

BOATYARD

SHAREABLE

- BIMINI BREAD 5
honey butter
- JUMBO LUMP CRAB CAKE 17
oaxacan mole, avocado crema, sweet corn
- TUNA TACOS* 18
yellowfin tuna, mango, hot and sour sauce, crispy wonton
- BRUSSELS SPROUTS 10
sweet chili, ginger, kimchee, kaffir lime,
bonito flakes, peanuts
- CALAMARI 14
lightly breaded, shishitos, peppadews,
roasted tomato sauce, paprika aioli
- CHARRED OCTOPUS 19
wilted kale, garbanzo, fingerling, chorizo vinaigrette

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
- GRILLED SCOTTISH SALMON 24
balsamic-honey glazed salmon, spinach, sundried tomato,
quinoa, fennel, strawberries, candied walnuts,
cucumber-zucchini noodles, avocado ranch
- TUSCAN KALE 13
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, tikka masala sauce 28
- PAN ROASTED SEA SCALLOPS sweet mash, yuzu sauce, veggie quick fry 40
- FLORIDA PAELLA shrimp, clams, mussels, calamari, local fish, saffron rice, house made chorizo 39
- GROUPER PICCATA wilted spinach, cured tomato, caper berries, lemon chardonnay butter 37
- YELLOWFIN TUNA* thai rice dusted, baby bok choy, nori rice balls, kimchee coconut sauce 30
- HERB ROASTED B&E CHICKEN warm german fingerling potato salad, mustard jus 27
- 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 TENDERLOIN manchego grits, pepitas-roasted-tomato-mole, baby carrot-bean-cipollini mojo de ajo 25

WOOD FIRED STEAKS

- FILET CENTER CUT 8OZ 37
- NEW YORK STRIP 14OZ 42
- FLAT IRON 8OZ 24
- PETITE FILET 5OZ 27
- PORK TENDERLOIN 22

STEAK SAUCES 3

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

SIMPLY GRILLED SEAFOOD

- with your choice of sauce
- SCOTTISH SALMON* 28
- YELLOWFIN TUNA* 27
- SWORDFISH 26
- SNAPPER 30
- MAHI MAHI 28

SEAFOOD SAUCES

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

ACCOMPANIMENTS

- LOBSTER TAIL 6OZ 20
- SCALLOP 9EA
- JUMBO SHRIMP 7EA
- OSCAR 12

SIDES 8

- GARLIC MASHED POTATO
- MARINATED HEIRLOOM TOMATO
- BLISTERED GREEN BEANS
- FINGERLING POTATOES
- ASPARAGUS
- BROCCOLINI
- CAULIFLOWER
- BASMATI RICE

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

The Restaurant People have taken the "No Straw Pledge" to help eliminate the introduction of plastics into the world's oceans which can harm sea life.

Executive Chef: Doug Riess General Manager: Cindy Chaviano www.Boatyard.Restaurant @Boatyard_RestaurantFTL

*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.

BOATYARD

WINES BY THE GLASS

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

BUBBLES

Ruffino / Veneto, Italy 8 split (Prosecco)

Ruffino Rosé / Veneto, Italy 10 split (Prosecco)

Domaine Chandon / California 14 split

WHITES

Pinot Grigio / Barone Fini / Valdadige, Italy 10

Pinot Grigio / Maso Canali / Trentino, Italy 11

Pinot Grigio / Attems / Frugulia Venezia, Italy 12

Sauvignon Blanc / Ferrari-Carano Fume Blanc / Sonoma, CA 10

Sauvignon Blanc / Kim Crawford / Marlborough, New Zealand 11

Chardonnay / Cambria, Katherine's Vineyard / Santa Maria Valley, CA 9

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

Chardonnay / Sonoma Cutrer / Russian River, CA 14

Chardonnay / Ramey / Sonoma, CA 18

Riesling / Essence / Mosel, Germany 10

Moncalvina, Moscato D'Asti / Piedmont, Italy 9

Moscato, Terra d'Oro / California 10

White Blend, Bodegas Ostatu / Rioja, Spain 12

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

Rosé / Meiomi / California 9

Rosé / Maison Belle Claire / Provence, France 10

Rosé / La Gordonne / Provence, France 12

REDS

Pinot Noir / Carmel Road / Monterey, CA 10

Pinot Noir / La Crema / Monterey, CA 12

Pinot Noir / Maison Roy, Petit Incline / Willamette, OR 18

Merlot / Skyfall / Columbia Valley, Washington 9

Merlot / Alexander Valley Vineyards / Sonoma, CA 12

Merlot / Château Viaud Lalande / Lalande de Pomerol, Bordeaux 15

Cabernet Sauvignon / Wente / Southern Hills, California, CA 10

Cabernet Sauvignon / Simi / Alexander Valley, CA 15

Cabernet Sauvignon / Arrowwood / Sonoma, CA 16

Cabernet Sauvignon / Napa Cellars / Napa, CA 18

Red Blend / Intrinsic / Columbia Valley, WA 12

Malbec / Zorzal / Mendoza, Argentina 12

SHIP-FACED SHELLEY PITCHER 44

Fresh Strawberries, Cucumber,
Homemade Lemonade,
Grey Goose Vodka

HAND CRAFTED COCKTAILS

12

FILTHY COSMO

Crop Meyer Lemon Vodka, White Cranberry,
Filthy Cherries

YACHTSMAN

Redemption Bourbon, Lillet Blanc,
Orange Bitters

SUN KISSED

Ketel One Vodka, Aperol, St. Germain,
Fresh Orange

MINTY MELON

Absolut Grapefruit Vodka, Jalapeño,
Watermelon, Mint

MONACO MULE

Maker's Mark Bourbon, Vermouth,
Stoli Ginger Beer

MANZARITA

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

BUBBLES & BLOSSOMS MOJITO

Bacardi Rum, Sparkling Wine,
Lavender, Fresh lime

GIN FIZZ

Bombay Sapphire Gin, Ginger Ale,
Mint, Peppercorn

MILE MARKER

Titos Vodka, Housemade Key Lime, Fresh Juices

MOCKTAILS 6

Add Svedka Vodka 6

BLACKBERRY MINT TEA

Blackberries, Mint, Passion Fruit Iced Tea

PEACH FIZZ

Peach, Lime, and Lemonade