

# BOATYARD

## BLISS HAPPY HOUR

*Monday–Friday / 3pm to 7pm*

### BITES

**EAST COAST OYSTERS\*** / 4 for 10  
*cocktail sauce, mignonette*

**SHRIMP COCKTAIL** / 5 for 10  
*costa rican whites, cocktail sauce*

**CRISP CALAMARI** / 9  
*zucchini, calabrian chili,  
lemon tomato aioli*

**TUNA TACOS\*** / 2 for 10  
*yellowfin tuna, mango-jicama relish,  
sweet soy*

**TRUFFLE STRING FRIES** / 7

**SMOKED FISH DIP** / 9  
*boursin, za'atar lavash crisps*

**SNOW CRAB CLAWS** / 11  
*lime & tajín aioli*

**ARTICHOKE “CHOPS”** / 9  
*fire-roasted artichoke heart,  
mozzarella stracciatella, mustard seed,  
dill, lemon oil, grilled toast*



\*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.

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# COCKTAILS

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## BLOWFISH

*Bacardí Superior Rum, Rum,  
Chinola Passion Fruit, Curaçao, Lime, Mint*

## HIGH SEAS

*Mi Campo Blanco Tequila, Basil, Coconut Water, Citrus*

## MINTY MELON

*Absolut Grapefruit Vodka, Jalapeño, Watermelon, Mint*

## WHISKEY CREEK

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

## #NOSLEEP ESPRESSO

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

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## CHAMPAGNE

**MOËT & CHANDON IMPÉRIAL** *split / 15*

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## PREMIUM WINES BY THE GLASS

### BUBBLES

Prosecco • Ruffino Rosé • Valdobbiadene, ITA 187ml 8  
Champagne • Moët & Chandon Impérial, FRA 187ml 15

### WHITES

Pinot Grigio • Maso Canali • Trentino, ITA 8  
Verdejo • Torres "Celeste Reserva" • Rueda, ESP 8  
Sauvignon Blanc • Groth • Napa, CA 11  
Chardonnay • Sonoma Cutrer • Russian River, CA 9

### ROSÉ

Whispering Angel • Provence, FRA 9

### REDS

Pinot Noir • La Crema • Monterey, CA 8  
Super Tuscan • Villa Antinori • Tuscany, ITA 8  
Cabernet Sauvignon • Simi • Sonoma, CA 9  
Red Blend • Stags' Leap "Hands of Time" • Napa, CA 11

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## BEERS

### LOCAL CRAFT

• Tarpon River Brewing 6  
"Deflated" IPA 16oz  
• Tarpon River Brewing 4  
"Native Lager"

### SPIKED 5

• High Noon:  
Pineapple or Mango

### IMPORT 5

• Corona  
• Guinness Stout  
• Stella Artois

### DOMESTIC 4

• Michelob Ultra  
• Budweiser

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## PREMIUM LIQUORS / 6

### VODKA

• Tito's  
• Ketel One  
• Grey Goose

### GIN

• Bombay  
• Southern Panther

### TEQUILA

• Don Julio Blanco

### RUM

• Bacardí Superior  
• Captain Morgan Spiced

### BOURBON/WHISKEY

• Bulleit  
• Jack Daniel's