

BOATYARD

LAUNCH

TOWERS

YACHT SETTER* 75 per person / min 2
CHEF'S SELECTION

CAPTAIN* / 125

4 EAST COAST OYSTERS
4 SHRIMP COCKTAIL
4 SNOW CRAB CLAWS
SMOKED FISH DIP & CEVICHE

CREATE YOUR TOWER* / MKT
Select 3 or more to build a Tower

IMPERIAL OSETRA CAVIAR* / 1 oz 85
smoked fish boursin, classic accoutrement, blini

Order à la carte or create a Tower. All Towers served with grilled toast, za'atar lavash chips & house whipped butter with sea salt.

EAST COAST OYSTERS* / 1/2 dozen 23

WEST COAST OYSTERS* / 1/2 dozen 29

ALASKAN KING CRAB

1/2 lb \$55 / 1 lb \$110

SNOW CRAB CLAWS / 1/2 dozen 24
lime & tajín aioli

LITTLENECK CLAMS / 1/2 dozen 11
biarritz herb emulsion

MUSSELS / 1/2 dozen 8
criollo relish, nikkei sauce

LOBSTER TAIL COCKTAIL / 36

SHRIMP COCKTAIL 2 / 16

SMOKED FISH DIP / 18

boursin, za'atar lavash crisps

TUNA TACOS* 2 / 14

yellowfin tuna, mango-jicama relish, sweet soy

LOCAL FISH CEVICHE* / 22

coconut & ají amarillo sauce, fava emulsion, cilantro, tajín plantain chips

SET SAIL

BIMINI BREAD / 8

SOUP OF THE DAY / 10

SCALLOP ESCARGOT / 19

bay scallop, herbed butter, parmesan crumbs

WHOLE-ROASTED CAULIFLOWER / 16

parmesan crust, cilantro tahini, pickled radish, dukkah, pomegranate seeds, mint

JUMBO MUSSELS & FRITES / 24

tomato fennel brodo, shoestring fries, grana padano, fines herbes

CRISP CALAMARI / 18

zucchini, calabrian chili, lemon tomato aioli

WOOD-CHARRED OCTOPUS / 22

wilted kale, crispy garbanzo, fingerling potatoes, chorizo vinaigrette

WAGYU CARPACCIO* / 26

osetra caviar, snow crab, black truffle emulsion, pickled onion

JUMBO PERI-PERI SHRIMP / 28

peri-peri butter sauce, herbs salad, pickled shallots, grilled toast

ARTICHOKE "CHOPS" / 18

fire-roasted artichoke heart, mozzarella stracciatella, mustard seed, dill, lemon oil, grilled toast

CAESAR* / 15

artisan romaine, prosciutto, provençal olives, tomato, garlic, reggiano parmesan

HEIRLOOM TOMATO SALAD / 16

fresh & cured tomatoes, pistachio, pickled shallot, smoked tomato powder, tomato vinaigrette, aged balsamic

CHOP SALAD / 16

blend of artisanal lettuce, fresh vegetables, chickpeas, queso fresco, crispy tortilla strips, cilantro honey vinaigrette

ADD TO SALADS: chicken 11, shrimp 8 ea, salmon 14

CHARTED COURSE

PAN-ROASTED SCOTTISH SALMON* confetti pearl couscous, almond chermoula, pomegranate seeds, basil, mint / 35

FLORIDA PAELLA shrimp, clams, mussels, calamari, local fish, saffron rice, house-made chorizo / 45

GROUPER PICCATA wilted spinach, cured tomato, caper berries, lemon chardonnay butter, fingerling potatoes / 46

SHOYU GLAZED SEA BASS forbidden rice pilaf, edamame purée, bok choy, shiitake mushroom, miso dashi nage / 49

LEMON PARMESAN COD spinach, grilled tomatoes, pine nuts, smoked trout roe, fines herbes butter sauce / 34

DRY-AGED BRANZINO FILET grilled, lemon potatoes, oil cured tomatoes, olive dust, feta, herb salad, lemon oil / 42

SURF N' TURF FILET petite filet, jumbo shrimp, mashed potatoes, cured tomatoes, au poivre sauce, beurre marinère / 54

EAST COAST SEAFOOD PASTA new england lobster, maine mussels, florida clams, florida sun shrimp, linguini, scampi sauce / 65

WAGYU BUCATINI BOLOGNESE beef & san marzano tomato ragout, mozzarella burrata / 29

ROASTED HALF CHICKEN tunisian spices, braised chickpeas, crispy kale, cilantro tahini, natural lemon reduction / 32

38 oz FLAMBÉE DRY-AGED PORTERHOUSE STEAK

served with onion rings, grilled tomatoes, cognac au poivre, chimichurri & béarnaise sauces / 195

From The WOOD-FIRED GALLEY

SEAFOOD

SWORDFISH / 35

SCOTTISH SALMON* / 32

MAHI-MAHI / 34

SNAPPER / 39

BRANZINO / 39

STEAKS*

FILET CENTER CUT 8 oz / 45

PETITE FILET 5 oz / 34

PORK TENDERLOIN / 34

NEW YORK STRIP 14 oz / 51

RIBEYE ENTRECÔTE 16 oz / 52

DRY AGED B/I KC STRIP 16 oz / 78

SAUCES / 5

CITRUS BUTTER SAUCE

COGNAC AU POIVRE

SAFFRON-LEMON NAGE

STEAK SAUCE

ROQUEFORT BUTTER

BÉARNAISE

CHIMICHURRI

MARINIÈRE BUTTER SAUCE

SIDES

CAESAR* / 9

GARLIC MASHED POTATOES / 9

BASMATI RICE / 9

GRILLED ASPARAGUS / 9

PARMESAN FRIES / 12

TRUFFLE YUZU BRUSSELS SPROUTS / 12

FOIE GRAS DIRTY RICE / 12

POTATO NOISETTE "CARBONARA" / 15

DECADENCE

LOBSTER TAIL 6 oz / 36

JUMBO PERI-PERI SHRIMP (2) / 18

OSCAR STYLE SNOW CRAB / 22

CAVIAR* BEURRE BLANC SAUCE / 25

DINNER FALL 2024 • Executive Chef: Richard Harris • General Manager: Tom Karl • 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. We are gluten-free friendly. Please ask your servers. 18% gratuity added for parties of 5 or more.

BOATYARD

COCKTAILS

MINTY MELON / 16

Absolut Grapefruit Vodka, Jalapeño, Watermelon, Mint

#NOSLEEP ESPRESSO / 17

Espresso, Disaronno, Frangelico, J.F. Haden's Espresso Liqueur, Choice of: Elleven Vodka, Patrón Reposado Tequila, or Angel's Envy Bourbon

SUN KISSED / 19

Tito's Vodka, Aperol, St-Germain, Prosecco, Orange, Lime, Rose Sphere

HIGH SEAS / 16

Mi Campo Blanco Tequila, Basil, Coconut Water, Citrus

NAUTI-RITA / 18

Patrón Reposado Tequila, Strawberry, Cointreau, Lime, Agave, Strawberry Sea Salt Foam

BLOWFISH / 16

Bacardi Superior Rum, Chinola Passion Fruit, Curaçao, Lime, Mint

ISLAND HOPPER / 18

Papa's Pilar Aged Rum, Coconut Water, Pineapple, Lime

SANDBAR SPRITZ / 17

Sipsmith Lemon Drizzle Gin, St-Germain, Prosecco, Citrus, Red Bull Blueberry

FIRST MATE / 16

Bulleit Bourbon, Mango, Citrus, Fever-Tree Ginger Beer

WHISKEY CREEK / 18

Redemption Rye Whiskey, Carpano Antica, Luxardo, Nonino L'Aperitivo, Aromatic Bitters

FREE SPIRITED Zero-Proof Cocktails

KNOT NAUTI / 12

Ritual Tequila Alternative, Strawberry, Agave, Fever-Tree Yuzu Soda, Strawberry Sea Salt Foam

PIER PRESSURE / 12

Ritual Whiskey Alternative, Mango, Citrus, Fever-Tree Sparkling, Sicilian Lemonade

YACHT-TAILS

SHIP-FACED SHELLEY / 60

Serves 2-4
Grey Goose Vodka, Strawberries, Cucumber, Lemon, Lime

GOLDEN HOUR OLD FASHIONED / 25

Angel's Envy Bourbon, Giffard Vanilla Liqueur, Maraschino Cherries, Smoke Treatment, Gold Leaf Ice, Angostura Orange, Aromatic Bitters Perfume Spray

CAVIAR-TINI / 35

Caviar* Stuffed Olives, Olive Brine, Diamond Ice, Absinthe Perfume Spray, Choice of Ketel One Vodka or Monkey 47 Gin

WINE

BUBBLES

CHAMPAGNE

	G	B
Bollinger "Special Cuvée", FRA		165
Billecart-Salmon / Epernay, FRA (3.0L)		525
Billecart-Salmon Rosé, FRA		195
Billecart-Salmon Rosé / Epernay, FRA (3.0L)		765
Charles Heidsieck "Reserve" / Reims, FRA (1.5L)		455
Dom Pérignon, FRA		425
Moët Chandon "Impérial", FRA (187ml)	34	134
Moët Chandon "Impérial" Rosé, FRA (187ml)	39	150
Perrier-Jouët "Belle Epoque", FRA		295
Perrier-Jouët "Belle Epoque Rosé", FRA		395
Perrier-Jouët "Grand", FRA		155
Veuve Clicquot, FRA		170
Veuve Clicquot Rosé, FRA		198
Voirin-Jumel "Blanc de Blancs" / Cramant, FR (1.5L)		220

PROSECCO

Ruffino, Valdobbiadene, ITA (187ml)	13	50
Ruffino Rosé, Valdobbiadene, ITA (187ml)	14	

SPARKLING

Domaine Chandon, CA (187ml)	19	79
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WHITE WINE

PINOT GRIGIO

Barone Fini, Alto Adige, ITA	15	58
Livio Felluga, Friuli, ITA		79
Maso Canali, Trentino, ITA	14	54

SANCERRE

Château de Sancerre, Loire, FRA	22	85
Domaine Delaporte "Silex", Loire, FRA		110

VERMENTINO

Poggio al Tesoro, Bolgheri, ITA		60
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TIMORASSO

La Spinetta, Piedmont, ITA		69
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ALBARIÑO

Lagar de Bouza, Rias Baixas, ESP		55
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VERDEJO

Torres "Celeste Reserva", Rueda, ESP	14	52
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SAUVIGNON BLANC

Cloudy Bay, Marlborough, NZL		82
Ferrari-Carano "Fumé Blanc", Sonoma, CA		52
Groth, Napa, CA	22	86
Kim Crawford, Marlborough, NZL	14	54

RIESLING

	G	B
Pröbst "Feinherb", Mosel, DEU	13	50
Schloss Johannisberg "Kabinett" Rheingau, DEU		79

BURGUNDY

Bouchard "Beaune du Château", Beaune, FRA		99
Domaine Laroche "Vaudevey", Chablis, FRA		139
Morey "En Virondot", Chassagne-Montrachet, FRA		240

CHARDONNAY

Far Niente, Napa, CA		135
Gran Moraine, Yamhill-Carlton, OR		122
Joel Gott "Unoaked", CA	13	50
Sonoma Cutrer "Russian River Ranches", CA	16	60
Staglin "Salus", Napa, CA		155
Stags' Leap Winery, Napa, CA	21	80
WillaKenzie "Estate", Willamette Valley, OR		82

ROSÉ

Whispering Angel, Provence, FRA	16	62
Miraval, Provence, FRA		79
Rock Angel, Provence, FR (1.5L)		195
La Fete du Rosé, Provence, FRA (3.0L)		340

RED WINE

PINOT NOIR

Bravium, Anderson Valley, CA		77
Belle Glos "Clark & Tele.", Santa Maria, CA	21	80
Brewer-Clifton Sta. Rita Hills, CA		92
Domaine Serene "Yamhill Cuvée", OR		150
Gran Moraine, Yamhill-Carlton, OR		98
Hilt, Sta. Rita Hills, CA		122
La Crema, Monterey, CA	15	57
Patz & Hall, Sonoma Coast, CA		92
Ponzi "Tavola", Willamette Valley, OR		88

BURGUNDY

Domaine R. LeClerc, Gevrey-Chambertin, FRA		160
Chevalier de la Cree, Côte de Beaune, FRA	118	

AMARONE

Tutela, Veneto, ITA		92
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BAROLO

Pio Cesare, Piedmont, ITA		178
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CHIANTI

La Spinetta "Casanova Reserva", Tuscany, ITA		74
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BRUNELLO

Val Di Suga, Tuscany, ITA		150
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SUPER TUSCAN

	G	B
Villa Antinori, Tuscany, ITA	16	60
Tenuta Luce "Luce", Tuscany, ITA		235

TEMPRANILLO

Numantheria "Numantheria", Toro, ESP		110
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MALBEC

E. Catena "Tahuan", Mendoza, ARG	13	50
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MERLOT

Alexander Valley Vineyards, Alex. Vly., CA	16	62
DAOU, "Sequentis Reserve", Paso Robles, CA		98
La Jota, Howell Mountain, CA		195
Pride Mountain Vineyards, Napa, CA		155

BORDEAUX

Château Armens Grand Cru, St. Emilion, FRA		89
Château des Eyrins, Margaux, FRA		170
Château Lassegue Grand Cru, St. Emilion, FRA		140

CABERNET SAUVIGNON

Anakota, "Helena Montana", Knight's Valley, CA		298
Freemark Abbey, Napa, CA		140
Groth "Reserve", Oakville, CA		320
Quilt, Napa, CA	21	79
Simi, Sonoma, CA	15	56
Stags' Leap Winery, Napa, CA		105
Silverado "Estate", Napa, CA		125
Stag's Leap Wine Cellar "Artemis", Napa, CA		160
Wente, Livermore Valley, CA	13	50

RED BLENDS

Girard "Artistry", Napa, CA		118
Joseph Phelps "Insignia", Napa, CA		475
Opus One, Napa, CA		550
Prisoner Wine Co. "Prisoner", CA		98
Quintessa, Rutherford, CA		390
R. Strong "Symmetry", Alexander Valley, CA		110
Stag's Leap "Hands of Time", Napa, CA	20	78

ZINFANDEL

Turley "Juvenile", CA		69
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CHÂTEAUNEUF-DU-PAPE

E. Guigal, Rhone, FRA		150
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SYRAH

Jonata "Todos", Ballard Canyon, CA		98
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DESSERT WINE

Cuvee Auslese, Kracher, Burgenland (375ml)		72
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