

BOATYARD

SHAREABLE

- BIMINI BREAD 5
honey butter
- TUNA TACOS* 18
yellowfin tuna, mango-jicama relish, sweet soy
- BRUSSELS SPROUTS 10
sweet chili, ginger, kimchee, kaffir lime, peanuts
- CONCH FRITTERS 10
bahamian style, mango habanero dipping sauce
- CHARRED OCTOPUS 19
wilted kale, garbanzo, fingerling, chorizo vinaigrette
- CALAMARI 14
lightly breaded, shishitos, pepadews,
roasted tomato sauce, paprika aioli
- SEAFOOD MAC & CHEESE 22
shrimp, crab, bay scallops, gouda, corn, lobster cream sauce
- SOUP OF THE DAY MP

SALADS

- Add Chicken 6, Shrimp 6,
Mahi Mahi 12
- TUSCAN KALE 13
quinoa, red grapes, spiced pecan, asiago, lemon vinaigrette
- CAESAR 11
artisan romaine, prosciutto,
provençal olives, garlic, reggiano parmesan
- TOMATO & MOZZARELLA 14
heirloom tomato, local mozzarella, roasted peppers, almonds
- BOATYARD SALAD 16
mixed lettuces, sprouts, napa, roasted chicken,
oranges, crispy wontons, onion, ginger vinaigrette

RAW BAR*

Blue Point Oysters Gulf Shrimp Ceviche

SANDWICHES

served with your choice fries, cole slaw, or petite salad

- FRESH FISH SANDWICH selection changes daily, vine ripe tomato, lettuce, sweet onion, mustard tarter remoulade, brioche bun 18
- MEDITERRANEAN CHICKEN roasted peppers, grilled onions, mozzarella, pesto, toasted ciabatta 14
- SHRIMP ROLL chilled shrimp, avocado, mango, citrus mayo, brioche bun 16
- TURKEY COBB slow roasted turkey breast, bacon, avocado, tomato, arugula, blue cheese ranch aioli, multigrain sourdough 14
- BOATYARD BURGER brisket short rib blend, vermont cheddar, bacon, grilled onion, tomato jam mayo, focaccia bun 16

FAVORITES

- HERB ROASTED B&E CHICKEN warm german fingerling potato salad, mustard jus 23
- TACO OF THE DAY selection changes daily, served with your choice of side 17
- SPICE CRUSTED SALMON* cous cous, golden raisins, pistachios, ginger-cilantro yogurt sauce 26
- GRILLED SCOTTISH SALMON SALAD balsamic-honey glazed salmon, spinach, sundried tomato,
quinoa, fennel, strawberries, candied walnuts, cucumber-zucchini noodles, avocado ranch 22

WOOD BURNING GRILL

served with your choice of side

WOOD FIRED STEAKS

- NEW YORK STRIP 14OZ 42
- FILET CENTER CUT 8OZ 34
- PETITE FILET 5OZ 27
- FLAT IRON 8OZ 24

SIMPLY GRILLED SEAFOOD

- SCOTTISH SALMON* 23
- SWORDFISH 26
- MAHI-MAHI 28
- SNAPPER 30

SAUCES 3

- BOATYARD STEAK SAUCE
CHIMICHURRI
MAYTAG BLUE BUTTER
- LEMON HERB VINAIGRETTE
CITRUS BUTTER
SHIITAKE LEMONGRASS

SIDES 6

- GARLIC MASH
MARINATED TOMATOES
BLISTERED GREEN BEANS
CAULIFLOWER
- FRENCH FRIES
BOATYARD COLE SLAW
PETITE SALAD
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