

# BOATYARD

## LAUNCH

### TOWERS

#### CAPTAIN\* / 125

- LOBSTER TAIL
- 6 EAST COAST OYSTERS
- 6 SNOW CRAB CLAWS
- 4 SHRIMP COCKTAIL
- SMOKED FISH DIP & CEVICHE
- 6 MUSSELS
- 6 CLAMS

#### 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

#### FLORIDA STONE CRAB

large 24 each / jumbo 36 each

#### 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

#### PERI-PERI SHRIMP / 21

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 12, 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

**FRENCH TOAST** candied apple, granola crunch, crème chantilly, grand marnier & maple syrup / 17

**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

**DRY-AGED BURGER** 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

BACON / 9

POTATO HASH / 9

TWO EGGS / 8

SAUSAGE LINKS / 11

PARMESAN FRITES / 12

## DECADENCE

LOBSTER TAIL 6 oz / 36

JUMBO PERI-PERI SHRIMP (2) / 18

OSCAR STYLE SNOW CRAB / 22

CAVIAR\* BEURRE BLANC SAUCE / 25

BRUNCH WINTER 2025 • Executive Chef: Paul Pincus • General Manager: Tom Karl • [www.Boatyard.Restaurant](http://www.Boatyard.Restaurant) • [@Boatyard\\_RestaurantFTL](https://www.instagram.com/Boatyard_RestaurantFTL)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies. 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. 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 "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	
Domaine Chandon, CA (187ml)	19	79

#### 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
J. Villebois Sancerre "Silex", Loire, FRA		102

#### 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

Chevalier de la Cree, Côte de Beaune, FRA		118
Dm. Faiveley, Gevrey-Chambertin "Vieilles Vignes", FRA	214	

#### 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

Numanthia "Numanthia", 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

### 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, DEU (375ml)		72
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