

# 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

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

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

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

**TACO OF THE DAY** selection changes daily, served with your choice of side / 18

## HANDS ON DECK

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

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

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

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

**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 FRITES** / 12

**TRUFFLE YUZU BRUSSELS SPROUTS** / 12

## DECADENCE

**LOBSTER TAIL** 6 oz / 36

**JUMBO PERI-PERI SHRIMP (2)** / 18

**CAVIAR\* BEURRE BLANC SAUCE** / 25