, Mint

### Monaco Mule

Woodford Bourbon, Vermouth, Stolli Ginger Beer

### Manzarita

Herradura Tequila, Apple Juice,  
Fresh Lemon and Lime, Agave

### Bubbles & Blossoms Mojito

Flor de Caña, Sparkling Wine, Lavender, Fresh lime

### Gin Fizz

Hendrick's, Ginger Ale, Mint, Peppercorn

### Mile Marker

Titos Vodka, Housemade Key Lime, Fresh Juices

### Mocktails 6

Add New Amsterdam Vodka 6

### Blackberry Mint Tea

Blackberries, Mint, Passion Fruit Iced Tea

### Peach Fizz

Peach, Lime, and Lemonade