

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

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

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

STEAK* AND EGGS petite ny steak, truffle scramble eggs, croissant toast, hollandaise sauce / 32

AVOCADO TOAST multigrain bread, grilled onion, poblano, two eggs, queso fresco, herb salad / 19

BACON & AGED CHEDDAR OMELET caramelized onions, roasted pepper / 17

BOATYARD BENEDICT hollandaise, canadian bacon, house-baked croissant / 18

THE HUDSON "BENEDICT" TOAST poached eggs, rye, pastrami, thousand island, sauerkraut / 21

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

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

HANDS ON DECK

BOATYARD BURGER* brisket-short rib blend, vermont cheddar, bacon, grilled onion, tomato jam mayo, brioche bun / 19

CRISPY CHICKEN SANDWICH hot pickled peppers, adobo aioli, arugula, pickles, catalonian ciabatta / 19

FRESH FISH SANDWICH selection changes daily, vine ripe tomato, lettuce, sweet onion, mustard remoulade, brioche bun / 21

LOBSTER SALAD ROLL lemon caper remoulade, new england roll, onion rings / 34

MONACO EGG CROISSANT truffle & manchego scramble, chives, hollandaise / 21

BOSUN BURGER dry-aged beef, cheddar & manchego, pickles, thick-cut bacon, caramelized onion, parmesan aioli / 28

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

STEAK SAUCE

ROQUEFORT BUTTER

BÉARNAISE

CHIMICHURRI

SIDES

CAESAR* / 9

GARLIC MASHED POTATOES / 9

BASMATI RICE / 9

GRILLED ASPARAGUS / 9

PARMESAN FRIES / 12

TRUFFLE YUZU BRUSSELS SPROUTS / 12

DECADENCE

LOBSTER TAIL 6 oz / 36

JUMBO PERI-PERI SHRIMP (2) / 18

OSCAR STYLE SNOW CRAB / 22

CAVIAR* BEURRE BLANC SAUCE / 25

BRUNCH FALL 2024 • Executive Chef: Richard Harris • General Manager: Tom Karl • www.Boatyard.Restaurant • [@Boatyard_RestaurantFTL](https://www.instagram.com/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.

B ATYARD

BOTTOMLESS

BUBBLES & BLOODIES / 26

*2 hr. Bottomless House Sparkling,
Mimosa & Bellini Mixers and House Bloody Marys*

BUBBLES, BIG BOTTLES & ROSÉ

750 ML BOTTLES

Champagne / Veuve Clicquot / Reims, FR	79
Champagne Rosé / Moët & Chandon “Imperial” / Epernay, FR	88
Rosé / Whispering Angel / Côtes de Provence, FR	44

1.5 LITER BOTTLES

Champagne / Voirin-Jumel “Blanc de Blancs” G.C. / Cramant, FR	135
Champagne Rosé / Charles Heidsieck “Reserve” / Reims, FR	255
Rosé / Rock Angel, Provence, FR	99

3.0 LITER BOTTLES

Champagne / Billecart-Salmon / Epernay, FR	375
Champagne Rosé / Billecart-Salmon / Epernay, FR	549
Rosé / La Fete du Rosé / Provence, FR	179

