

# 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

**GROUPEL 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, FRA (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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